

Rooftop Happy Hour

\$12 SELECT APPETIZERS
\$10 HOUSE CREATIONS,
\$10 GLASS POURS,
HALF-PRICE FEATURED
WINES BY THE BOTTLE
AND \$2 OFF DRAFTS
PRICES LISTED REFLECT DISCOUNT

\$12 APPETIZERS

SMOKED HONEY AND PEAR FLATBREAD
PAN-SEARED CRAB CAKES
WARM SPINACH AND ARTICHOKE SPREAD
BROCCOLI CHEDDAR FRITTERS
FRIED GREEN TOMATOES
GRILLED CHILI SHRIMP



\$10 HOUSE CREATIONS

High Proof

LAWLOR'S MANHATTAN

Four Roses Bourbon, Luxardo Maraschino
Liqueur, sweet vermouth, simple, Ango bitters

SWAY

Vodka, pomegranate, fresh lemon,
rosemary simple

GREEN JIMADOR

El Jimador Blanco, Ancho Reyes Chile
Liqueur, Lime, Cilantro-Simple

TOPSHOT

Cruzan Blanco Rum, Aperol, Velvet Falernum,
grapefruit shrub, fresh lime, ginger beer

Low Proof

GARDEN SANGRIA

House wine, brandy, triple sec,
fresh fruit and fruit juices

CINCINNATI SOUND SYSTEM

Roku Gin, Lo-Fi Gentian Amaro,
Grapefruit Shrub, Fresh Lemon

BIRDS OF A FEATHER

St. Germain Elderflower liqueur,
blueberry-sage simple, fresh lemon

No Proof

OF ORANGES AND HERBS

Blood orange juice, rosemary simple, soda

5

VIOLET LANE

Fresh lemon, ginger-tarragon simple

5

Frozen

FROSE

Frozen wine slush, vodka, fruit

CLASSIC LIME DAIQUIRI

Cruzan Blanco Rum, fresh lime, simple

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(PRICES LISTED REFLECT DISCOUNT)

\$10 HAPPY HOUR WINES

SPARKLING BY THE GLASS

Cava, Anna de Codornui Blanc de Blancs Reserva (NV), Catalonia, ESP	10/24
Prosecco, Vigneti del Sole (NV) Treviso, IT	10/24

WHITE BY THE GLASS

Torrontes, Dos Minas (2021) Salta, AR	10/24
Pinot Gris, Revel OTR (2022) Cincinnati/ Washington	10/28
Sauvignon Blanc, Los Vascos (2022) Valle del Colchagua, Chile	10/28
Chardonnay, Gerald Talmard (2022) Burgundy, FR	10/26
Chardonnay, Highway 12 (2022) Carnaros, Napa	10/28
Riesling, Von Schleinitz (2022) Mosel, Germany	10/24

ROSÉ BY THE GLASS

Sangiovese, La Spinetta (2021) Tuscany, IT	10/26
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RED BY THE GLASS

Pinot Noir, The Pinot Project (2022) California	10/24
Pinot Noir, Elouan (2021) Oregon	10/26
Tempranillo, Cune Crianza (2020) Rioja, ESP	10/24
Nebbiolo, Mauro Molino (2021) Langhe, IT	10/28
Malbec, Alocredra Ano Cero La Consulta (2021) Mendoza, AR	10/28
Cabernet Sauvignon, Poppy (2021) Paso Robles, CA	10/26

SUDS

DRAFT

Rotating seasonal selections and domestic suds,
Please ask your server or bartender
for our current offerings.