



# WARD EIGHT

*Winter 2012*

## COCKTAILS

### **French 75**

Few Standard Issue Gin, Lemon, Simple, Prosecco 10  
c.1915 Refreshing. Sprightly. Classic.

### **Moscow Mule**

Pure Blue Vodka, Lime, Angostura, Ginger Ale 10  
c.1941 Ginger. Lime. Minty.

### **Gimlet**

Breuckelen Glorious Gin, Lime, Confectioner Sugar 10  
c.1928 Floral. Smooth. Tart.

### **Corpse Reviver #2**

Gin #11, Curacao, Lemon, Lillet Blanc, Absinthe 10  
c.1930 Bright. Citrusy. Anise.

### **Manhattan**

Buffalo Trace, Sweet Vermouth, Angostura Bitters 10  
c.1870 Bourbon. Charred Oak. Subtle Spice.

### **Sazerac**

Breuckelen Rye, Peychaud's Bitters, Herbsaint 10  
c.1850 Spicy Rye. Anise. Lemon.

### **Old Fashioned**

Antique Weller Whiskey, Demerara, Angostura 10  
c.1880 Bourbon. Vanilla. Subtle Spice.

### **Side Car**

Maison Rouge Cognac, Lemon, Gran Orange Liqueur 10  
c.1922 Citrusy. Tart. Smooth.

### **Hemingway**

Blanco Rum, Lime, Grapefruit, Maraschino 8  
c.1930 Bright. Tart. Refreshing

### **Dark N' Stormy**

El Dorado Dark Rum, Lime, Ginger Beer, Allspice 8  
c.1920 Ginger. Molasses. Lime.

### **Negroni**

Martin Miller's Gin, Campari, Vya Sweet Vermouth 10  
c.1919 Bitter. Herbal. Floral.

### **Blood & Sand**

Scotch, Cherry Herring, Sweet Vermouth, Orange 10  
c.1922 Smokey. Sweet Cherries. Herbal.

### **Vesper**

Martin Miller's Gin, River Pilot Vodka, Lillet Blanc 10  
c.1967 Elegant. Smooth. Subtle Citrus.

## COCKTAILS

### **Hot Buttered Rum**

Cane & Abe, Spiced Butter Mix, Nutmeg 8  
c.1860 Hot. Baking Spice. Creamy.

### **Spanish Fly**

Licor 43, Passion fruit Sorbet, Lemon, Cava 10  
c.2012 Tangy Citrus. Vanilla. Bubbly.

### **A Sunshine Fix**

Barreled Blueberry Gin, Ginger, Lemon, Soda 10  
c.2012 Honeyed. Blueberry Tea. Floral.

### **Maria Pickford**

Tequila, Pineapple, Pimento Dram, Lime, Grenadine 8  
c.1920–2012 Pineapple. Baking Spice. Pomegranate.

### **Brighton Punch**

Bourbon, Laird's Brandy, Benedictine, Lemon, Orange 10  
Bright. Citrusy. Herbal.

### **Elk's Own**

Few Rye, Ruby Port, Lemon, Egg white, Nutmeg 10  
c.1901 Spicy Rye. Creamy. Figgy.

### **Dead Meadow**

Apple Whiskey, Buffalo Trace, Nocino Liqueur, Bitters 10  
c.2010 Bourbon. Apple-y. Dried Walnuts.

### **Momisette**

Sirene Absinthe, Orgeat, Lemon, Mineral Water 10  
c.1920 Anise. Almond. Surrealist.

### **El Dictator**

Dos Maderas Rum, D'Aristi Rum, Vermouth, Curacao, 10  
c.2012 Batch#1 Smooth. Sherry. Orange.

### **Boulevardier**

Cody Road Bourbon, Gran Classico, Sweet Vermouth 10  
c.1927 Bitter. Sweet. Herbal.

### **Toronto**

High West Rye, Fernet Branca, Angostura Bitters 10  
c.1948 Spicy Rye. Herbal. Pungent.

### **Chrysanthemum**

Lillet, Chrysanthemum Liqueur, Benedictine, Absinthe 10  
c.1930 Honeyed. Orange Notes. Lemon.

### **Sherry Eggnog**

Chiponia Sherry, Cream, Whole Egg, Ramazzotti 10  
c.1882 Silky. Seasonal. Nutty.

## SHOTS \$5

**House** – Yellow Chartreuse, Angostura Bitters

**50/50** – MRDC Cody Road Bourbon, Sweet Vermouth

**Hellhound** – Devil John Moonshine, Cherry Herring

**Brancasauras** – Fernet Leopold, Fernet Branca

**DoCo** – Angostura Bitters

## BEER

**Metropolitan Flywheel Lager \$5–16oz pint**

Chicago, IL

**Revolution Anti-Hero IPA \$5–16oz pint**

Chicago, IL

**Great Lakes Christmas Ale \$5 – 16oz pint**

Cleveland, Ohio

**Greenbush Distorter Porter \$6 – 16oz pint**

Saywer, Michigan

**Founders Red's Rye PA \$5 – 12oz btl**

Grand Rapids, Michigan

**Atomium Premier Grand Cru \$6 – 12oz btl**

Brouwerij Van Steenberge, Belgium

**Arcadia Cocoa Loco Stout \$6 – 12oz btl**

Battle Creek, Michigan

## TEMPERANCE

**Mighty Leaf Hot Tea \$5**

Organic Breakfast

Green Tea Tropical

Chamomile Citrus

**Dark Matter Coffee \$5**

A Love Supreme

Decaf

**Soda \$3**

Mexican Coca-Cola

Diet Coke

Pellegrino Pompelmo

Pellegrino Sanbitter

Barritt's Ginger Beer

Blenheim Spicy Gingerale

Fever Tree Tonic

Fever Tree Bitter Lemon

Fever Tree Ginger Ale

## SPARKLING WINE

**Gruet Rose**

Albuquerque, New Mexico 10

**Domaine St. Vincent**

Albuquerque, New Mexico 10

**Vallformosa**

Cava, Penedes, Spain 10

## WHITE WINE

**Pinot Gris** – Lumos 'Rudolfo' 2011

Willamette Valley, Oregon 11

**Albarino** – Tagent 2011

Edna Valley, California 10

**Greco Bianco** – Librandi 2011

Ciro, Calabria, Italy 9

## RED WINE

**Pinot Noir** – Quest Cellars 2008

Willamette Valley, Oregon 12

**Malbec** – Los Clop 2010

Mendoza, Argentina 8

**Cabernet Franc** – Domaine Bouqueteau 2009

Chinon, Loire Valley, France 10

**Montepulciano** – Valle Reale 2010

Montepulciano D'Abruzzo, Italy 8

**Mourved/Syrah** – Mas Carlot 2010

Costieres de Nimes, Rhone, France 10

## FOOD

**Fall Pickles 4**

**Marinated Olives 5**

**Za'atar Spiced Marcona Almonds 4**

**Butternut Squash Soup 7**

Spiced Pecan Cream

**Roasted Brussels and Cauliflower 7**

Pancetta, Golden Raisins

**Artisan Cheese Platter 15**

Sartori Montamore (Cow)

Cypress Grove Humbolt Fog (Goat)

Belgioso Gorgonzola Dolce Latte (Cow)

**Charcuterie Platter 15**

La Quertia Prosciutto (Iowa)

Olli Calabrese Salame (Virginia)

Raisin River Smoked Duck Breast (Michigan)

**Ham and Cheese Sandwich 12**

Nueske Ham, Carr Valley Applewood Smoked Cheddar, Dijon, Marble Rye

**Fig and Farmers Cheese Sandwich 10**

Housemade Fig Preserves, Farmers Cheese, Argula, Tuscan Bread

\*add Prosciutto \$2

**Ward Eight Sandwich 14**

Pulled Amish Chicken, Bourbon BBQ Sauce, Celeriac Remoulade, Pickled Jalapenos, Baguette

**Chocolate Torte 7**

Pecan Crust, Brandied Berries

**Pat's Cookies & Milk Punch 6**