

## **Featured Cocktails**

### ***Sweater Weather- 13***

El Jimador Silver Tequila, Ginger, Cointreau, Yuzu, Salted Carmel, Lemon \* **DAIRY ALLERGY**

### ***Shut Up & Chive - 12***

Tito's Vodka, Chive Gastrique, Lime, ACE Guava Cider

### ***A Little Chile - 13***

Del Maguey Vida Mezcal, Poblano, El Jimador Silver Tequila, Cilantro Shrub, Lime

### ***Great Myammy Sour - 12***

Old Grand Dad Bonded Bourbon, Sweet Potato, Allspice Dram, Pear Nectar, Agave, Lemon, Egg White

### ***Tea. Earl Grey. Cold. - 12***

Plymouth Sloe Gin, Cranberry, Earl Grey Tea, Lemon, Egg White

### ***Clementine Sun - 13***

Dewar's Scotch, Angelica Root, Orange, Lavender, Lemon, Fee Foam

### ***Pom & Circumstance - 11***

Tito's Vodka, Autumn Bitters, Pomegranate & Rosemary Shrub, Lime, Ithaca Ginger Beer

### ***Romero - 13***

Hennessy VS, E&J Brandy, Carpano Antica, Fernet Branca, Underberg, Spiced Cranberry, Angostura

### ***Butterbrew- 13***

Bacardi Rum, Hazelnut, Brown Butter Falernum, Demerara, Press Cold Brew, Angostura \***DAIRY/NUT ALLERGY**

### ***Flash Of Thyme- 13***

Watershed Four Peels Gin, Grapefruit, Yellow Chartreuse, Mint, Thyme, Demerara, Lime

### ***Honey, Bee My Tart- 12***

Watershed Apple Brandy, Granny Smith Apple, Honey, Lemon, Fever Tree Ginger Beer

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**Don't See the Cocktail You Remember? Please check out Wheat Penny's Classic Cocktail List.**

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## **Housemade Mocktails**

***"French 75"-10*** Housemade "Gin," lemon, Housemade Lychee "Champagne"

***"Bubbly"- 8*** Housemade Lychee "Champagne"

### **Housemade Sodas**

Raspberry Limeade – 5

Ginger and Lemon – 5

Cucumber, Basil and Mint – 5

Lemongrass – 5

### **Bourbon, Rye & Scotch**

Basil Hayden, Elijah Craig 12, Jim Beam, Knob Creek, Maker's Mark, Old Granddad Bonded, Rabbit Hole,  
Wild Turkey 101, Woodford Reserve, Four Roses Small Batch Woodford Double Oaked, Knob Creek  
Rye, Oyo White Rye, Redemption Rye, Sagamore Rye, Templeton Rye, Woodford Rye, Ardbeg 10, The Balvenie 16,  
Dewar's, Glenfiddich 12, The Glenlivet 12, Glenmorangie 10, Johnnie Walker Black, The Macallan 12, Monkey  
Shoulder, Talisker 10

### **Gin**

Beefeater, Belle of Dayton, Bombay, Bombay Sapphire, Bulrush, Hendrick's, Hendrick's Orbium, Plymouth, The Botanist  
22, Plymouth Navy Strength, Scapegrace, Tanqueray, Uncle Val's, Watershed Four Peel, Watershed Bourbon Barrel,  
Empress 1908

### **Amari, Vermouths & Liqueurs**

Aperol, Cappelletti, Campari, Fernet-Branca, Cynar, Carpano Antica, Carpano Bianco, Carpano Dry, Punt e Mes,  
Cocchi Vermouth di Torino, Lillet Blanc, Dolin Rouge, Dolin Blanc, Genepy des Alpes, Salers Apertif, Peychaud's Apertif,  
Suze, Ancho Reyes

### **Non-alcoholic Beverages**

Centr CBD Soda 30 mg - 9  
Fever Tree Indian or Mediterranean Tonic, Ginger Beer or Ale - 4.50  
San Pellegrino Sparkling Water - 4  
Organic Iced Tea - 3.25  
Fresh Roasted Coffee, Decaf Coffee - 3.25  
Mexican Coca-Cola - 4  
Abita Root Beer - 4  
Fountain Coke, Diet Coke or Sprite - 2.95  
Ithaca Ginger Beer - 4

### **Bottled & Canned Beer**

Warped Wing Trotwood Lager - 5  
Miller High Life Ponies (7 oz) - 2  
Bud Light - 4  
Michelob Ultra - 4

Stella Artois – 6  
 Stiegl Grapefruit Radler – 7  
 Yellow Springs Captain Stardust - 5  
 Weihenstephaner Hefe Weissbier - 7  
 Schneider Weisse Original (500 ml) - 9  
 Duvel Belgian Special Beer – 8  
 Delirium Tremens – 9  
 Sibling Revelry Olly Olly Gluten Free Pale Ale – 6  
 Bell's Two Hearted IPA – 5  
 Seventh Son Proliferous Imperial IPA - 7  
 New Holland Brew "The Poet" Oatmeal Stout -7  
 Ace Space Blood Orange Cider – 6  
 Ace Mango Cider- 5  
 Ace Guava Cider-5  
 Einbecker Alcohol-Free – 6

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Please Ask About Our Rotating Draft Selection, including our first ever "House Beer." Brewed for us by our friends at Rebel Mettle in Cincinnati- the "Lesbi-Honest" IPL!

### **Wines By The Glass**

#### ***White***

**Chateau Gravielle-Lacoste Graves Blanc, Bordeaux-10/40**  
*\*Peach, Honey, Stone*  
**Cave de Lugny Charmes Chardonnay, Macon-Lugny-9/36**  
*\*Apricot, Pear, Butter*  
**Black Girl Magic Riesling, Edna Valley -11/44**  
*\*Honeysuckle, Tangerine, Jasmine*  
**Fred Loimer Lois Grüner Veltliner, Kamptal-11/44**  
*\*Apple, Radish, Arugula*  
**Gianni Gagliardo Fellegro Favorita Bianco, Langhe-10/40**  
*\*Thyme, Earth, Clove*

#### ***Rosé***

**Chateau de Campuget, Costiers de Nimes- 8/32**  
*\*Raspberry, Nectarine, Limestone*

### **Wines By The Glass**

#### ***Sparkling***

**Naveran Brut Vintage Cava, Penédes- 8/32**  
*\*Bread, Cinnamon, Baked Apple*  
**Valdo Marca Oro Prosecco, Valdobbiadene- 11/44**  
*\*Citrus, Rosemary, White Flowers*  
**Cleto Chiarli Lambrusco, Grasparossa di Castelvetro- 10/40**  
*\*Currants, Rose Petals, Fennel*

#### ***Red***

**Vitiano Red, Umbria-7/28**  
*\*Black Cherry, Dried Violets, Dark Chocolate*  
**Corvidae's "The Rook" Merlot, Columbia Valley-8/32**  
*\*Sasparilla, Orange Peel, Tobacco*  
**Four Vines "Maverick Pinot Noir, Edna Valley-10/40**  
*\*Hibiscus, Leather, Cola*  
**Alma Negra M Red Blend, Valle de Uco-10/40**  
*\*Slate, Black Pepper, Rain*

**Bricco Magno Nebbiolo, Langhe-12/48**

*\*Vanilla, Cocoa, Dried Rose Petals*

**Fableist Cabernet Sauvignon, Paso Robles-13/52**

*\*Cedar, Smoke, Blackberry*

***Fall Wine Feature***

**Gaintza Txakolina, Getariako -12/48**

*Bone Dry with hints of Quince, Grass, and Seaspray. Tremendously Food Friendly, Nick's Favorite.*

***Monthly White Feature***

**Cantina de Pra Pinot Grigio, Delle Venezie – 10/40**

*Crisp expression with notes of Pear, White Peach, Clover, and Hay. Sharp Minerality and Salinity lend to a beautiful finish.*

***Monthly Rosé Feature***

**Sacha Lichine "The Pale"- 10/40**

*Perfect for the Patio. This Grenacche driven Rosé yields flavors of Candied Orange, Grapefruit, and Crushed Rocks.*

**Fortified & Dessert Wines**

Kopke Ruby Port – 6

Dow's 10 yr Tawny Port – 9

La Guita Manzanilla – 6