

## BOTTLED

### TOP FLOOR LEMONADE

18

Ketel One® Family Made Vodka, Lemonade, Cucumber  
Lemon and cucumber will help you relax while enjoying this patio sipper!

### CUBED OLD FASHIONED

22

Bulleit Bourbon, Remy Martin VSOP, Ron Zacapa 23  
A truly rich blend that opens strong and finishes on the chocolate side.

## COCKTAILS

### THE VIEW

13.50

Don Julio Blanco Tequila, Pineapple, Crème de Cassis  
Yes, we're stating the obvious, but at 374 feet off the ground, the obvious is absolutely gorgeous.

### PROPER DAIQUIRI

12.25

Ron Zacapa 23, Lime, Simple  
Not frozen. Not fruity. The classic as it was meant to be served.

### PALOMA

14

Don Julio Blanco Tequila, Agave Nectar, Ruby Red Grapefruit  
A cocktail of mysterious origins brings a bright summer flavor to your sunset evening.

### BLUE HAWAII

14

Belvedere Vodka, Blue Curaçao, Cream  
Invented in 1957 by Harry Yee, head bartender at Waikiki's Hilton Hawaiian Village, sets the standard for tropical cocktails.

### SMIRNOFF MOSCOW MULE

12.50

Smirnoff Vodka, Fever Tree Ginger Beer, Fresh Lime  
An instant classic from day one, now served on draft!

### APE ESCAPE

14.50

Atlantico Reserva, Banana Liqueur, Pineapple, Orange  
This delightful concoction takes you to a tropical paradise with the first sip!

### IN A NEW YORK MINUTE

14

Wild Turkey 101 Rye, Lemon, Malbec  
Things happen fast in a New York minute. Time is fleeting so take a moment to pause and enjoy this moment.

### GIN BERRY

12.50

Aviation Gin, Chambord, Lime, Cranberry  
A gin drink for non-gin drinkers. Be brave and give it a shot. We promise you'll love it!

## SPRITZERS

12.50

Easy sippers for year round enjoyment

### APEROL SPRITZ

Aperol, Riondo Prosecco

### KETEL ONE® BOTANICAL PEACH & ORANGE BLOSSOM SPRITZ

Ketel One® Botanical Peach and Orange Blossom, Aperol, lemon-lime soda

### CAMPARI SPRITZ

Campari, Fleur de Mer Rosé, Lemon, Soda

## DRAFT BEER

	16oz/22oz
Bud Light	5.00/7.00
Goose Island IPA	6.50/8.00
Blue Moon	8.00/10.00
Stella Artois	8.00/10.00
Great Lakes Eliot Ness	8.00/10.00
Great Lakes Seasonal	8.00/10.00
Fat Heads Head Hunter IPA	8.00/10.00

## BOTTLES AND CANS

### DOMESTIC

Budweiser, Bud Light, Miller Lite, Coors Light, Mich Ultra 5.00

### IMPORT

Modelo, Corona Extra, Heineken, Stella Cidre, Amstel Light 7.00  
Guinness 9.00

### CRAFT

Saucy Brew Works IPA, Mad Tree Lift, Fat Heads Bumble Berry, Sam Adams Boston Lager  
Great Lakes Dortmunder Gold 8.00

## WINE

### SPARKLING, WHITES & ROSÉ

	GLS	GLS½	BTL
Riondo Prosecco Spumante	\$12.00		\$50
Italy			
Moët & Chandon Impérial	187 ML	Split	\$30
France			
Veuve Clicquot			\$110
France			
Veuve Clicquot Rosé			\$140
France			
Veuve Clicquot Demi Sec			\$130
France			
Dom Pérignon			\$250
France			
Chandon Brut Classic			\$70
California			

### WHITES

Decoy by Duckhorn Chardonnay	15	21	65
Sonoma County, CA			
Starmont Chardonnay	14	19	60
Carneros, CA			
Chateau St. Michelle & Riesling	13.50	18	55
Columbia Valley, WA			
Banfi San Angelo Pinot Grigio	14	19	60
Toscana, Italy			
Matanzas Creek Sauvignon Blanc	15	21	65
Sonoma County, CA			
Fleur de Mer Rosé	14	19	60
Provence, France			

### REDS

Bodega Norton Reserva Malbec	13	17	52
Mendoza, Argentina			
Murrieta's Well The Spur Blend	14	19	60
Livermore Valley, CA			
Seven Falls Cellars Merlot	9	12	36
Wahluke Slope, WA			
Columbia Crest H3 Cabernet	12	15	45
Horse Heaven Hills, WA			
Acrobat Pinot Noir	14	19	60
Kings Estate, OR			
Meiomi Pinot Noir	16	22	70
Sonoma, CA			

## OUR SUMMER OF 2019 MENU

Enjoy our "Coast to Coast" menu featuring foods from the East, West, Gulf and our own North Coast here in Cleveland. Our intent is to enhance your views and experiences in Bar 32 with our coastal cuisine influenced with our home grown flavors.

### NORTH COAST

#### Kale & Arugula Salad 8

-Heirloom Cherry Tomato, Cucumber, Avocado, Blackberry, Candied Walnut, Pickled Watermelon Radish, Sweet Basil Dressing

#### Everything Colossal Soft Pretzel 12

-Everything Bagel Spice, Smoked Gouda Fondue, Scallion, Beer Mustard

### EAST COAST

#### Artisanal Charcuterie Plate 18

-Chefs Selection of Cured Meats & Cheeses, Pickled Vegetables, Olives, Candied Walnut, Pepper Honey, Beer Mustard, Stone Oven Cracker

#### Sunset Oysters\* 12

East Coast Sourced, Basil oil, Pickled Daikon Radish, Orange Tobiko, Lime Zest

### WEST COAST

#### Tuna Poke Tacos\* 15

- Orange Soy Marinated, Wasabi & Avocado Aioli, Fried Cilantro, Napa & Grilled Pineapple Slaw, Peanuts, Flour Tortilla

#### Spiced Chick Pea Hummus 9

-Roasted Fresno Chimichurri, Warmed Naan

### GULF COAST

#### Fleur de Lis Flatbread 12

-Parmesan Mornay, Elephant Garlic Chips, Creole Rock Shrimp, Heirloom Tomato, Arugula, Basil Pistou

#### "Esquites" Street Corn 8

- Chipotle Lime Butter, Queso Fresco, Fresh Cilantro

### THE LAND DESSERTS

#### Roof Top Chocolate Dipped Cannoli 7

Vanilla ricotta, coco nibs, chocolate crunchies, snow sugar

#### "Our Everything" 7-Layer Dessert Pretzel 10

Royal icing, butterscotch & chocolate chips, coconut, Cookies and Creme pieces, peanuts, salted caramel dipping sauce

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.