

Civis



CLASSIC FAVORITES

Penicillin 14

Monkey Shoulder, Honey Ginger,
Lemon, Egg White, Laphroaig Spray

Mint Julep 11

Old Forester Bourbon,
Demerara, Mint

Espresso Cocktail 13

Jameson Stout, Borghetti,
Vanilla, Cream

Brandy Crusta 12

Camus VS, Maraschino Luxardo,
Pierre Ferrand Curacao,
Lemon, Angostura Bitters

Bees Knees 11

Waterloo #9 Gin, Honey, Lemon,
Scrappy's Lavender Bitters

Old Cuban 12

Flor de Cana 7yr, Lime, Mint,
Angostura Bitters, Champagne

Tommy's Margarita 11

Lunazul Reposado, Agave, Lime

Elitist Martini 14

Dolin Dry Vermouth served with
your choice of Stolli Elit Vodka
or Sipsmith Dry Gin

FROM THE FARM

- Maple Leaf Duck Poutine** 21
 Duck confit, mozzarella curd, poutine gravy, smothered french fries, sunny-side duck egg
- Pocket Burgers Trio** 16
Served with duck fat fries
- The American** Housemade Heywood mustard, caramelized onion, American cheese, bread and butter pickles
- Black & Blue** Garlic aioli, gorgonzola, burnt onion jam
- Ciro's Classic** White American, pickled cabbage, tomato jam, malt vinegar aioli
- Chicken and Waffles** 16
 Buttermilk sous-vide fried chicken, maple bourbon waffle, strawberry butter, maple syrup, watermelon sorbet
- Steak Frites** 34
 Chargrilled NY strip, duck fat fries, tahini sauce, veal demi, purple sumac pickled onions

FROM THE PANTRY

- Black Truffle Popcorn** 9
 Freshly cracked black pepper, sea salt, black truffle oil
- Spinach Salad** 12
 Baby heirloom tomatoes, Granny Smith apples, bacon bits, boiled egg, and gorgonzola dressing
- Chile Relleno** 16
 Poblano peppers, chipotle black beans, marinated oyster mushroom, roasted tomato sauce
- Caprese Insalata** 11
 Seasonal fruit, housemade mozzarella, heirloom tomatoes, arugula, basil, aged balsamic reduction
- Wagyu Beef Tartare** 13
 Ponzu, daikon radish kimchi, wasabi aioli, grilled beech mushroom, sesame lavash
- Pretzel Baguette Fondue** 14
 Gruyere cheese, IPA mustard, herbed butter, sour apples, rosemary smoke
- Artisan Cheese Plate** 18
 Candied walnuts, market-fresh berries, grapes, crostinis
- Duck Fat Fries** 10
 Parmesan, herbs, cocoa ketchup, garlic aioli, cheese fondue

FROM THE SEA

- Octo Tacos** 19
 Charred octopus, olive tapenade, roasted tomato aioli, house pressed tortillas
- Cold Water Oysters** 18
 Oysters on the half shell served over ice with cocktail sauce and mignonette
- Florida Pink Shrimp Curry** 23
 Carrot, oyster mushroom, red bell peppers, Thai coconut curry broth over broken rice
- Pan-Seared Crab Cakes** 15
 Pan-seared crab cakes, mango crema, pickled cabbage, avocado, citrus segments, crispy quinoa
- Sea Scallops** 26
 Corn crema, pickled okra succotash, bacon jam pan-seared scallops

DESSERTS

- Raspberry Brûlée** 15
 Vanilla brandy sponge cake, butter pecan ice cream, raspberry compote
- Bourbon and Chocolate Custard** 10
 Garnished with Oreos, whipped cream, chocolate chips, and cocoa powder





ALLURING ELIXERS



Vodka Red Bjork 11

Recipe by Jacob Ceciro

Carbonated Reyka Vodka, Smarties Compound, Guarana Reduction, Lemon, Fee Brother's Plum Bitters, Q Tonic



There Will Be Chocolate 14

Recipe by Austin Earle

Bols Genever-Infused Made Cold Brew, Coppertail Night Swim Porter Reduction, House Made Irish Cream



Just a Thot 13

Recipe by Jacob Ceciro

Orange Infused Milagro Blanco, Giffard Lichi-Li, Aperol, Lemon, Agave, Fee Brother's Rhubarb Bitters, Reagan's Orange Bitters, Orange Air



Fancy AF 15

Recipe by Jonathan Thomas

Gra'it Grappa, Nurchetto, Rucolino Amaro, Mastiha, Lemon, Apple Syrup, Angostura Bitters, Applewood Smoke



Get LIT 15

Recipe by Brenda Terry

Bacardi 4, Del Maguey Vida Mezcal, Waterloo #9 Gin, Foro Amaro, Lemon Cordial, Lime, Angostura & Scrappy's Lime Bitters, served with a chaser of Tempus Fugit Creme de Cacao & Coca Cola.



Broken English 14

Recipe by Jonathan Thomas

Barrilito 2 Star, Frangelico, Bitter Truth AllSpice Dram, Lime, Guava Compound, Coconut Cream, Fee Brothers Aztec Bitters, Croft Tawny Port



Umami Juice 12

Recipe by Jonathan Thomas & Brenda Terry

Waterloo Gin, Midori, Clement Mahina Coconut, Ancho Verde, Lime Cordial, Cilantro, Bitter Truth Celery Bitters, Egg White

PUNCH BOWLS & SHARED COCKTAILS



Ciro Dreams Of... 21*

Recipe by Phil Vanhorn

**Shared Cocktail*

Brown Butter Washed Tullamore Dew, Dolin Genepy, Giffard Peach, Matcha Compound, Fee Brother's Peach Bitters



Punch Bowl

Recipe Changes Weekly

**Shared Cocktail*

Ask Your Server About Our Seasonal Punch Bowl



SPIRITS

WHISK(E)Y *(2oz. Pour)*

BOURBON & BLENDS

Angels Envy	14
Angels Envy Cask	40
Basil Hayden's	15
Bernheim Wheated	14
Big Level	30
E.H.Taylor Small Batch	16
Elijah Craig AW Blend	14
Elijah Craig Single Barrel	86
Elijah Craig 18yr	56
Elijah Craig 23yr	72
Heaven Hill 27yr	118
Henry McKenna 10yr	14
High West Bourye	30
High West Campfire	21
Knob Creek	14
Maker's Mark 46	14
Michters Amer.	14
Michter's Sour Mash	14
Old Forester	10
Old Forester 1870	18
Old Forester 1897	21
Old Forester 1920	22
Old Fitzgerald	32
Contradiction	14
Woodford Reserve	14
Woodford Double Oaked	25

RYE

Angels Envy	21
Balcones Rye	16
High West Double Rye	12
Hudson Manhattan	20
Michter's	14
Rittenhouse	10
Sagamore Dbl Wood	18
Pendleton 1910	15
Whistle Pig 10yr	21
Whistle Pig 12yr	29
Whistle Pig 15yr	44
Woodford Reserve	16

IRISH

Greenspot	21
Jameson	11
Jameson Black Barrel	16
Jameson Stout	18
Redbreast 15yr	35
Tullamore Dew	10
Writer's Tears	20

JAPANESE WHISKY

Nikka Pure Malt	21
Nikka Coffey Grain	21

WHISK(E)Y *(2oz. Pour)*

BLENDED SCOTCH

Compass Box Hedonism	35
Great King Street Glasgow	12
Monkey Shoulder	10

SINGLE MALT SCOTCH

Amrut Fusion	25
Auchentoshan 3 Wood	25
Balvenie 14yr	21
Balvenie 12yr Doublewood	17
Balvenie 17yr Doublewood	35
Glendronach 12yr	20
Glenfiddich 12yr	14
Glenfiddich 15yr Solera	18
Glenfiddich 18yr	\$\$
Glenfiddich 21yr	49
Glenlivet 16yr Nadurra	39
Lagavulin 16yr	28
Laphroaig 10yr	22
Lossit Bordeaux	20
Macallan 18yr	30
Oban 14	32
Talisker Storm	14

VODKA *(2oz. Pour)*

Grey Goose	14
Ketel One	14
Reyka	10
Stoli Elit	12
Titos	11

SUGARCANE *(2oz. Pour)*

Appleton Estate	10
Avua Amburana	24
Bacardi 10yr	16
Bacardi 8yr	9
Bacardi 4yr	8
Clement VSOP	14
Flor de Cana Seco	10
Hamilton 86	11
Leblon	10
Meyer's	12
Plantation Original	10
Plantation Pineapple	12
Rhum JM VO	16
Ron Zacapa	18
Ron Zacapa XO	40
Ron Barillito 2 Star	14
Ron Barillito 3 Star	16
Sailor Jerry	9
Santa Teresa	16



SPIRITS

GIN *(2oz. Pour)*

Bols Barrel Aged	16
Bols Genever	13
Bombay Sapphire	13
Hendricks	13
Langley's Old Tom	12
Mahon	12
Monkey 47	21
Nikka Coffey	16
Plymouth	13
Sipsmith Dry	13
Sipsmith VJOP	18
Sipsmith Sloe Gin	14
St George Terroir	14
Tanqueray 10	13
The Botanist	14
Treaty Oak Waterloo #9	10
Waterloo Antique	12

TEQUILA/MEZCAL *(2oz. Pour)*

Casamigos Reposado	18
Casamigos Anejo	24
Casa Dragones	27
Don Julio 70	24
Lunazul Reposado	10
Tequila Ocho Plata	20
Tequila Ocho Repo	24
Tromba Blanco	12
Agave de Cortes	17
Del Maguey Vida	12
Del Maguey Chichicapa	29
Del Maguey Papaloma	56
Mezcal Union	14
Montelobos	16

AFTER DINNER *(2oz. Pour)*

BRANDY/COGNAC

Barsol Primero Pisco	12
Camus VS	10
Camus VSOP	22
Grait Grappa	14
Gran Duque d Alba	16
Grappa of Amarone	17
Hardy 1863	22
Laird's Applejack	16

AFTER DINNER *(2oz. Pour)*

BITTERS/APERITIFS

Aperol	8
Campari	9
Galliano L'Apertivo	11
St George Bruto	10
Suze	11

AMARI/DIGESTIFS

Averna	10
Bonollo of Amarone	14
Bonal	9
Cardamaro	9
Cynar	9
Cynar 70	11
China China	10
Fernet Branca	8
Fernet Branca Menta	8
Fernet Leopold	10
Foro	9
Galliano	11
Luxardo Amaro Abano	10
Montenegro	10
Nonino	16
Rucolino	10
Zucca	10

ABSINTHE *(1oz. Pours)*

Kubler	18
Pernod	17
St. George	21
Vieux	22

CORDIALS & LIQUEURS

Amarula	10
Benedictine	12
Borghetti Caffè	8
Limoncello Di Capri	10
Licor 43	10
Chartreuse Green	14
Chartreuse Yellow	14
Disaronno	14
Drambuie	11
Frangelico	11
Grand Marnier	14
Mastiha	8

WINE & BEER

BY THE GLASS

Stonecap Chardonnay <i>Columbia Valley, Washington</i>	10
Stonecap Cabernet Sauvignon <i>Columbia Valley, Washington</i>	10
Le Contesse Prosecco <i>DOC, Italy</i>	10
Charles De Fere Cuvee Jean-Louis <i>Champagne, France</i>	10

REDS

Belle Gloss Clark & Telephone <i>Santa Maria Valley, CA · Pinot Noir · 2016</i>	113
Bodegas Muga Reserva <i>Rioja, Spain · Tempranillo · 2013</i>	78
Ogier Chateauneuf-du-Pape <i>Reine Jeanne-Rhone, France · Grenache, Syrah, Mourvedre, Cinsault · 2014</i>	94
Chateau de Beaucastel Chateauneuf-du-Pape <i>Rhone, France · Grenache, Mourvedre, Syrah, Counoise, Cinsault · 2015</i>	187
Quintessa <i>Napa Valley, CA · Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Carmanere · 2014</i>	332
Machete by Orin Swift <i>Petite Syrah, Sirah, Grenache</i>	97
La Poderina Brunello di Montalcino, DOCG <i>Toscana, Italy · Sangiovese · 2012</i>	123
Bella Union by Nickel & Nickel + Far Niente <i>Napa Valley, CA · Cabernet Sauvignon</i>	143
Bodega Colome, Altura Maxima <i>Salta, Argentina · Malbec · 2014</i>	228
Beaulieu Vineyard Georges de Latour PR <i>Napa Valley, CA · Cabernet Sauvignon · 2013</i>	357

WHITES & ROSÉS

Saget La Perriere Sancerre <i>Loire Valley, France · Sauvignon Blanc · 2016</i>	71
Louis Latour Pouilly Fuisse <i>Burgundy, France · Chardonnay · 2015</i>	68
Frank's Family <i>Carneros, CA · Chardonnay · 2016</i>	97
Chateau Minuty, Cotes de Provence Rose et Or <i>Provence, France · Grenache, Tibouren · 2017</i>	118

CHAMPAGNE

Perrier Jouet Grand Brut <i>Champagne, France · Pinot Noir, Chardonnay</i>	149
Louis Roederer Brut Rose <i>Champagne, France · Pinot Noir, Chardonnay · 2011</i>	168
Voiren Jumel Blanc de Blancs Premier Cru Brut <i>Champagne, France · Chardonnay</i>	97
Henriot (375mL) <i>Champagne, France · Chardonnay, Pinot Noir</i>	54

BEER

Coppertail Night Swim	6
Narragansett 16oz.	6
Stella Artois	6
Green Bench Sunshine City IPA	6

