

CAPPUCCINO»»COFFEE

J. Gilbert's proudly serves La Colombe Torrefaction Coffee and Espresso.

CAPPUCCINO 4

LATTE 4

ESPRESSO 3

TEA FORTÉ HOT TEA 3.75

NUTTY IRISHMAN

Baileys Irish Cream and Frangelico 9.5

THE EUROPEAN

Brandy and Sambuca 9.5

ORANGE GLAZE

Grand Marnier, Kahlua and Brandy 9.5

TWIST

Creme de cacao, Vanilla Liqueur and Tuaca 9.5

SWEET TOOTH

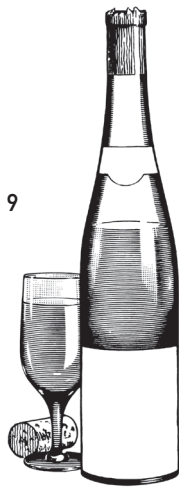
Amaretto and Chambord Raspberry Liqueur 9.5

PORT»»SHERRY

DOW'S TAWNY PORTO 2001 PORTUGAL 10

DOW'S LB VINTAGE PORTO 2001 PORTUGAL 9

TAYLOR-FLADGATE 20 YEAR TAWNY 14



Local

We're honored to support local purveyors by featuring beer/spirit selections crafted in our beloved city and region.



BEER

ROCKMILL BREWERY LANCASTER, OH)

WOLF'S RIDGE BREWING (COLUMBUS, OH)

SPIRITS

OYO RYE (COLUMBUS, OH)

OYO VODKA (COLUMBUS, OH)

WATERSHED VODKA (COLUMBUS, OH)

WATERSHED FOUR PEEL GIN (COLUMBUS, OH)

WATERSHED BOURBON (COLUMBUS, OH)



— *finest* HOUR

SUNDAY – FRIDAY
4PM – 7PM
BAR ONLY

OYSTERS ON THE ½ SHELL – 2 EACH
LOBSTER CLAW – 3.5
APPETIZERS – 7

Pretzel Crusted Onion Rings
Blue Cheese Potato Chips
Calamari

APPETIZERS – 8

Oysters Rockefeller
Smoked Salmon Rillettes
Tuna Tartare
Shrimp Durango

Two pack sliders:
Classic slider* or Au poivre slider*
served with house-made chips
or sweet potato fries

PETITE FILET* – 14
4 oz. filet & Yukon mashed potatoes

SAMPLER* – 16
4 oz. filet & 3 oz. lobster tail

DRINK FEATURES

Sunday – Friday

\$1 off Draft & Bottled Beer

\$6 Glasses house wine & bubbly

\$6 House vodka or house gin martini

\$7.5 Handcrafted Martinis & Cocktails

SUNDAY »» ALL DAY

½ Price Bottles of Wine under \$100
25% off Bottles of Wine \$100 and over

SINGLE MALT SCOTCHES

☞ Cragganmore 12 year	14
Dalwhinnie 15 year	13
☞ Glenfiddich 12 year	13.75
☞ Glenfiddich 18 year	18
Glenlivet 12 year	13
☞ Glenlivet 18 year	21
☞ Glenmorangie 10 year	14.25
☞ Lagavulin 16 year	17
☞ Macallan 12 year	14
☞ Macallan 18 year	35
☞ Macallan 25 year	195
☞ Oban 14 year	16
☞ Talisker 10 year	14

BLENDS

Bushmills	11
Chivas Regal 12 year	12.75
Crown Royal	12.25
Jameson	11.5
Johnnie Walker Black	13.25
☞ Johnnie Walker Blue	42
Johnnie Walker Red	12.25
Tullamore Dew	11

SINGLE BARREL & SMALL BATCH BOURBONS »»

WHISKEYS

1792 Small Batch	12.25
☞ Baker's	13.50
☞ Basil Hayden	14.25
☞ Booker's	13.50
Bulleit Rye	12.75
Elijah Craig 12 year	12.75
☞ Jack Daniel's Single Barrel	13.75
☞ Jefferson Reserve	15.75
Knob Creek	12.75
Knob Creek Rye	12.75
☞ Maker's 46	13.75
OYO Rye	12.25
Woodford Reserve	13.25

COGNAC

Courvoisier VS	12.75
☞ Courvoisier VSOP	13.75
Hennessey VS	13.25
☞ Remy Martin VSOP	13.75
☞ Remy Martin Louis XIII	1 oz. 125 2 oz. 225

Flights \$15

Mix and match any 3 spirits listed.
(☞ not included). Served with
your preference of ice or water.



"Beer here!"

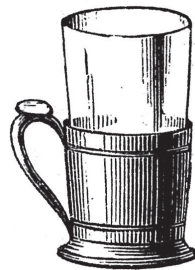
BEER

BOTTLED BEER

American 5 Bud Light
 Budweiser
 Coors Light
 Michelob Ultra
 Miller Light
 O'Doul's Lager NA
 Yuengling

Craft & Imports 7

Amstel Light (Amsterdam, Holland)
 Blue Moon Belgian White (Golden, CO)
 Corona (Corona, Mexico)
 Heineken (Holland)
 LaBatt Blue (Canada)
 St. Pauli Girl NA (Germany)
 Crispin (Colfax, California)



DRAFT BEER

Craft 7

Rockmill Brewery Seasonal (Lancaster, OH)
 Wolf's Ridge Brewery Seasonal (Columbus, OH)
 Bells Seasonal (Comstock, MI)
 Guinness (Ireland)
 Sam Adams (Boston, MA)
 Stella Artois (Belgium)

Appetizers

OYSTERS ON THE HALF SHELL
 peppadew mignonette, cocktail sauce 3 each

SLIDERS
 with house made chips or sweet potato fries

CLASSIC*
 prime black angus beef, gouda cheese, grilled onions, our original steak sauce 12

AU POIVRE*
 prime black angus beef, brandy peppercorn mayo, grilled onions, watercress 12

FILET SLIDER* watercress, shallot jam, blue cheese 14

FRIED CALAMARI
 jalapeños, carrots, sweet n' sour, remoulade 13

AHI TUNA TARTARE*
 avocado, mango, pineapple stack, cilantro oil, crisp corn tortilla 15

SHRIMP DURANGO
 tomatoes, basil, spinach, ancho chili butter, parmigiano reggiano 15

BLUE CHEESE POTATO CHIPS
 hand-cut potato chips, blue cheese sauce 12

PRETZEL CRUSTED ONION RINGS
 trio of dipping sauces: mustard thyme, parmesan garlic, our original steak sauce 11

SHRIMP COCKTAIL
 cocktail sauce, remoulade 18

OYSTERS ROCKEFELLER
 baked with spinach, bacon, parmesan 14

BEEF CARPACCIO
 arugula, parmigiano reggiano, truffle oil, parmesan garlic sauce 15

JUMBO LUMP CRAB CAKES
 tropical salsa, remoulade, mustard aioli 19.5

SMOKED SALMON
 house hot-smoked salmon served warm, red onion, capers, hard boiled egg, crostini, creamy lemon dill chef's sauce 14

SAMPLER 4 oz. filet & 3 oz. lobster tail 22

PETIT FILET 4 oz. filet & yukon mashed potatoes 19

LOBSTER CLAWS – 5

CHARCUTERIE & CHEESE SLATE
 Bresaola, Prosciutto, Chorizo, Red Spruce cheddar, Burrata, Rosemary Romao, poached pear and cherry mostarda 21

ICED SHELLFISH PLATTER
 oysters, shrimp cocktail, king crab legs, lobster claws
 55 (serves 2 – 3) | 99 (serves 4 – 6)

* May contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



Handcrafted

FEATURED COCKTAILS

FOR WHOM THE MEZCAL TOLLS

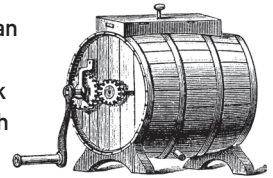
a smoky update to the classic Hemingway cocktail, with Mezcal, grapefruit shrub, fresh lime juice, Luxardo Maraschino Liqueur 11

EVERY ROSÉ HAS ITS TEQUILA

Código 1530 Rosa Tequila – aged in Napa Cabernet French White Oak barrels, rosé, lime juice 11

J. GILBERT'S BARREL-AGED MANHATTAN

Maker's Mark Bourbon, Italian sweet vermouth, orange bitters, aged in-house in oak whiskey barrels, topped with Amarena cherries 12



MARTINIS & COCKTAILS

SPARKLING BLACKBERRY MARTINI

Stoli Vodka, Chambord, fresh squeezed lemon juice, pure cane syrup, Ruffino prosecco float 11

SMOKED OLD FASHIONED

Knob Creek Hickory Maple, orange bitters, hickory smoke 12

HEMINGWAY

Bacardi Gran Reserve Maestro, Luxardo Maraschino Liqueur, freshly squeezed lime and grapefruit juices 11

BOURBON BASIL SMASH

Maker's Mark Bourbon, fresh squeezed lemon, pure cane syrup, basil and lemon twist 11

SAZERAC

Knob Creek Rye, Peychaud's Bitters, Regan Orange Bitters, Lucid Absinthe rinse, muddled sugar cube 11

MOSCOW MULE

Tito's Handmade Vodka, Q-Ginger Beer, fresh-squeezed lime juice, served in a classic copper mug, served over crushed ice 10

BOBA BUBBLY

prosecco, flavor-of-the-moment popping boba pearls, chambord 11

GINGER PEAR WHISKEY FIZZ

House infused Death's Door white whiskey with White Ginger Pear Tea Forte, La Marca Prosecco float 11

PEACH PERFECT

Belvedere Peach Nectar Vodka, peach schnapps, pineapple, cranberry & orange juice, housemade sour 11

