

# Craft Cocktails, 'from the shaker'!

## Sazerac

*Bulleit Rye, absinthe rinse & Peychaud's bitters.*

## Bees Knees

*Bombay Sapphire with Honey Syrup & lemon.*

## Stursen

*House-made kummel, tomato shrub.*

## Seelbach

*Woodford Reserve, Cointreau, bitters & Prosecco*

## Drew Carey

*Four Roses Single Barrel, Cynar, cola bitters, vanilla, lime & soda.*

## Raspberry Mojito

*Bacardi, Pimms, fresh mint, soda & lime.*

## Tide Pod

*Plantation 5-year rum, Montenegro, Chartreuse yellow, pineapple falernum.*

## Hurricane Morgan

*Captain Morgan, Bacardi, vodka & tropical juices.*

## Dirty Bird

*Tequila, grapefruit, rosemary, jalapeno, soda, chili rim.*

## Beet Farmer

*Tito's Vodka, beet punch & lemon.*

## Cranpri

*Limoncello, Prosecco & cranberry.*

## Gin Richie

*Hendrix, St. Germain, orange bitters, lime, soda.*

## Root Beer Float

*Three Olives Vanilla & cream.*



# WASHINGTON PLATFORM

SALOON & RESTAURANT



Corner of Court & Elm Streets • 513-421-0110

[washingtonplatform.com](http://washingtonplatform.com)

**The home of the Washington Platform Saloon & Restaurant in downtown Cincinnati was built in 1860. Originally established as The Johan Armleder Wine and Lager Beer Saloon, the building also housed several boarders. Johan Armleder, an immigrant from Wurttemberg, Germany, operated the saloon until his death in 1872.**

**The saloon was a lucrative business, supported by the heavy population of small industries and residences surrounding the Miami-Erie Canal.**

**The Canal linked Cincinnati to Lake Erie, and its course ran the path of what is now Central Parkway.**

**The influx of German immigrants to the area, in the 1850's and 1860's, helped to establish the enterprise as a favorite gathering place.**

**The next proprietor, Fiedel Bader, established the name "Washington Platform" in 1875. He continued to operate the popular neighborhood bar until 1882.**

**Several saloon keepers followed. Notably, the property was purchased by the John Hauck Brewing Company in 1912, and the establishment continued to operate as the Washington Platform until Prohibition in 1919 brought about its demise. Thereafter, the building was used for a myriad of ventures, including a produce shop, doll hospital, and a Chinese hand laundry.**

**The building was re-established as the Washington Platform Saloon & Restaurant in 1986. In late 1990, the property was improved with the addition of a new dining room, "The Canal Room."**

**Today, this restored piece of Cincinnati's proud heritage is once again, a favorite gathering place for those who enjoy quality food & drink, gracious service, reasonable prices, and a relaxed atmosphere - the hallmarks of the Washington Platform Saloon & Restaurant's Deliciously Friendly reputation.**

*We hope you enjoy your visit and thank you for your continued patronage*

Budweiser  
Bud Light  
Yuengling

Pabst Blue Ribbon  
3.5

Miller Lite  
Michelob Ultra  
Odoul's

Modelo 4

White Claw 4

Heineken 5

## Draft Beers

Roving Tap x  
Sam Adams Seasonal 4  
Stella Artois 5  
Rhinegeist Truth IPA 5

## Craft Beers

4 / 5

3 FLOYDS Yum Yum, 6.7% ABV. IN  
ANGRY ORCHARD, 6.7% ABV. IN  
BELL'S Two Hearted, 7% ABV / Kalamazoo, MI  
21<sup>st</sup> AMENDMENT Hell or High Watermelon, 4.9% ABV. CA  
GREAT LAKES Eliot Ness Vienna Lager, 6.2% ABV. OH  
GUINNESS Stout, 5.6% ABV. IRE  
ABITA Purple Haze, 4.2% ABV. LA  
LEXINGTON Kentucky Bourbon Barrel Ale, 8.2% ABV. KY  
MADTREE Seasonal, OH  
50 WEST Doom Pedal, 4.5% ABV. OH  
PLATFORM Palesner, 5.0% ABV. OH  
RHINEGEIST Bubbles, OH  
BRECKENRIDGE Vanilla Porter, 5.4% ABV. CO  
FOUNDERS Porter, 6.5% ABV. MI  
WEIHENSTEPHANER Hefe Weissbier, 5.4% ABV. BAV  
SUN KING BREWING Sunlight Cream Ale, 5.3% ABV. IN  
NEW BELGIUM Voodoo Ranger Juicy Haze IPA, 7.5% ABV. CO  
URBAN ARTIFACT Seasonal, OH

## Wines

Beringer Stone Cellars  
Chardonnay, Merlot & Cabernet Sauvignon (California) 7/-  
Zonin Prosecco (Italy) 8 / 30  
Cook's Brut (California) 20  
Clos du Bois Rose' (California) 8 / 30  
Rodney Strong Sauvignon Blanc (Sonoma) 8 / 30  
Meridian Chardonnay (California) 8 / 30  
Hogue Gewurztraminer (Columbia Valley) 8 / 30  
Blüfeld Sweet Riesling (Germany) 8 / 30  
Gabbiano Pinot Grigio (Italy) 8 / 30  
Louis Latour Ardeche Chardonnay (France) 9 / 35  
Louis Latour Marsannay (Cote de'Or, France) 9 / 35  
Hand Craft Shiraz (California) 8 / 30  
Oberon Cabernet Sauvignon (California) 11 / 44  
Broquel Malbec (Argentina) 9 / 35  
Palacios La Vendimia (Rioja, Spain) 8 / 30  
Meiomi Pinot Noir (California) 9 / 40  
Noble Vines Merlot (California) 8 / 30  
Terra D'Oro Chenin Viognier (California) 30  
Cabolani Pinot Grigio (NE Italy) 35  
Benziger Sauvignon Blanc (California) 35  
Cambria Benchmark Chardonnay (California) 40  
Far Niente (Napa Valley, California) 60  
Darcie Kent Merlot (California) 40  
Sebastiani Cabernet Sauvignon (Sonoma) 35  
Donnafugata Sedara Nero D'Avola (Italy) 35

Deliciously Friendly

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