

# Cocktails

## Sazerac

Bulleit Rye, absinthe rinse & Peychaud's bitters

## Raspberry Mojito

Bacardi, Pimm's, fresh mint, soda, & lime

## Hurricane Morgan

Bacardi, Captain Morgan's, passion fruit, and juices

## Dirty Bird

Espolon blanco tequila, grapefruit, rosemary, jalapeno, & chili rim

## Cranpri

Limoncello, Prosecco, & cranberry

## Fire Starter

Rye whiskey, cold brew chicory coffee, Cointreau, orange, cinnamon

## Nineteen Thirty-Five

Pumpkin vodka, honey liqueur, Lillet Blanc, cardamom, sage

## Sherry Amour

Aged rum, pear liqueur, amontillado sherry, allspice

## Seelbach

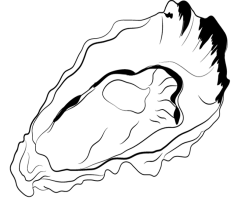
Woodford Reserve, Cointreau, Prosecco, & bitters

## Gin Richie

Hendrick's, St. Germain, orange bitters, lemon, & soda



# WASHINGTON PLATFORM SALOON & RESTAURANT



Corner of Court & Elm Streets • 513-421-0110  
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.<sup>33</sup>

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.

# Beer

## Draft

ROVING TAP	5
SAM ADAMS SEASONAL	4
STELLA ARTOIS	5
RHINEGEIST TRUTH IPA	5

## Bottles / Cans

3 / 4 / 5

BUD LIGHT	BUDWEISER	MICHELOB ULTRA
MILLER LITE	PBR	YUENGLING
HEINEKIN	MODELO	O'DOUL'S

NARRAGANSETT	Lager, 16 oz. Can	5%, RI
3 FLOYDS	Scottish Style Ale	6.5%, IN
3 FLOYDS	Yum Yum	6.7%, IN
ABITA	Purple Haze	4.2%, LA
ANGRY ORCHARD	Crisp Apple	5%, NY
BELL'S	Two Hearted Ale	7%, MI
BRECKENRIDGE	Vanilla Porter	5.4%, CO
FOUNDERS	Porter	6.5%, MI
GREAT LAKES	Eliot Ness Vienna Lager	6.2%, OH
GUINNESS	Draught Stout	5.6%, IRE
MADTREE	Seasonal	Cinti
NEW BELGIUM	Voodoo Ranger Juicy Haze IPA	7.5%, CO
RHINEGEIST	Bubbles	6.2%, Cinti
SUN KING BREWING	Sunlight Cream Ale	5.3%, IN
TROEGS	Javahead Stout	7.5%, PA
URBAN ARTIFACT	Seasonal	Cinti
WEIHENSTEPHANER	Hefe Weissbier	5.4%, BAV
WHITE CLAW	Black Cherry, Mango, Grapefruit	

## Wines

<b>Beringer Stone Cellars</b>	<b>Chardonnay, Merlot, &amp; Cabernet</b>	<b>California</b>	<b>7 / —</b>
<b>Highway 12</b>	<b>Merlot</b>	<b>Sonoma</b>	<b>9 / 35</b>
<b>Zonin</b>	<b>Prosecco</b>	<b>Italy</b>	<b>8 / 30</b>
<b>Borsao</b>	<b>Rosé</b>	<b>Spain</b>	<b>8 / 30</b>
<b>Rodney Strong</b>	<b>Sauvignon Blanc</b>	<b>Sonoma</b>	<b>8 / 30</b>
<b>Meridian</b>	<b>Chardonnay</b>	<b>California</b>	<b>8 / 30</b>
<b>Blüfield</b>	<b>Sweet Riesling</b>	<b>Germany</b>	<b>8 / 30</b>
<b>Carl Erhard</b>	<b>Trocken Riesling</b>	<b>Germany</b>	<b>9 / 35</b>
<b>Gabbiano</b>	<b>Pinot Grigio</b>	<b>Italy</b>	<b>8 / 30</b>
<b>Louis Latour</b>	<b>Chardonnay</b>	<b>France</b>	<b>9 / 35</b>
<b>Meiomi</b>	<b>Pinot Noir</b>	<b>California</b>	<b>10 / 40</b>
<b>Ant Moore</b>	<b>Pinot Noir</b>	<b>New Zealand</b>	<b>9 / 35</b>
<b>The Stump Jump</b>	<b>Shiraz</b>	<b>Australia</b>	<b>9 / 35</b>
<b>Oberon</b>	<b>Cabernet Sauvignon</b>	<b>California</b>	<b>11 / 44</b>
<b>Broquel</b>	<b>Malbec</b>	<b>Argentina</b>	<b>9 / 35</b>
<b>Bernabeleva</b>	<b>Garnacha</b>	<b>Spain</b>	<b>9 / 35</b>
<b>Can Blau (Can Blau)</b>	<b>Red Blend</b>	<b>Spain</b>	<b>11 / 44</b>
<b>Terra D'Oro</b>	<b>Chenin Viognier</b>	<b>California</b>	<b>30</b>
<b>Ca'Bolani</b>	<b>Pinot Grigio</b>	<b>Italy</b>	<b>35</b>
<b>Benziger</b>	<b>Sauvignon Blanc</b>	<b>California</b>	<b>35</b>
<b>Cambria (Benchmark)</b>	<b>Chardonnay</b>	<b>California</b>	<b>40</b>
<b>Far Niente</b>	<b>Chardonnay</b>	<b>Napa Valley</b>	<b>60</b>

**Deliciously Friendly**  
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