



HOME. MADE. SPIRITS.

GRAIN TO GLASS.

Order neat or in your favorite cocktail.

BASE VODKA	6
80 proof barley local corn	
ORA GIN	7
80 proof vanilla beans orange peel	
EMERGE GIN	7
80 proof spicebush berry cucumber	
SHUGA RUM	7
80 proof sugar cane molasses	
BLAZE AGAVE SPIRIT	6
80 proof 100% blue agave	
PRESS APPLE BRANDY	8
92.8 proof fresh pressed apples	
PRESS APRICOT BRANDY	9
96.2 proof fresh pressed apricots	
SHIFU BAIJIU	9
104 proof sorghum rice barley	
BARREL-AGED ORA GIN	9
80 proof aged in bourbon barrels	

HOME. MADE. COCKTAILS.

KARRIKIN MULE	9
base vodka ginger lemongrass lime Try it as a seasonal Blueberry Mule as well!	
UN POCO LOCO	9
blaze agave spirit strawberry jalapeno coriander	
JUMP IN THE LINE	9
shuga rum coconut mint lime	
MI SCUSI!	9
blaze agave spirit cardamaro aperol	
NEGRONI	9
emerge gin sweet vermouth campari	
JOLENE	9
ora gin blood orange shrub tonic	
SIDECAR	9
press apple or apricot brandy orange curacao lemon	
REBEL REBEL	9
shifu chinese liqueur mango yogurt shrub soda	

KARRIKIN SPARKLING SPIRITS

LOW CALORIE. FULL FLAVOR.

16oz | 7

KEYLIME	blaze agave spirit lime & lemon juice	4.75% ABV
CITRUS TONIC	emerge gin hops tonic water	4.75% ABV
BLUEBERRY	base vodka blueberry juice lemon	4.75% ABV
PUNCH	shuga rum pineapple & passion fruit juice	4.75% ABV
COLA (CURRENTLY SOLD OUT)	shuga rum vanilla	4.75% ABV
POCO LOCO	blaze agave spirit stawberry jalapeno	4.75% ABV

KARRIKIN BEERS

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16oz | 6

PILSNER	5.20% 29 IBU
czech-style pilsner	
CITRA IPA	6.20% 40 IBU
mid-west style with citra hops	
AMARILLO IPA	6.40% 45 IBU
amarillo hops	
DARK LAGER	4.80% 24 IBU
czech-style dark lager	
ROTATING SELECTION	
Ask your server about our rotating draft menu	

CHOOSE A FLIGHT

SPIRITS pick 4: .75oz pours	12
SPARKLING SPIRITS pick 3: 5oz pours	8
BEER pick 3: 5oz pours	6

WINE SELECTION AVAILABLE
ASK YOUR SERVER FOR DETAILS



KARRIKIN EATS.

STARTERS

SOUTHWEST RANCH PORK RINDS	4
BUFFALO CAULI HUSH PUPPIES southwest ranch	6
LOCAL PRETZEL + BEER CHEESE tuba sourdough laugenbrezel pils beer cheese	9
HOUSE. MADE. HUMMUS wood fired naan red harissa veggie crudite	11

SIDES

VINEGARED FRIES smoked aioli	4
MAC & CHEESE four cheese blend	5
ASPARAGUS CAESAR pencil asparagus crouton bottarga urban stead tomme	8
SUMMER SALAD strawberries tomato gingered apples pumpkin seeds rose vinaigrette	8
GAZPACHO + SHRIMP tomato greek yogurt veggie medley	9

DESSERT

LEMON PANNA COTTA toasted almond granola strawberries lemon curd	6
CARROT CAKE yes, it's the same carrot cake as before!	6
CHOCOLATE RICOTTA DONUTS cookie crumble glaze	6

ENTREES

'NATI DOUBLE BURGER avril bleh short rib patties zesty mayo	12
GRILLED CHICKEN SALAD SANDWICH sixteen bricks sourdough dried cranberries toasted almonds	11
GNOCCHI + PORTOBELLO MUSHROOMS handmade gnocchi blistered asparagus shaved parm	14
STEAK + POTATO TERRINE avril bleh teres major horseradish shishitos	19
WOOD. FIRED. WALLEYE lake erie walleye creamed corn fresh parsley	18
SEARED CAULI + FARRO SALAD caramelized cauliflower golden raisins champagne vinaigrette	14
CRAWFISH MAC & CHEESE louisiana crawfish four cheese blend	10

Karrikin Spirits Co.

After a wildfire, elements in the smoke - called Karrikins - stimulate the germination of new seeds. Named for these elements vital to regrowth, Karrikin Spirits Company brings new life to the craft beverage industry in Cincinnati through locally-sourced and sustainable craft spirit and food offerings.

To find out more visit us at karrikinspirits.com

Chef: Donald Sullivan

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