



- begin -

SHIRES' GARDEN OF GREENS

artisan field greens, cucumber and avocado, house green goddess dressing, crostini \$10

WOOD-FIRED ARTICHOKE SALAD 

josper oven wood-fired ginger and pepper marinated artichokes, pomegranate, artisan field greens, parmesan, ginger dressing, crostini \$13

CINCINNATUS CAESAR

hearts of romaine, parmesan, peruvian sweet peppers, scratch caesar, crostini \$10

HANDMADE EMPANADAS 

choice of three \$12

slow-smoked brisket with black truffles, cheddar, serrano peppers, house chimichurri or kale with cream cheese and parmesan, onion, and peruvian sweet peppers

SMOKED WINGS 

1# josper smoked, gerber farms jumbo chicken wings with house dry rub, celery, side of shires' bbq or zesty garlic \$13

SMOKED SALMON CEVICHE 

rooftop smoked salmon marinated in lemon and lime juices, over tomatoes, Peruvian sweet peppers, serrano peppers, red onion, cilantro, with crostini \$13



denotes that the item is cooked in our charcoal-fired josper oven and smoker—the only one of its kind in the area

- the main attraction -

entrees are served with your choice of two sides

SHERMAN'S GRILLED CHICKEN 

half a gerber farms grilled chicken, wood-fired with a thai-style tamari and brown sugar marinade \$24

1/2 RACK BABY BACK RIBS 

house dry-rubbed and slow cooked baby back ribs \$25

KING EDWARD'S STRIP STEAK

10oz hand-cut prime ny strip steak*, rubbed in our house steak seasoning \$32

PUBLIC LANDING SALMON

6oz wild caught chilean salmon, wood-fired and basted with a zesty garlic glaze \$20

DAY-SMOKED BRISKET 

(friday - sunday only)

10oz day-long smoked, prime black angus brisket, with lola's espresso rub \$29

AQUILLA'S SHORT RIB 

24-hour sous vide prime short rib, with a red wine and thyme demi-glaze \$28

HOUSE-MADE PAPPARDELLE 

pappardelle pasta, wood-fired trumpet mushrooms and peruvian sweet peppers, in a butter sauce \$19 (does not come with sides)

+chicken \$6 // + salmon* \$9 // + steak \$13

PORTOBELLO

house-marinated portobello, lettuce, tomato, house pickle, smoked cheddar, chimi mayo, fries \$15 + \$.75 cheddar

LONGWORTH'S WAGYU BURGER

8oz imperial farms wagyu beef burger,* gem lettuce, tomato, onion, house pickles, brioche bun, served with home fries \$18 + \$.75 cheddar

*consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness

- a la carte sides -

- grilled and buttered corn on the cob \$6
- smoked picnic potato salad \$6
- brussels and kale ginger slaw \$6
- boston baked beans with bacon \$6
- seasonal veggies \$6
- home fries \$6
- (1) brisket or kale and cream cheese empanada \$4.5

- the sweet side -

CHEESECAKE

libby's vanilla bean cheese cake, rhubarb compote \$8

STRAWBERRY SENSATION CAKE

libby's layered strawberry cake with strawberry puree, and fresh strawberries \$8

GELATO

from scratch house-made chocolate gelato \$6

SWEETS SAMPLER

a sampling of bite sized sweets from libby's bakery \$8

our commitment to you

we proudly serve as much local produce as possible and source our meats from small farms in ohio and the surrounding region. we also grow many of our own herbs and produce in our rooftop garden. ask your server to check it out in person!

carryout and delivery are available on our website at theviewatshiresgarden.com

thank you for your support!



- creations -

handcrafted with fresh ingredients and personally selected spirits for balanced flavors

LAWLOR'S MANHATTAN

four roses bourbon, sweet vermouth, luxardo, cane sugar simple, angostura bitters
\$12

GOOD GOLLY, MISS MOLLY

hendrick's gin, pink grapefruit, vanilla-sage simple
\$12

TERRACE SIPPER

bourbon, black tea, lemon, strawberry simple
\$12

LUXE LEMONADE

tito's vodka, house strawberry simple, vanilla, tart lemonade
\$12

- frozen -

HOUSE FROSÉ

house rosè, vodka, strawberry, frozen to perfection
\$12

creme de violette + edible flowers + \$4
chambord + fresh berries + \$4
pavan + muscat grapes + \$4
unicorn-style + \$5
(blue curcao, edible glitter, candied marshmallows)

SPICED GINGER BOURBON SLUSH

bourbon, ginger, spiced tea, orange, lemon, and pineapple, frozen to perfection
\$12

- temperance consumptions -

(non-alcoholic beverages)

THE SPICY SIPPER

muddled lemons, ginger simple, citrus soda \$4

SWEET AND SOUR

fresh lime, house grenadine, citrus soda \$4



*James Truitt
C. J. Lawlor*

THE BAR PROGRAM

Our bar program here at the view at shires' garden pays homage to Mr. Christopher Lawlor, the most famous bartender in Cincinnati through the 1890's, and who worked here at The Burnet House Hotel as the Bar Manager, in the years following Shires' Garden. Lawlor wrote one of the very first cocktail books published in America, called "The Mixicologist" and he is still an inspiration to great bartenders across the globe with his thoughtful concoctions, recommended wares, and standards of service. Our cocktails are inspired by his greatness and attention to detail, balance, and quality, using the current season as our guide.

We hope you enjoy them as much as we do!

KITCHEN HOURS

Sunday-Thursday dinner 4-9pm
Friday and Saturday dinner 4-10pm
Saturday and Sunday brunch 11-2

theviewatshiresgarden.com

EVENTS AND GROUP DINING

Parlor A

Parlor A is a beautiful, intimate private space available for your next group dining event, celebration, or gathering! Parlor A can accommodate groups of up to 40 standing guests, or 36 seated guests in this space, and menus can be custom prepared, or an onsite events menu is available for a variety of event structures.

Matinee Rooms

Our Matinee Rooms are available for your casual group gathering or celebrations, and are suitable for groups of up to 10 guests! Enjoy light bites and shareable snacks from our "let's share" menu!

For more information about reservations for Parlor A, or our Matinee Rooms, visit our website to submit a contact form at :
TheViewAtShiresGarden.com/private-events

- grapes -

by the glass

SPARKLING

arraez "cava sutra" spain, nv \$9/34

ROSÉ

borsao, aragon, spain, 2018 \$8/32

WHITE

von schleinitz riesling, mosel, germany, 2017 \$9/34

vigneti pinot grigio, friuli, italy, 2018 \$8/30

bordeaux, france, 2016 \$8/30

kentia albariño rías baixas, spain, 2018 \$8/30

domaine talmard chardonnay, burgundy, france, 2018 \$10/38

chartron la fleur, sauvignon blanc, bordeaux, france, 2018 \$8/30

RED

grayson pinot noir, california, 2016 \$9/34

honoro vera tempranillo, rioja, spain, 2018 \$8/30

la rousse malbec, languedoc, france, 2018 \$9/34

matthew fritz cabernet sauvignon, north coast, california, 2016 \$10/38

monte oton garnacha 2017, spain \$8/\$30

for a complete list of our extensive selection of wines by the bottle, please ask your server

- suds -

DRAFT

rotating seasonal selections and domestic suds ask your server or bartender for our current offerings

CANNED AND BOTTLED

budweiser \$5 bud light \$5

miller light \$5 coors light \$5

guinness \$7 modelo \$6

rhinegeist swizzle \$6

rhinegeist whiffle \$6

rhinegeist hustle \$6

deschutes black butte \$6

bell's oberon \$6

- white claw \$6 -

grapefruit, lime, raspberry, black cherry, mango