



To our valued guests, you may notice that our menu has been slightly condensed due to product availability, current cost of goods, and a limited labor market.

We have designed this menu to provide you with a carefully curated selection of our best-sellers, guest favorites, and seasonal selections that are tastefully prepared, while also cross-utilizing ingredients and efficient methods of preparation. Please enjoy!

- begin -

WOOD-FIRED ARTICHOKE SALAD

josper oven wood-fired ginger and pepper marinated artichokes, artisan field greens, parmesan, ginger dressing, crostini \$14

CINCINNATUS CAESAR

hearts of romaine, blistered cherry tomatoes, parmesan, scratch caesar, crostini \$12

FOR THE TABLE

house-cured salamis and smoked meats, rotating cheeses, pickled vegetables and proper accoutrements, with crostini \$30

EMPANADAS

choice of three \$14

rotating seasonal selections. ask your server for our current offerings

ROOFTOP SALMON SPREAD

hot-smoked salmon, blend of cheeses, artichokes, garlic, rooftop-grown herbs, served with crostini \$16

- the main attraction -

AIRLINE CHICKEN

gerber farms pan-seared chicken breast, served with spring pea and mushroom risotto \$28

LINCOLN'S FILET

8oz center-cut filet*, rosemary demi-glace with herb-roasted potatoes and roasted root vegetables \$44

PUBLIC LANDING

6oz faroe island salmon* wood-fired and basted with a zesty garlic glaze, with mushroom risotto and garlicky greens \$32

PORKOPOLIS CHOP

14oz bone-in pork chop with a brown butter bourbon demi-glace, over white bean puree and garlicky greens \$34

PORTOBELLO

house-marinated portobello, gem lettuce, house pickle, smoked cheddar, chimi mayo, brioche bun, seasoned fries \$16

LONGWORTH'S WAGYU BURGER

8oz imperial farms wagyu beef burger,* gem lettuce, tomato, onion, house pickles, brioche bun, seasoned fries \$18



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

- feast -

prix fixe dinners for two or four

CHEF'S FEATURED FEAST

each week chef thomas slovacek prepares a curated feast for groups of two or four featuring a rotating cut of beef. please ask your server for this week's selection. served with a shared salad and two family-style sides \$ market price



- a la carte sides -

garlicky mustard greens	\$5
mushroom ricotta risotto	\$8
seasonal roasted root veggies	\$6
herb-roasted potatoes	\$5
seasoned fries	\$5
(1) empanada	\$5

please note: 20% gratuity will be added to all guest's checks of parties of 8+

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

thank you for your support!

THE VIEW
at
Shires
GARDEN



- creations -

handcrafted with fresh ingredients and personally selected spirits for balanced flavors

LAWLOR'S MANHATTAN \$13

- A HOUSE STANDARD -

four roses bourbon, sweet vermouth, luxardo maraschino liqueur, simple, angostura bitters, luxarado cherry

FLOWERS IN YOUR HAIR \$14

tito's vodka, fresh lemon, pom simple, rosewater, sparkling wine, candied hibiscus flower

A MIDSUMMER NIGHT'S DREAM \$13

hendrick's gin, violette liqueur, triple sec, fresh lemon

- draft cocktails -

GARDEN PARTY SANGRIA \$12

white wine, peach brandy, triple sec, fresh berries

LOVER'S LANE \$12

aged rum, peach simple, green tea, fresh lemon

TERRACE SUNSET \$12

el jimador tequila, mezcal, orange, mango, fresh lime

LITTLE VIOLETA \$12

vodka, aloe vera, lemon, blue butterfly pea flower tea, pineapple

- frozen -

HOUSE FROSÉ \$12

house rosé, vodka, fruit simple, frozen to perfection

violet liqueur + edible flowers + \$4

chambord + fresh berries + \$4

grand marnier + gummy bears + \$4

unicorn style ~ blue curaçao + candied marshmallows

- grapes -

by the glass

SPARKLING

poema cava brut, spain

\$10/36

ROSÉ

borsao, aragon, spain, 2018

\$9/34

WHITE

von schleinitz riesling, mosel, germany, 2017

\$10/36

delle venezie pinot grigio, italy

\$9/32

kentia albariño rías baixas, spain, 2018

\$9/32

domaine talmard chardonnay, burgundy, france, 2018

\$12/40

ponga sauvignon blanc, marlborough, new zealand, 2019

\$10/32

RED

grayson pinot noir, california, 2016

\$10/36

honoro vera tempranillo, rioja, spain, 2018

\$9/32

bodini malbec, argentina

\$10/36

matthew fritz cabernet sauvignon, north coast, california, 2016

\$12/40

monte oton garnacha 2017, spain

\$9/\$32

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

heineken \$6 mich ultra \$5

- white claw hard seltzer \$6 -
grapefruit, lime, raspberry,
black cherry, mango
truly strawberry lemonade

seasonal local craft cans and
seasonal craft porters

ask your server for our current offerings

THE VIEW AT SHIRES' GARDEN

ESTABLISHED 1842 — REVIVED 2019

HOURS

Sunday-Thursday dinner 3:30-10pm

Friday and Saturday dinner 3:30-12am

Sunday brunch 10am-2pm

theviewatshiresgarden.com

Interested in hosting a private event?

We have dine and drink packages available with both terrace and indoor group reservations for you and yours.

For more information, please visit us online at: theviewatshiresgarden.com/privateevents/ or email us at events@igniteentertainmentcincy.com



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