

Bah Humbug



BRANDING & MENU DESIGN BY
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Prologue

A welcoming sip to your experience at
Cloak & Dagger; A greeting from us to you.

Welcome to Book Nineteen

Bah Humbug

“Darkness was cheap,
and Scrooge liked it.”

Charles Dickens
A Christmas Carol

Bah Humbug *Winter '25*

\$16 EACH

GHOST OF CHRISTMAS PAST



El Temporal +++ *

CREAMY - SWEET - AUTHENTIC

Coquito, a traditional Puerto Rican eggnog

Spiced rum, coconut rum, 151, coconut and oat milk, coconut cream, coconut water, vanilla bean, cinnamon, nutmeg, allspice, star anise



Holly Through the Heart + *

BUBBLY - TART - CLASSIC

Poinsettia, a festive french 75

Gin, orange liqueur, cranberry juice, rich simple syrup, prosecco, cranberry and rosemary garnish

GHOST OF CHRISTMAS PRESENT



Oh What Fun it is to Cry +++

SPIRITED - WARMING - EVOLVING

A present day take on "hot" buttered rum

Spiced rum, Jamaican rum, overproof rum, Italian herbal liqueur, rich simple syrup, Jamaican bitters, citrus zest and vegan butter ice cube



Ignorance & Want +++

NUTTY - SMOOTH - STRONG

A refreshed classic inspired by St. Nick's favorite treat

Cookie butter and almond oil fat washed bourbon, amaretto, sherry, Amaro di angostura, toasted almond aromatics

GHOST OF CHRISTMAS FUTURE

Sugar & Spite ++

CANDY SWEET - MINTY - SILKY

A clarified peppermint martini served with a spoonful of candy cane caviar

Pine needle infused vodka, creme de cacao, creme de menthe, dark chocolate & spearmint tea blend, vanilla turbinado syrup, acid adjusted tart cherry juice, clarified with macadamia milk, candy cane infused Aperol & white chocolate infused creme de menthe caviar pearls



Cold Hands, Colder Heart +++

VELVET - SWEET - SPICED

Using the technique, "switching", the water content in the spirit is replaced with wine, making a flavorful, spirituous wine cocktail

Stone fruit vodka switched with white wine, swedish rum punsch, plum brandy



MINI COCKTAILS

Spiritually Bankrupt \$8 + *

2OZ MINI COCKTAIL \$16 FOR FULL SIZE

WARM - HERBAL - SOOTHING

Cloak & Dagger's house hot toddy

Orange infused whiskey blend, earl grey syrup, angostura and ginger bitters, hot water



24k Nightmare \$8 ++

2OZ MINI COCKTAIL

BOLD - AUDACIOUS - GREEDY

Jagermeister & Goldschlager kept colder than your momma's heart



+ - +++ = ABV LEVEL * SPIRIT-FREE AVAILABLE

Legends

Drinks from books past

ALL COCKTAILS: \$16

Dagger Dragger ++

WOODSY / BITTER / NUTTY

Cloak & Dagger x Watershed Uncut Unfiltered Bourbon, Brucato Woodlands, blackberry, black currant, burnt sage, lavender, angostura, black walnut bitters

Smaller Acts ++*

SILKY / NUTTY / RICH

Coconut oil-washed vodka, coffee, hazelnut, red miso, aquafaba, sea salt, nutmeg

[from Secrets of the World: Act 3]

Rabbit's Foot ++*

EARTHY / SPICY / BRIGHT

Blanco tequila, ginger agave, cayenne, pineapple, lemon, aquafaba, aromatic bitters

[from Tales of Life & Death]

Desert Lily ++

SPICY / SAVORY / SALTY

Reposado tequila, mezcal, jalapeno, cilantro, garlic, lime, agave

[from Over the Garden Wall]

Don't Touch That It's Poisonous +*

SWEET / INTENSE / PEPPERY

Toasted white peppercorn-infused gin, pineapple infused Aperol, herbal liqueur, guava, angostura bitters

[from Secrets of the World: Act 4]

Queen of Thorns +++

BOOZY / FLORAL / CRISP

Navy strength gin, bergamot liqueur, blanc vermouth, rose petal, lavender, lemon oil

[from Over the Garden Wall]

King of the Dead +++

STRONG / EARTHY / EVOLVING

Bourbon, amontillado sherry, Fernet, cherry bark vanilla bitters, aromatic bitters, cold brew

[from Tales of Life & Death]

† - ††† = ABV LEVEL * SPIRIT-FREE AVAILABLE

CANNED BEER

Narragansett AMERICAN LAGER\$4

Urban Artifact GADGET - MIDWEST FRUIT TART \$8

Three Jfloyds ZOMBIE DUST - AMERICAN IPA ..\$7

Jackie Os WHO COOKS FOR YOU - HAZY IPA\$7

North Coast OLD RASPUTIN
RUSSIAN IMPERIAL STOUT\$10

WINE

Conde Valdemar - WHITE
[RIOJA, SPAIN]\$13

Epitet - RED BLEND
[MOSLAVINA, CROATIA]\$14

Dorcha - ORANGE
[STAJERSKA, SLOVENIA]\$14

Valdo - SPARKLING
EXTRA DRY PROSECCO [VENETO, ITALY]\$12

NON-ALCOHOLIC

Soda
COCA COLA, SPRITE, FANTA\$3

San Pellegrino\$3

Good Lair NA IPA\$7

Seasonal Entrees

ALWAYS ALL VEGAN,
ALWAYS MADE IN HOUSE

Beet It, Kid!.....\$17

Red & Golden Beet Terrine + Smoked Demerara + Oat Cheese Spread + Charred Cara Cara + Black Garlic Crumble + Charcoal-Infused EVOO

Children of The North Star.....\$18

Potato Pierogis + Shiitake + Paprikash Cream + Microgreens

Hule Root Reverie.....\$16

Roasted Winter Root Medley + Cranberry Glazed Tofu + Butternut & Chestnut Cream + Walnut and Pepita Pesto + Toasted Leavened Bread

Grinchy-bread Gnocchi.....\$16

Gingerbread Gnocchi + Orange Cashew Cream + Walnut & Granola Crumble + Apple Infused EVOO + Microgreens

Ebenezer Stew.....\$14

House Rotating Soup's & Stew's + Served with Toasted Leavened Bread

Legends

Flame of the West [House Burger].....\$20

TVP & Oat Patty + Caramelized Onions + Shiitake Mushroom + White Truffle Aioli + Maple Bourbon Dijon Glaze + Served with House Fries

House Fries.....\$10

Garlic Seasoning + White Truffle Oil + Herb Aioli

Brussels.....\$10

Cranberry-Orange Glaze + Smoked Maldan + Pomegranate Arils

SNACKS

Popcorn.....\$5

House seasoning

House Dip.....\$8

Rotating seasonal dips accompanied by vegetables, crackers or chips

Roasted Olives.....\$8

House Roasted Olives and Herbs + Can be served warm before ropm

- 5% kitchen service fee added to all food items

- No modifications please.

- *Please be aware that our kitchen regularly handles common and uncommon allergens such as tree nuts, soy & wheat. While we take precautions, we cannot guarantee against cross contamination



DESSERTS

MADE IN HOUSE

KRINGLE'S COOKIE + MILK \$12

Housemade Salted Chocolate
Chip Cookie served with Oat
Milk spiked with Tequila Blanco
and Cacao Liqueur

HOLD THE MILK \$5

Just grab the cookie!

TEA-RAMISU \$12

A house-made tiramisu infused
with our rotating selection of
specialty teas



* Parties larger than 8 people will be subject to a minimum

* Checks left unattended or unsigned are subject to an automatic 20% gratuity



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