



## BAR MENU

The 1 Bar is a curated Akron-centric culinary-inspired craft cocktail program offering local products, fresh-squeezed ingredients and house-made cordials. We love Akron and are here to spotlight its local treasures through art, music, craft & curation. There are many places to choose from, thank you for picking us.

### House Curated Cocktails

Sam Urmos, Curator of The 1

#### Apple Cider Mule 16

vodka | house ginger syrup | local apple cider | soda

#### Dark Skies 16

bourbon | amaro nonino | kahlua | chocolate bitters

#### Ginger Rye Old Fashioned 14

rittenhouse rye | house ginger syrup | bitters  
lemon peel

#### Peach Smash 14

bourbon | peach | maple syrup | orange bitters  
pecan smoke

#### Spiced Cranberry Paloma 14

tequila | cranberry | spiced simple syrup  
ruby red grapefruit

#### Smoked Old Fashioned 16

woodford double cask | sugar in raw cubes  
orange | luxardo | cherries | cherry smoke

#### Carajillo Con Tequila 14

tequila reposado | espresso | liquor 43

#### Sangria Spritz 16

white rum | aperol | seasonal fruit juices  
prosecco | soda

#### The Grand Hotel 14

gin | absinthe | luxardo liqueur | lime | prosecco

#### M&M 16

mezcal | amaro montenegro | lemon peel  
curators favorite

#### Secret Drink 14

Ask about today's secret cocktail

#### Tour de Tequila 45

flight of tequila beverages paired with a small plate every Wednesday. Ask your server for details.

#### Bourbon Flight Night 45

bourbon flight paired with a small plate every Friday. Ask your server for details.



## The Historic Arts District

Classic Cocktails Made the Way They Were Invented

### Bourbon & Rye

Manhattan 16 | Whiskey Sour 14 | Old Fashioned 14  
Side Car 14 | Sazerac 12 | Boulevardier 15

### Vodka

Moscow Mule 10 | Classic Martini 16  
Dirty Martini 16

### Rum

Mojito 16 | Dark & Stormy 12 | Daiquiri 10

### Tequila

Margarita 14 | Paloma 14 | Casamigos Neat 14

### Gin

Negroni 14 | French 75 16 | Martini 16  
Aviation 12 | Gimlet 14

## Happy Hour Food & Beverages

Monday - Friday (Dine In Only)  
4 PM - 6 PM

### Appetizers

Mexican Street Tacos 14 | Wild Mushroom Flatbread 12  
Caribbean Jerk Shrimp 12 | Margherita Flatbread 14  
Kogi BBQ Wings 14 | Mediterranean Hummus & Pita 12

### House Wines - 7

Avanti 131 Bianco | Etichetta BLU

### Bottled Domestic Beer - 5

All domestic Beers

### Local IPA's on Tap - 5

Selection of All Local IPA's

Ask your server or bartender regarding  
our BLU Board specials

Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase the risk of a food-borne illness.



## **Bourbon & Rye**

Cave Hill Rabbit Hole | Crown Royal  
Elijah Craig | Makers Mark  
Uncle Nearest 1884 | Old Granddad  
Buffalo Trace | Colonel EH Taylor  
Elijah Craig Rye | Makers Mark French Oak  
Basil Hayden | Crown Royal Apple  
Jack Daniels #7 | Makers Mark 46  
Woodford Reserve | Old Granddad Bonded  
Weller Special | Old Forester | Bullet Rye  
Willet Rye | Angels Envy  
Four Roses Small Batch | Knob Creek  
Makers Mark Cask | Woodford Double Barrel  
Jefferson's Ocean | Weller Antique  
Angel's Envy Rye | Templeton Rye | Jameson  
Tullamore DEW

## **Tequila**

Espolon Blanco | Espolon Reposado  
Clase Azul | Tres Generaciones Anejo  
Patron Blanco | Casamigos Reposado  
Casamigos Blanco | Mezcal Reposado | Lobos

## **Scotch**

Johnnie Walker Black | Oban 14  
Glenlivet 14 Cognac Cask | Macallan 12  
Dewars | Drambuie

## **Vodka**

Tito's | Ketel One | Grey Goose | Watershed  
Belvedere | Van Goh Double Espresso | Chopin  
Buckeye

## **Rum**

Bacardi Silver | Goslings Black | Smith & Cross  
Captain Morgan | Malibu

## **Gin**

Hendricks | New Amsterdam | Tanqueray  
Empress 1908 | Bombay Sapphire  
Watershed 4 Peel | Aviation

## **Cognac**

Courvoisier VS | Hennessy | Coronet VSQ

## **Liqueur**

Dorda Double Chocolate | Limoncello  
Baileys Irish Cream | Grand Marnier  
St. Germaine | Amaro Nonino

## **Port**

White | Tawny | Ruby



## Wine List

### Red

Avanzi 1931 Classico Gropello	9/36
Mi Terruno Malbec	9/30
Elqui Valley Red Blend - Chile	9/33
Gregory James Old Vine Zinfandel	10/40
Etichetta BLU Rosso House Red	10/38
Mi Terruno Cabernet Sauvignon	10/30
Garda Classico Superiore	10/38
Willow Brook Pinot Noir	10/40
Martino Old Vine Malbec Classico	10/38
Chateau Meillier Bordeaux	10/40
Zonti's Shiraz Chocolate Factory	10/38
Meadowcroft Pinot Noir	15/60
Monticello Cabernet Sauvignon	100

### White

Gavi Docg	9/36
Comelli Pinot Grigio - Italy	8/30
Doelas Albarino - Spain	10/40
Lugano Sirmione	10/38
Joseph Mellot Pouilly-Fume - France	14/56
Gregory James Hawk Hill Chardonnay	60
Meadowcroft Chardonnay	55
Avanzi Garda 1931 Bianco	9/34
2022 Materra Sauvignon Blanc	15/45

### Sparkling Wines

Gautier Domaine de Racadure Rose	10/40
Aurantis Prosecco	9/36
Lugana Brut D.O.C.	10/40

### Local Brewed IPA's on Tap

Brew Kettle	8
Thirsty Dog	8

### Domestic Bottled Beer

Stella Artois	8
Modelo	8
Goose Island IPA	9
Blue Moon	8
Budweiser	6
Michelob Ultra	6
Miller Light	6
Bud Light	6



## Cigar Menu

Arturo Fuente - Double Chateau  
Connecticut Shade Wrapper, Aged Dominican Filler,  
Medium  
\$13.00

Ashton VSG  
Ecuadorian Wrapper, Aged Dominican Filler, Medium-  
Full  
\$18.00

Davidoff Signature Toro  
Ecuadorian Sun Grown Wrapper, Dominican Republic  
Filler, Mild-Medium  
\$34.00

Romeo y Julieta Anniversario  
Ecuador Sumatra Wrapper, Dominican, Nicaraguan, &  
Peruvian Fillers, Connecticut Broadleaf Binder, Medium-  
Full  
\$14.00

Oliva Serie V Melanio Robusto  
Ecuador Sumatra Wrapper, Nicaraguan Binder & Filler,  
Medium-Full  
\$19.00

**\*\*United Churchill Natural \*\***  
Connecticut Broadleaf Wrapper, Brazilian & Dominican  
Fillers, Habano Binder, Medium  
\$12.00

**\*\*The United Churchill was the first company that  
occupied The United Building 100 years ago. We are  
proud to feature this cigar and pay homage to the  
company that started it all.**