



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

THE HISTORIC ARTS DISTRICT

Classic Cocktails Made The Way They Were Invented. Our Vermouths are Proudly Made In-House.

GIN

Negroni • 13
French 75 • 13
Martinez • 13

RUM

Daiquiri • 10
Mojito • 10
Dark & Stormy • 10

BOURBON/RYE

Side Car • 13
Manhattan
Whiskey Sour • 13

VODKA

Martini
Cosmopolitan • 10

TEQUILA

Margarita • 10

SPIRITS

Short and Sweet. Curated for Quality and Approachability.

SCOTCH

Macallan 12 (House) • 16
Oban 14 • 20
JW Black • 15
JW Blue Ghost & Rare • 70

BOURBON / WHISKEY

Elijah Craig (House) • 10
Jameson • 10
Jack Daniels • 8
Uncle Nearest 1824 • 15
Crown Apple • 8
Crown Royal • 8

RYE

Templeton • 10

GIN

Watershed 4 Peel (House) • 12
Bombay Sapphire • 13
Hendricks • 11

VODKA

Tito's • 8
Watershed (House) • 8
Grey Goose • 8
Ketel One • 8

TEQUILA

Espolòn Blanco (House) • 10
Patron Blanco • 8

MEZCAL

Illegal Reposado • 10

RUM

Bacardi Superior (House) • 8
Gosling Rum • 8

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



LOCAL LEGANDS

Cocktails Inspired By Local Akron Legends.
Changes Seasonally.

PRETENDING TO PRETEND • 13

Mezcal | Jalapeno | Sage | Lemon | Lime | Agave |
Grapefruit

Inspired by The Pretenders

MAGIC POTION • 10

Bourbon | Reduced Red Wine | Activated Charcoal |
Hibiscus Bitters

Inspired by the Black Keys

SOMETHING FOR EVERYONE • 13

Bourbon. Rum | Lemongrass Tea Oilio Saccharum |
House-made Falernum

Inspired by DEVO

HOUSE RECOMMENDATIONS

Suggested Originals from our Mixologists

RED RAVEN • 16

Uncle Nearest 1824 | Fernet | Aperol | Peychauds Bitters |
Burnt Orange

Invented by Baxter, Stings the tongue with warmth | Balanced
toward the front of the palette

GRIM GREEN, A LOVE POEM • 13

Watershed 4 Peel Gin | Dry Vermouth | Luxardo | Prosecco |
Absinthe | Lime | Wildflower

Invented by Andrew Carver | Well balanced effervescence with
tastes of the old world | A stylized nod at classic Nola cocktails
front of the palette

SECRET DRINKS

Let Us Take You on A Journey & Pair Your Drinks with Your
Meal

SECRET DRINK NO.1 • 10

Bourbon | Rosemary Smoke | Noccino

Strong & Smooth

SECRET DRINK NO.2 • 13

Mezcal | Egg White | Jalapeno | Rose | Coconut

Silky & Mellow

SECRET DRINK NO.?

Tell Us Your Mood or Guess What's Inside

DAILY SPIRITS

Come and experience our new happy hour crafted cocktail menus, our
curators will have exciting menus each day.



WINE

California Wines Picked for Autumn & Winter

RED

HOUSE - ETICHETTA BLU • 12/54
Monticello, CA

CABERNET SAUVIGNON COUNTERFEIT • 15/70
Sonoma, CA

PINOT NOIR BLISS • 14/60
Mendocino, CA

White

HOUSE - CHARDONNAY - BOUCHON SUPERIOR
Healdsburg, CA
8/35

SAUVIGNON BLANC - BLISS
Mendocino, CA
13/60

PINOT GRIGIO - SANTI APOSTOLI
Irvine, CA
8/35

Rosé

HOUSE - ROSÉ - BLISS
Mendocino, CA
10/40

BEER

Stella Artois • 7

Corona Extra • 7

Bud Light Seltzer • 7

Dortmunder • 7

On Tap

100% Akron Local. 3 styles to choose from.

STAY IN TUNE

Share your experience with a picture or video of your drink, food, or tonights entertainment and tag @blutiquehotel.



HAPPY HOUR

THUR - SAT • 5 PM TO 7:30 PM

ENTERTAINMENT

THUR - SAT • 7:30 PM to 10 PM

View full show schedule at
blu-tique.com/entertainment