



## 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

#### **Blackberry Whiskey Sour 17**

bourbon | lemon | blackberry syrup | egg whites

#### **Brooklyn Bees 17**

gin | lemon | honey | lavender | bitters

#### **Pretending to Pretend 16**

mezcal | serrano peppers | agave | grapefruit

#### **Smoked Old Fashion 16**

woodford double oak | sugar in raw cubes  
orange | luxardo | cherries | oak smoke

#### **Wild Child 17**

casimigos reposado | falernum | lime  
peychaud's bitters | aperol

#### **Midnight Ryder 18**

makers mark 42 bourbon | ancho reyes |  
chocolate bitters | amaro

#### **Kiss From a Rose 14**

vodka | rose tea | lemon | agave

#### **Irish Maid 14**

irish whiskey | st. germaine honey | cucumber

#### **The Wingfoot 16**

empres gin | aperol | luxardo | egg white |  
cinnamon syrup

#### **Violette Beauregard • 14**

creme de violette | lemon | blueberry syrup  
prosecco

#### **Yellow Pepper Margarita 14**

yellow pepper infused tequila | triple sec | lime  
juice | agave | tajin rim

#### **Secret Drink 14**



## 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 | Duck Confit Poutine 14  
Wild Mushroom Flatbread 12 | Kogi BBQ Wings 14  
Short Rib Wild Mushroom Flatbread 12  
Chorizo Arancini 12

### House Wines - 7

Avanti 131 Bianco | Etichetta BLU

## Bottled Domestic Beer - 5

All domestic Beers & Hard Ciders

## 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.**