

HALLOWEEN 2022

Fatal Portraits

A SHORT STORY VOL I



COCKTAILS INSPIRED BY HORROR NOVELS

Prologue

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

Welcome to Book VI:

Fatal Portraits

A SHORT STORY VOL I
COCKTAILS INSPIRED BY HORROR NOVELS

*“We make up horrors to help
us cope with the real ones”*

— Steven King



The Fog

SWEET | VELVET | TEA

A London Fog clarified milk* punch



GREY WHALE GIN, VERMUT BLANC, BENEDICTINE, EARL GREY
CRÈME TEA, ACID ADJUSTED PINEAPPLE, COCONUT MILK,
VANILLA, SUGAR

Inspired by: Washington Irving's "The Legend of Sleepy Hollow"



Tell-Tale

BOLD | SMOKY | EVOLVING

A twist on a Oaxacan Old Fashioned poured over
an ice cube made from a fruity, acidic sangrita



MEZCAL, MELLOW CORN, ANCHO REYES VERDE, GENTIAN APERITIF,
AGAVE, CHIPOTLE CACAO BITTERS, SANGRITA ICE CUBE [POMEGRANATE,
MANGO, TOMATO, RED PEPPER, CITRUS BLEND, SPICES]

Inspired by: Edgar Allen Poe's "A Tell-tale Heart"



The Spiral Obsession

SILKY | TOASTY | UMAMI

To understand the spiral one must carefully observe it, a complex and smooth collins.



JAPANESE VODKA, BATAVIA ARRACK, SCHOCHU, COCONUT YOGURT, GENMAICHA TEA, KINAKO

Inspired by: Junji Ito's "UZUMAKI"

**Spirit-Free Available



Revoltin' Green

CITRUST | GRASSY | INVIGORATING

An otherworldly Gin sour. It'll grow on you.



TANQUERAY RANGPUR, MIDORI, ALPINE LIQUEUR, YUZU, GYOKURO TEA

Inspired by: Stephen King's "Weeds" aka
The Lonesome Death of Jordy Verrill [adapted in Creepshow]

**Spirit-Free Available

Legends

*Heroes get remembered, legends never die.
Drinks from books past.*

Rabbits Foot\$15

EARTHY | SPICY | BRIGHT

Blanco Tequila, Ginger Agave, Cayenne, Pineapple, Lemon,
Aquafaba, Aromatic Bitters *SPIRIT-FREE AVAILABLE [\$10]

[From the Menu: Tales of Life & Death]

King of the Dead\$15

STRONG | EARTHY | EVOLVING

Bourbon, Amontillado Sherry, Fernet Branca, Vanilla Cherry
Bark Bitters, Angostura Bitters, Cold Brew

[From the Menu: Tales of Life & Death]

Desert Lily\$15

SPICY | SAVORY | SALTY

Tequila and Mezcal infused with Garlic, Cilantro, and Jalapenos
sweetened with Agave and dusted with Lime Salt

[From the Menu: Over the Garden Wall]

Queen of Thorns\$15

BOOZY | FLORAL | CRISP

Rose Petal and Lavender Infused Blanc Vermouth, Navy Strength Gin,
Bergamot Liqueur, and Lemon for a floral play on a White Negroni

[From the Menu: Over the Garden Wall]

Garmonbozia [PAIN AND SORROW]\$15

SWEET | SPICY | SAVORY

Morita Chile infused tequila, Elote mezcal, herbal liqueur, "cornchata"
[corn, popcorn, sugar cinnamon], lime, burlesque bitters, and aquafaba.

*SPIRIT-FREE AVAILABLE [\$10]

[From the Menu: Cursed]

CANNED BEER

Stroh's LAGER || 4.6% ABV\$3

Collision Bend SEASONAL\$6

Downeast SEASONAL\$6

Market Garden SEASONAL\$5

Founders ALL DAY IPA || 4.7% ABV\$5

Columbus IPA || 6.3% ABV\$6

North Coast OLD RASPUTIN
RUSSIAN IMPERIAL STOUT || 9% ABV\$10

NON-ALCOHOLIC

Coca Cola SODA\$3

Topo Chico SELTZER\$3

Lagunitas HOPWATER\$5

Seasonal ASK YOUR SERVER\$

WINE

House Red\$8

House White\$9

House Sparkling\$9

Vegan Food

Sharp Cheddar Mac \$13

Smoked fresno chili miso cheese, spinach, sundried tomatoes, pasta

Pierogi \$14

Two perog stuffed with parsnip & potato mash w/ house fennel sauerkraut, caramelized onions, apple butter, spinach, cashew crema

Beet Salad \$12

Arugula, house lemon goat cheese, toasted walnuts

Seared Mush \$13

Pan seared pistachio & red bell polenta cake, fried brussels, granny apple, sweet grain mustard sauce, oyster mushroom crisp

Fried Hot Chicken \$13

Cashew & carrot seitan, hot chili buttermilk marinated, cayenne and chipotle breading, house pickles, apple butter, spicy

Cioppino \$12

Hot bowl of tomato & kombu based stew, white wine, oyster mushrooms, garbanzo bean, fennel, onion, red bell, trumpet scallops, thick slice of toasted sourdough

*** Every dish is given a firm handshake and kiss goodbye at the window pass.

Eggs & Toast \$12

Scrambled carrot & apple tofu eggs, thick cut sourdough toast, red eye raisin gravy, shitake bacon, sliced potato

Sausage & Marmalade \$12

White bean & mushroom seitan sausage, orange marmalade, onions, granny apple, pear, arugula, leavened bun, house pickles

BAR SNACKS

Popcorn - \$4

Sumac, chili powder, cayenne, spicy

Head Cheese - \$9

Lentil and walnut terrine, house pickles,
Leavened bread

Kimchi Pickles - \$7

Cucumbers, onion, garlic, sesame, chilis, spicy

* Let your server know if you have any allergies or dietary restrictions.

All meats, cheeses and butter are made in house and may contain tree nuts

* No modifications please



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