

Cocktails

Sazerac

Bulleit Rye, absinthe rinse & Peychaud's bitters

Pimm's Mojito

Bacardi, Pimm's, fresh mint, ginger soda, & lime

Hurricane Morgan

Bacardi, Captain Morgan's, passion fruit, and juices

Dirty Bird

Espolon blanco tequila, grapefruit, rosemary, jalapeno,
& chili rim

Cranpri

Limoncello, Prosecco, & cranberry

Gin Richie

Hendrick's, St. Germain, orange bitters, lemon, &
soda

Just Desserts

Four Peel gin, Crème de Cassis, honey liqueur

Modern Art

Maker's bourbon, Cynar, maraschino liqueur, orange
bitters



WASHINGTON PLATFORM SALOON & RESTAURANT



Corner of Court & Elm Streets • 513-421-0110
WashingtonPlatform.com

The home of the Washington Platform Saloon & Restaurant in downtown Cincinnati was built in 1860. Originally established as The Johan Armleder Wine and Lager Beer Saloon, the building also housed several boarders. Johan Armleder, an immigrant from Wurttemberg, Germany, operated the saloon until his death in 1872.

The saloon was a lucrative business, supported by the heavy population of small industries and residences surrounding the Miami-Erie Canal.

The Canal linked Cincinnati to Lake Erie, and its course ran the path of what is now Central Parkway.³³

The influx of German immigrants to the area, in the 1850's and 1860's, helped to establish the enterprise as a favorite gathering place.

The next proprietor, Fiedel Bader, established the name "Washington Platform" in 1875. He continued to operate the popular neighborhood bar until 1882.

Several saloon keepers followed. Notably, the property was purchased by the John Hauck Brewing Company in 1912, and the establishment continued to operate as the Washington Platform until Prohibition in 1919 brought about its demise. Thereafter, the building was used for a myriad of ventures, including a produce shop, doll hospital, and a Chinese hand laundry.

The building was re-established as the Washington Platform Saloon & Restaurant in 1986. In late 1990, the property was improved with the addition of a new dining room, "The Canal Room."

Today, this restored piece of Cincinnati's proud heritage is once again, a favorite gathering place for those who enjoy quality food & drink, gracious service, reasonable prices, and a relaxed atmosphere — the hallmarks of the Washington Platform Saloon & Restaurant's Deliciously Friendly reputation.

We hope you enjoy your visit, and thank you for your continued patronage.

Beer

Draft

ROVING TAP	5
SAM ADAMS SEASONAL	4
STELLA ARTOIS	5
RHINEGEIST TRUTH IPA	5

Bottles / Cans

3 / 4 / 5

BUD LIGHT	BUDWEISER	MICHELOB ULTRA
MILLER LITE	PBR	YUENGLING
HEINEKIN	MODELO	O'DOUL'S
NARRAGANSETT	Lager, 16 oz. Can	5%, RI
3 FLOYDS	Scottish Style Ale	6.5%, IN
3 FLOYDS	Session IPA	5.5%, IN
ANGRY ORCHARD	Crisp Apple	5%, NY
BRECKENRIDGE	Vanilla Porter	5.4%, CO
FOUNDERS	Porter	6.5%, MI
GUINNESS	Draught Stout	5.6%, IRE
JACKIE O'S	Dry-hopped Pale Ale	5%, OH
MADTREE	Seasonal	Cinti
NEW BELGIUM	Juicy Haze IPA	7.5%, CO
RHINEGEIST	Bubbles	6.2%, Cinti
URBAN ARTIFACT	Seasonal	Cinti
WEIHENSTEPHANER	Hefe Weissbier	5.4%, BAV
WHITE CLAW	Black Cherry, Mango, Grapefruit	

Wines

Beringer Stone Cellars	Chardonnay, Merlot, & Cabernet	California	7 / —
Lava Cap	Chardonnay	California	12 / 39
Gabbiano	Pinot Grigio	Italy	9 / 30
Rodney Strong	Sauvignon Blanc	Sonoma	9 / 30
Dr. Hermann	Sweet Riesling	Germany	10 / 30
Zonin	Prosecco	Italy	8 / 30
Carl Erhard	Dry Riesling	Germany	35
Louis Latour	Chardonnay	France	35
Far Niente	Chardonnay	Napa Valley	60
Terra D'Oro	Chenin Viognier	California	31
Ca' Bolani	Pinot Grigio	Italy	35
Greywacke	Sauvignon Blanc	Australia	45
Borsao	Rosé	Spain	9 / 30
Oberon	Cabernet Sauvignon	California	11 / 35
Highway 12	Merlot	Sonoma	9 / 30
Ant Moore	Pinot Noir	New Zealand	9 / 30
Broquel	Malbec	Argentina	9 / 35
The Stump Jump	Shiraz	Australia	30
Tres Picos	Garnacha	Spain	40
Can Blau	Red Blend	Spain	33
Colene Clemens	Pinot Noir	Oregon	40

Deliciously Friendly

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