



Secrets OF THE World

ACT IV: A NEW LIFE BEGINS



# Prologue

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

*Welcome to Book Ten*

# SECRETS — OF THE — WORLD

A SERIES OF IV ACTS

*Act IV: A New Life Begins*

*“What the caterpillar calls the end,  
the rest of the world calls a butterfly.”*

— Lao Tzu

# Secrets OF THE World

## ACT IV: A New Life Begins

ALL COCKTAILS: \$15



### Aloe'd be thy Name\*

*FRESH | CLEAN | LIGHT*

Vodka, melon liqueur, aloe, cucumber, watercress, matcha foam



### Strange Waters

*TROPICAL | TART | REFRESHING*

Aged white rum, coconut liqueur, velvet falernum, blue curaçao, kiwi, super lime [carbonated]



### Anything from the Garden?

*BRIGHT | HERBAL | DELICATE*

Aquavit, herbal liqueur, tomatillo, blackberry, bitters blend, apple cider vinegar, pickled tomatillo garnish



### Koi Koi\*

*VERDANT | SALTY | COMPLEX*

Nori-infused blanco tequila and cachaça, sake, herbal liqueur, lime, cucumber, celery, green tea, celery bitters, saline, coconut milk, honeydew-lime ice [clarified milk punch]



### Don't Touch That, It's Poisonous\*

*SWEET | INTENSE | PEPPERY*

Toasted white peppercorn-infused gin, pineapple-infused aperitif, herbal liqueur, guava, angostura bitters



### Suppression Beckoned

*HERBACEOUS | LUMINOUS | VERSATILE*

Green cardamom and coriander-infused gin, dry vermouth, bergamot liqueur, snap pea, ginger, lemon balm [served two ways; stirred or bubbly]



### New Spain

*SPICED | FRUITY | PROGRESSIVE*

White rye, manzanilla sherry, white port, vanilla liqueur, spiced saffron tincture, red sangria ice cube



### La Joya

*FUNKY | TROPICAL | EVOLVING*

Banana-infused Jamaican rum and cachaça, oloroso sherry, vanilla, tiki bitters, coconut water cube

\* spirit-free available

# Legends

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

Smaller Acts\* .....\$15

*SILKY | NUTTY | RICH*

Coconut oil-washed vodka, coffee, hazelnut, red miso, aquafaba, sea salt, nutmeg

[From the Menu: Secrets of the World Act III: If the Roots Hold]

Rabbit's Foot\* .....\$15

*EARTHY | SPICY | BRIGHT*

Blanco tequila, ginger agave, cayenne, pineapple, lemon, aquafaba, aromatic bitters

[From the Menu: Tales of Life & Death]

Desert Lily .....\$15

*SPICY | SAVORY | SALTY*

Reposado tequila, mezcal, jalapeno, cilantro, garlic, lime, agave

[From the Menu: Over the Garden Wall]

Queen of Thorns .....\$15

*BOOZY | FLORAL | CRISP*

Navy strength gin, bergamot liqueur, blanc vermouth, rose petal, lavender, lemon oil

[From the Menu: Over the Garden Wall]

King of the Dead .....\$15

*STRONG | EARTHY | EVOLVING*

Bourbon, amontillado sherry, Fernet, cherry bark vanilla bitters, aromatic bitters, cold brew

[From the Menu: Tales of Life & Death]

\* spirit-free available

## CANNED BEER

Stroh's LAGER .....\$4

High Noon ASSORTED .....\$8

Local Brewery ASK YOUR SERVER .....\$7

Founders ALL DAY IPA .....\$6

North Coast OLD RASPUTIN  
RUSSIAN IMPERIAL STOUT .....\$10

## WINE

Viña Laurent - VANIDOSO  
CHARDONNAY [Central Valley Chile] 375 ML .....\$12

Domaine Clos des Mourres - "BIB" CÔTES DU RHÔNE  
GRENACHE/SYRAH [Southern Rhône France] 375 ML .....\$12

Companion Can Company - RYAN STIRM - CHILL RED  
GRENACHE [North Coast CA] 375 ML .....\$20

## NON-ALCOHOLIC

Soda  
COCA COLA, SPRITE, FANTA, GINGER ALE .....\$3

Ginger Beer .....\$3

Topo Chico .....\$3

Lagunitas HOPWATER .....\$5

# Always all Vegan, Always Made in House

## SMALL PLATES

— AVAILABLE 4-10PM —

Masa Hushpuppies ..... \$12

Sweet corn, dried chili, cilantro, whipped chipotle-lime butter, roasted jalapeno jam

Chickpea Caarb ..... \$14

Chickpea & walnut mince, lime leaf, Thai chili, carrot, onion, rice powder, cilantro, mint, lettuce cups

Carrot Tartare ..... \$12

Ethiopian spiced butter, pea puree, preserved lemon, pickled mustard seed, injera crackers, berbere

Spring Pea Bruschetta ..... \$13

Black pepper ricotta, snap peas, mint, pickled radish, lemon vinaigrette, Vigeo gardens pea shoots, on Leavened baguette

House Fries ..... \$10

Ranch powder, buffalo mayo

\*Small plates are designed to be shared, arrive from the kitchen as they are ready

\* 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

Veggie Muffaletta ..... \$15

Herb-roasted tofu, confit garlic aioli, olive salad, cucumber, onion, charred peppers, provolone, on Leavened sourdough

Crab Cakes ..... \$17

Hearts of palm & artichoke cakes, cashew bearnaise sauce, garlicky asparagus, shaved asparagus salad, fried capers, lemon

Spanish Fondant Potatoes ..... \$17

Saffron & paprika braised Yukon golds, stewed white beans, caramelized fennel, romesco sauce, sherry-glazed Killbuck Valley Oyster mushrooms

## SNACKS

— ALWAYS AVAILABLE —

House Trail Mix \$6

Nuts, seeds, fruit, chocolate

Popcorn \$4

House seasoning

Jam Jars \$7

Seasonal jam, crostini



\* Parties larger than 8 people will be subject to a minimum

\* Checks left unattended or unsigned are subject to an automatic 20% gratuity



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