



# Secrets · OF · THE World

ACT III: IF THE ROOTS HOLD



# Prologue

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

*Welcome to Book Nine*

# SECRETS — OF THE — WORLD

A SERIES OF IV ACTS

*Act III: If The Roots Hold*

*“It is in the roots, not the branches,  
that a tree’s greatest strength lies.”*

— Matshona Dhliwayo

# Secrets OF THE World

ACT III: *If The Roots Hold*

ALL COCKTAILS: \$15 \* spirit-free available



## Smaller Acts \*

*SILKY | NUTTY | RICH*

Red miso & coconut oil-washed vodka, coffee liqueur, hazelnut liqueur, chocolate hazelnut coffee, aquafaba, sea salt, nutmeg



## Last of the Poppies \*

*TOASTY | BRIGHT | DELICATE*

Poppy seed-infused gin and cognac, blanc vermouth, apricot liqueur, acid-adjusted orange juice



## Ghost of Grandeur

*SPICED | VELVETY | CLARIFIED*

Bourbon, Jamaican rum, cognac, amaro, vanilla liqueur, chai, gomme syrup, coconut and soy milk, lactic acid, nutmeg, cinnamon



## Subterranean Comforts

*SEMI-SWEET | STARCHY | UNEXPECTED*

Japanese whisky, sake, Okinawa purple sweet potato, toasted sushi rice, hoji-cha, coconut water, rice vinegar



## Forlorn Hope

*DRY | BITTER | FRAGRANT*

Toasted almond-infused bourbon, gentian blend, plum, cinnamon, orange citrate



## Consolation Prize

*OATY | CONCENTRATED | EFFERVESCENT*

Oatmeal raisin-infused dark rum, tawny port, oloroso sherry, sweet vermouth, stout reduction, root beer bitters, ginger beer, baking spices, orange



## Reminisce en Root \*

*EARTHY | SAVORY | LAYERED*

Rum, rabarbaro, chili liqueur, roasted sweet potato, carrot, pineapple, pimento bitters, torched marshmallow fluff



## Place Beyond the Pines

*SMOKY | CRISPY | EVOLVING*

Lapsang tea-infused tequila, alpine amaro blend, pine & douglas fir shrub, grapefruit peel

# 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

[From the Menu: Tales of Life & Death]

Her Highness .....\$15

*SMOKY | TROPICAL | SLIGHTLY SPICY*

Scotch, banana liqueur, mango and crushed red pepper syrup, lime, almond bitters, aquafaba, bay leaf aromatics \*SPIRIT-FREE AVAILABLE

[From the Menu: Hall of Mirrors]

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, amaro, cherry bark vanilla bitters, aromatic bitters, cold brew

[From the Menu: Tales of Life & Death]

## CANNED BEER

Stroh's LAGER || 4.6% ABV .....\$4

Downeast SEASONAL .....\$6

Local Brewery ASK YOUR SERVER .....\$6

Founders ALL DAY IPA || 4.7% ABV .....\$6

Great Lakes VIBACIOUS || 9% ABV .....\$6

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

## NON-ALCOHOLIC

Coca Cola SODA .....\$3

House SELTZER WATER .....\$3

Lagunitas HOPWATER .....\$5

Untitled Art ROTATING .....\$7

Wellbeing ROTATING .....\$7

## WINE

House Red .....\$12

House White .....\$12

House Sparkling .....\$12

Always all Vegan,  
Always Made in House

*SMALL PLATES*

— AVAILABLE 4-10PM —

Bagels & Lox .....\$10

Smoked carrot gravlax, cream cheese, black garlic, everything spice, caper, onion

Radish Salad .....\$12

Carrot-ginger puree, raw & roasted radish, yuzu, miso, pickled plum, togarashi croutons, radish greens

House Fries .....\$10

Ancho chili BBQ sauce, chili-lime salt, cilantro

Confit Leeks .....\$13

Chestnut butter, walnut-mushroom sausage, micro arugula, cranberry vinaigrette, mustard seed caviar, pickled onion

Moroccan Chickpea Stew .....\$14

Couscous, olives, dried fruit, almonds, preserved lemon, harissa-glazed sweet potato

\* 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

French Dip .....\$15

Roast beef seitan, caramelized onions, white cheese, horsey sauce, on Leavened hoagie, with mushroom jus

Mushroom Stroganoff .....\$17

House-made noodles, roasted Killbuck Valley oyster mushrooms, mushroom gravy

Celeriac Cacciatore .....\$16

Braised celery root, red sauce, mushrooms, olives, polenta, gremolata, Vigeo Farms micro basil

*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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