

# Leo

DRINKS



*Leo is named in honor of  
Leopold Stokowski,  
visionary music director of  
the Philadelphia Orchestra  
from 1912 to 1941. Known for  
bold ideas and a love of  
innovation, he transformed  
the classical music world  
and helped define the  
Philadelphia Sound.*

1414 SPRUCE ST, PHILADELPHIA, PA 19102

# BAR MENU

\*\*\*Available Bar Area Only

**Spiced Nuts & Olives 5 (v) (gf)**

**Grilled Steak Skewers 11**

Shiitake Mushroom, Chili Dressing

**Fried Ricotta 8 (v)**

Aioli, Parmesan

**Spicy Tuna 13**

Basil, Charred Bread

**Lamb Merguez 15**

Crispy Squid Ink Pasta, Cucumber Yogurt

**Endives 9 (v)**

Orange Chutney, Whipped Feta

## HAPPY HOUR

Available 4:30-6:30pm (Wed-Fri)

\*\*\*Available Bar Area Only

**Cocktails 10**

Aperol Spritz  
Whiskey Smash  
Seasonal Margarita

**Wine 8**

Prosecco  
Rose Champagne  
Pinot Grigio  
Cabernet

**Beer 5**

Dock Street Pilsner

BAR FOOD MENU 1/2 OFF

# DESSERT

**Chocolate & Caramel 12**

*Whipped Ganache, Chantilly Cream (vg,gf)*

**Spiced Carrot Cake 12**

*Toffee, Citrus, Walnut (vg)*

**Polenta Cake 12**

*Poached Figs, Buttered Cream Cheese (vg)*

## AFTER DINNER COCKTAILS

*Chocolate Martini \$14*

*Dutch Chocolate Liqueur, amaretto, creme de cacao, vodka*

*Espresso Martini \$14*

*Borghetti espresso liqueur, creme de cacao, vodka, espresso*

## AMARO/PORT

*Averna 14*

*Amaro Nonino 16*

*Fernet Branca 14*

*Montenegro 14*

*Taylor Fladgate 10yr Tawny Port 14*

## COGNAC/BRANDY

*Hennessy VS 16*

*Corvoisier VS 16*

*Courvoisier XO 18*

*St. Remy VSOP 14*

## CORDIAL

*Aperol 12*

*Campari 13*

*Dutch Chocolate Liqueur 13*

*Kahlua 11*

*Frangelico 13*

*Grand Marnier 14*

*Limoncello 13*

*B&B 14*

*Amaretto Disaronno 13*

*Lillet Blanc 12*

*Sambuca 13*

## SPRITZ EXPERIENCE

*Marie Brizard Liqueur, topped with Champagne:*

***Build Your Own Spritz 13***

*Select one liqueur.*

***Spritz Flight 19***

*Select any three liqueurs.*

*Marrie Brizzard Liqueur Flavors:*

**Elderflower**

**Grapefruit**

**Cherry**

**Blackberry**

**Banana**

**Aperitivo**

**Passion Fruit**

**Apry**

**Peach**

## N/A COCKTAILS

***Coming Up Roses 10***

*toast sparkling N/A rosé beverage, ginger, elderberry & white tea*

***Down in Margaritaville 11***

*seedlip notes de agave, grapefruit, lime, prickly pear*

***Suddenly Seymour 12***

*abstinence blood orange aperitif, n/a orange bitters, elderflower tonic*

***PomPom 10***

*pomegranate juice, lemon, simple, club soda*

# CRAFT COCKTAILS

## **Getting Figgy With It \$14**

*titos vodka, barrow's ginger liqueur, fig, lemon*

## **Hazel Bazel \$14**

*botanist gin, grapefruit, basil syrup, dry vermouth, lime*

## **Paper Plane \$15**

*woodford bourbon, aperol, amaro nonino, lemon*

## **Pine~app~le Chord \$13**

*casamigos jalapeño tequila, pineapple, simple, lime*

## **Barrel Aged Negroni \$15**

*campari, ford's gin, sweet vermouth, orange peel*

## **Classic Spritzes \$13**

*aperol spritz, hugo spritz or limoncello spritz*

# BEERS 9

## **Stella Artois Lager**

*5% ABV*

## **Dock Street Golden IPA**

*6.3% ABV*

## **Dock Street Bohemian Pilsner**

*5% ABV*

## **Athletic Upside Dawn Golden Ale**

*0% Alcohol Free*

# BOURBON/ RYE/ WHISKEY

Wild Turkey Bourbon 14

Wild Turkey Rye 14

Dad's Hat Pennsylvania Rye Whiskey 14

Buffalo Trace 14

Jack Daniels Bonded Rye 15

Jefferson's Reserve 18

Woodford Bourbon 16

Woodford Rye 16

Woodford Double Oaked 18

Wilderness Trail Bourbon 15

Basil Hayden 17

Redemption Wheated Bourbon 14

JW Black 14

Maker's Mark 14

# SINGLE MALT SCOTCH

Dewers 12 Bourbon Cask \$18

Glenfiddich 12 \$19

Glenfiddich 12 Sherry Cask \$20

Balvenie 12 \$20

Macallan 12 \$21

Macallan 12 Double Cask \$22

Lagavulin 16 \$23

# SPIRITS

## VODKA

Tito's 14  
Grey Goose 16  
Grey Goose L'Orange 16  
Ketel One 15  
Belvedere 16

## GIN

Bombay Sapphire 16  
Hendrick's 16  
Tanqueray 14  
The Botanist 14  
Ford's 13  
Roku 16

## TEQUILA

Espolon Blanco 14  
Espolon Reposado 15  
Milagro Blanco 15  
Milagro Reposado 16  
Herradura Blanco 15  
Herradura Reposado 17  
Casamigos Blanco 17  
Casamigos Repo 18  
Casamigos Anejo 23  
Don Julio 1942 44  
Clase Azul Plata 42  
Dos Hombres Mezcal 19

## RUM

Bacardi Superior 13  
Parrot Bay 13  
Kraken 14  
Appleton Estate Rum 14  
Zacapa 23  
Gosling's Black Rum 15

# Wine By The Glass

## SPARKLING

	<i>Glass</i>	<i>Bottle</i>
<i>François Montand, Brut Rosé, Jura, Fr</i>	14	65
<i>Prosecco, I Castelli, It</i>	13	58
<i>Champagne, Tattinger NV, Fr</i>	22	120

## WHITE

	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
<i>Torrontes, El Porvenir, Arg 2024</i> <i>(orange peel, white flower, lemon zest, crisp)</i>	12	19	48
<i>Chenin Blanc/Viognier, Pine Ridge, Napa Ca 2024</i> <i>(apricot, stone fruit, melon, limestone, white peach)</i>	13	20	52
<i>Pinot Grigio, Brigantello, Veneto It 2023</i> <i>(green apple, citrus, flinty, clean &amp; crisp finish)</i>	13	20	52
<i>Chardonnay, Trefethen 'Eshcol', Napa, Ca 2023</i> <i>(stone fruit, orange, vanilla, light oak, long finish)</i>	15	22	58
<i>Sauvignon Blanc, Kuranui, Marlborough Nz 2024</i> <i>(grapefruit, tropical melon, nectarine, &amp; lime peel, lively acidity)</i>	14	21	56

# Wine By The Glass

## ROSÉ

	Glass	Carafe	Bottle
<i>Bieler Pere et Fils Rose, Provance, Fr 2024</i> (white tea, herbs, white peach, mineral)	14	21	56
<i>Corvina Rose, Alta It 2022</i> (fresh fruit, bright strawberry, white flowers)	12	19	48

## RED

	Glass	Carafe	Bottle
<i>Zinfandel, Syrah, Cab, Klinker Brickmason, Lodi Ca 2023</i> (dark cherry, blackberry, spicy pepper, bold, elegant finish)	15	22	62
<i>Tannat, El Porvenir, Arg 2021</i> (plum, raspberry, rose petal, smooth velvety finish)	13	20	58
<i>Syrah Côtes du Rhone, Domaine du Jas Prestige Fr 2023</i> (red & black fruits, white pepper, smooth tannins)	15	22	62
<i>Sangiovese, Sasso Rigale, Tuscany It 2022</i> (bright cherry, wild berry, spice, medium tannins)	13	20	58
<i>Pinot Noir, Angeline, Ca 2023</i> (light mouth feel, pomegranate, raspberry, light tannin)	14	21	60
<i>Cabernet Sauvignon, Franciscan Select, Napa Ca 2022</i> (full bodied, leather, earthy, dark fruit, lingering finish)	16	23	67

# Wine By The Bottle

## SPARKLING

<i>Ca del Bosco (zero dosage) Franciacorta IT 2019</i>	155
<i>Laurant- Perrier Brut La Cuvee, Champagne, Fr</i>	120
<i>Champagne Piper Heidsieck NV, Fr</i>	130

## WHITE

<i>Dom Vincent Dampt Chablis, France 2023</i>	108
<i>Vermentino di Sardegna, Vermentino Costamolino, It 2023</i>	80
<i>Chardonnay, Merriam, Russian River Ca 2023</i>	85
<i>Cortese, Broglia Gavi di Gavi "La Meirana" Piemonte It 2023</i>	70
<i>Noel et Jean Luc Raimbault Sancerre, Fr 2023</i>	95
<i>Albarino, Vinabade, Rias Baixas, Sp 2024</i>	59
<i>Sauvignon Blanc, Duckhorn, Napa CA 2023</i>	75

## RED

<i>Barbera d'Asti, Vietti "Tre Vigne", Piedmont, It 2022</i>	80
<i>Malbec, Catena Alta, Mendoza, Arg 2021</i>	142
<i>Nebbiolo, Produttori del Barbaresco, Piedmont, It 2021</i>	112
<i>Chianti Classico, Bucciarelli, Tuscany, It 2018</i>	80
<i>Rosso di Montalcino, Altesino, Tuscany, It 2023</i>	92
<i>Pinot Noir, Belle Glos "Clark &amp; Telephone", California 2023</i>	98
<i>Zinfandel, Seghesio, Sonoma County, CA 2023</i>	87
<i>Bordeaux, Château Saint-Paul, Haut-Médoc Cru Bourgeois, Fr 2021</i>	92
<i>Cabernet Sauvignon, Orin Swift, Napa, CA 2022</i>	148