

Maury's Tiny Cove was established in 1949 by Maurice "Maury" Bibent. Maury's Tiny Cove is the oldest continually operated steakhouse in Cincinnati and is still family owned and operated by Matt Huesman and his family. In 2014 a prominent scene for the Cate Blanchett / Rooney Mara film *Carol* was shot in Maury's. The scene was used in the movie's trailers and was shown during the 2016 Golden Globe Awards and the 2016 Academy Awards. The movie was nominated for five Oscars including Best Actress and Best Supporting Actress. Maury's strives to maintain a comfortable, "retro" atmosphere of the days when dining out was an experience and "fast food" meant you were served by a professional, courteous person who brought your food quickly.

White Wines

Canyon Road Chardonnay, California, \$6.25/\$18.00

Medium body, notes of ripe apple and Citrus fruit, hint of cinnamon spice.

William Hill Chardonnay, Central Coast, \$6.75/\$21.00

Ripe tropical fruits with notes of caramel And brown spice with toasted oak.

Kendall Jackson Chardonnay, California, \$7.50/\$25.00

Vanilla and honey, hint of toasted oak and butter rounds.

Placid Pinot Grigio, Italy, \$6.25/\$20.00

Mild generic fruit taste.

Chateau St. Michelle Riesling, Washington, \$6.25/\$20.00

Sweet lime and peach notes.

La Villa Gioioso Moscato, Italy, \$6.50/\$20.00

Fruity and flowery, hints of golden apple, sweet.

Blush Wines

Sutter Home White Zinfandel, California, \$5.75/\$19.00

Strawberry and melon flavors.

Beringer White Zinfandel, California, \$6.25/\$20.00

Fresh red berry, citrus, melon aroma, hints of nutmeg and clove.

Sparkling

Mionetto Moscato, Italy, \$6.25

Gentle sweet crisp flavor reminiscent Of peaches and honey.

Lamarca Prosecco, Italy, \$6.75

Good blend of baked apple, sour lemon & grapefruit, With a light creamy mineral texture.

Reds

Canyon Road Cabernet Sauvignon, California, \$6.25/\$18.00

Ripe raspberry, velvety smooth finish.

H3 Cabernet Sauvignon, Washington, \$7.75/\$25.00

Black cherries, blackberries, touch of currants, vanilla, Complement of earth and mineral notes, soft tannin cocoa finish.

Louis Martini Cabernet Sauvignon, Sonoma, \$7.75/\$25.00

Black plum jam and currant, toasted oak and vanilla spice.

Canyon Road Merlot, California, \$6.25/\$18.00

Soft and elegant deep flavors of rich cherries and Jammy blackberries, followed by hints of vanilla and spice.

14 hands Merlot, Washington, \$6.75/\$20.00

Blackberry, plum, cherry, mocha.

Mark West Pinot Noir, California, \$7.75/\$24.00

Pleasing mix of black cherry, cola, strawberry, and plum with soft tannins.

Banfi Chianti Superiore, Italy, \$7.50/\$23.00

Fruit-forward aromas with some floral notes

Columbia Winery Red Composition, Washington, \$6.75/\$20.00

Black aroma, ripe red fruit flavors of cranberry, cherry plum, framed by hint of spicy oak.

Apothic Red, California, \$7.25/\$24.00

Intense fruit aroma, flavor of rhubarb, black cherry, hint of mocha and vanilla.

Diseno Malbec, Argentina, \$6.50/\$20.00

Sweet ripe blackberries, violets, red cherries with notes of vanilla oak.

Cecchi Sangiovese, Italy, \$6.50/\$20.00

Clove, cherries, red plum, strawberry, fig, leather, dried roses, floral, cinnamon, chestnut, violet, spices.

Zabacco Zinfandel, Sonoma, \$7.75/\$25.00

Sophisticated distinctive grapes of Sonoma county, rich and bold intense flavors, elegant textures.

Private Selection

These wines were selected by the owners as higher quality, "select" choices for the more sophisticated palate.

Red

Frei Brother's Cabernet Sauvignon, Alexander Valley, \$30.00

Spicy roasted herbs intermixed with damp earth, blackcurrants and plums. Dense and medium-bodied, with light tannin.

David Bruce Pinot Noir, Sonoma, \$43.00

Aromas of cherries, cranberries, rose petals, cinnamon and vanilla, plum, citrus, and toasted pecan. Fine tannin structure and a long finish.

Armado sur Malbec, Argentina, \$32.00

Aromas of strawberries and red cherries intertwine with hints of clove and vanilla. Lush red berry flavor gives way to velvety tannins.

St. Francis Cabernet Sauvignon, Sonoma, \$30.00

Ripe, black currant, spicy plum, tobacco, cedar and generous tannins.

Markham Merlot Napa, \$34.00

Sweet espresso and black raspberry intertwine for an intriguing blend.

White

Groth Sauvignon Blanc, Napa, \$30.00

Dry, savory and richly steeped in oak, peach and grapefruit, zesty.

Santa Margherita Pinot Grigio, Italy, \$36.00

Crisp and dry.

Cuvaison Chardonnay, Napa, \$36.00

Rich and Creamy.

Cakebread Chardonnay, Napa, \$50.00

Succulent ripe peach, yellow apple and lemon zest flavors, crisp, flavorful finish.

Beers

Drafts - Bud Light, Miller Lite and Hudepohl Amber \$2.75

-Feature Draft **\$5.00**

Domestics - Budweiser, Bud Light, Bud Select, Coors Light, Miller Lite, Miller 64, Yuengling \$3.00

Non Alcoholic - O'Doul's Cider - Angry Orchard **\$3.00**

Imports - Amstel Light, Bass, Corona, Heineken, Guinness, Smithwicks \$3.50

- Belhaven Scottish Ale 17oz **\$4.75**

Craft Beers - We hold a craft beer tasting the last Tuesday of every month and we have a rotating selection of craft beers available. Ask your server for our current craft beer offerings.

Maury's has private rooms available for rehearsal dinners, meetings and parties.

Maury's caters!! Whether you have 20 or 200, we can bring our quality service and food to you! Follow us on Facebook, Instagram and Twitter (Maury's Tiny Cove Steakhouse) or visit our web page (Maury's-steakhouse.com) for updates on events, specials and coupons.