

Cocktails

- PESCA TE FREDDO** Reyka Vodka, Peach Liqueur, Black Tea, Lemon 14.00
- CAMPIELLO COSMOPOLITAN** Absolut Citron Vodka, Patron Citronge Orange Liqueur, Lime, Cranberry Juice, Sour Cherry 14.00
- ESPRESSO LUXURIO** Van Gogh Vanilla Vodka, Kahlua, Chilled Lavazza Espresso, Lemon 14.00
- MELOGRANO e LIMON** Van Gogh Pomegranate Vodka, Triple Sec, Pomegranate Liqueur, Lemon 14.00
- AMALFI COAST MARTINI** St. George California Citrus Vodka, Bottega Limoncino, Lemon, Sugar Rim 14.00
- ZYRTINI** Zyr Vodka, 'The Worlds Smoothest Vodka,' Montanaro Extra Dry, Gorgonzola Cheese Stuffed Olives 15.00
- RYE NEGRONI** St. George Dry Rye Gin, Campari, Carpano Antica Formula, Orange 14.00
- NEGRONI SBAGLIATO** Beefeater Gin, Montanaro 6 P.M., Montanaro Rosso, Prosecco, Orange 14.00
- HENDRICK'S CLASSICO** Hendrick's Gin, Montanaro Bianco, Orange Bitters, Cucumber 15.00
- DAIQUIRI SPEZIA** Mt. Gay Eclipse Rum, Ancho Reyes, Citrus Blend, Angostura and Peach Bitters 14.00
- COLUMBA** Milagro Silver Tequila, Elderflower, Grappa di Camomilla, Lime, Grapefruit, Orange Bitters 14.00
- MARGARITA ITALIANO** Reposado Tequila, Gran Gala Italian Orange Liqueur, Lime, Salt Rim 14.00
- MARTINEZ RABBARBARO** Redemption Rye Whiskey, Montanaro Bianco, Luxardo Maraschino, Zucca, Rhubarb Bitters, Lemon 14.00
- SICILIAN CHAMPAGNE COCKTAIL** Solerno Blood Orange Liqueur, Prosecco, Orange 11.00
- BELLINI** Canella Bellini Liqueur, Prosecco 11.00

Birra

DOMESTIC & CRAFT

Orange Blossom	
Pilsner, FL (12oz can)	7.00
Florida Cracker	
White Ale, FL (12oz can)	7.00
Ballast Point	
Big Eye IPA, CA (12oz can)	7.00
Michelob Ultra, MO	6.00
Budweiser, MO	6.00
Bud Light, MO	6.00
Coors Light, CO	6.00
Miller Lite, WI	6.00

IMPORT

Peroni Nastro	
Azzurro, Italy	6.00
Moretti la Rossa, Italy	6.00
Heineken, Netherlands	6.00
Amstel Light, Netherlands	6.00
Stella Artois, Belgium	6.00
Corona Extra, Mexico	6.00
Guinness, Ireland (16oz can)	7.00
Buckler N/A, Netherlands	5.50

VINO



Sparkling Wine

Prosecco, La Marca, Veneto NV	10.00
Sparkling Rose, Jeio Cuvee by Bisol, Veneto NV	11.00
Spumante, Rotari, Trentino NV (187 ml)	11.00
Champagne, Veuve Clicquot NV, Reims, France (375 ml)	68.00

White/Rose Wines

Pinot Grigio, Zenato, Venezia 2016	10.00
Sauvignon Blanc, San Osvaldo, Loncon, Veneto 2015	10.00
Sauvignon Blanc, Oyster Bay, Marlborough 2016	11.00
Garganega, Buglioni, 'Il Disperato,' Veneto 2016	12.00
Arneis, Monchiero Carbone, 'Recit,' Piedmont 2016	13.00
Riesling, Ch. Ste. Michelle, Columbia Valley 2015	10.00
Gavi, La Marchesa, 'White Label,' Piedmont 2016	12.00
Chardonnay, Kenwood Vineyards, Yulupa Series, Sonoma 2015	10.00
Chardonnay, Roth Estate, Sonoma Coast 2015	15.00
Chardonnay, Beni di Batasiolo, 'Vigneto Morino,' Langhe, Piedmont 2015	17.00
Rofosco Rose, Masi, 'Rosa dei Masi,' Veneto 2016	10.00
Barbera Rose, Pico Maccario, 'Lavignone,' Piedmont 2016	11.00

Red Wines

Pinot Noir, Lucky Star, California 2015	10.00
Pinot Noir, Smoke Tree, Sonoma County 2015	15.00
Barbera d'Asti, Elio Perrone, 'Tasmorcan,' Piedmont 2016	12.00
Chianti Superiore, Castello Banfi, Tuscany 2015	11.00
Nebbiolo, G.D. Vajra, Langhe, Piedmont 2015	16.00
Red Blend, Allegrini, 'Pallazzo Della Torre' (Baby Amarone), Veneto 2013	15.00
Merlot, Sterling Vineyards, Napa Valley, California 2013	11.00
Aglianico, Bisceglia, 'Terra di Vulcano,' Vulture, Basilicata 2014	10.00
Cabernet Sauvignon, Chateau St. Jean, California 2015	10.00
Cabernet Sauvignon, Loredan Gasparini, Volpago Montello, Veneto 2014	14.00
Cabernet Sauvignon, Joseph Carr, Napa Valley 2014	17.00
Malbec, Ernesto Catena Vineyards, 'Padrillos,' Mendoza 2016	10.00