



## From The Bar

*\*Prices may vary*

### SIGNATURE COCKTAILS

**BELLINI** Prosecco, Peach Liquor, Peach Puree \$10.95

**APEROL SPRITZ** Aperol, Prosecco, Club Soda & Orange Wedge \$11.95

**BLOOD ORANGE MARTINI** Stoil O Vodka, Blood Orange, Cointreau \$13

**NEGRONI** Malfy Gin, Campari, Sweet Vermouth, Bitters, Orange Wedge \$13.00

**PEARTINI** Grey Goose La Poire Vodka, Licor 43, Pear, St. George Pear, Pear Nectar \$13.50

**BOULEVARDIER** Angel's Envy Bourbon, Campari, Sweet Vermouth, Bitters \$14

**ULTIMATE TUSCAN ISLAND ICED TEA** Combination of Cointreau, Vodka, Rum, Tequila, Coke & Lemon. Finished with a splash of Limoncello \$12.5

**ESPRESSO MARTINI** Absolut Vanilla Vodka, Kahlua, Fresh Brewed Espresso \$14

### BIRRA/BEER (By The Bottle)

**PERONI** (5.1%) Italian lager \$6.95

**CORONA EXTRA** (4.6%) Mexican pale lager \$7.5

**YUENGLING** (4.5%) Medium body amber lager \$6.5

**MILLER LITE** (4.2%) Light lager, light and refreshing taste \$6

**STELLA ARTOIS** (5.2%) Euro pale lager, crisp hop bitterness, and a soft, dry finish \$7.50

### BIRRA/BEER (Draft)

**DOGFISH (60 MINUTE IPA)** (6%) Pale lager \$6.95

**SAMUEL ADAMS (SUMMER)** (5.3%) Citrus lager \$6.5

**COORS LIGHT** (4.2%) Light Lager \$5

**PERONI** (5.1%) Amber lager \$6.95

**GUINNESS** (4.2%) Draught Stout \$7.50

**HEINEKEN** (5.0%) Euro Pale Lager \$6.95

**BLUE MOON** (5.4%) Belgian Style White Wheat \$7.5

### SANGRIA

FRUITY WINE INFUSED WITH FRESH FRUIT, BRANDY

**CLASSIC RED SANGRIA** G \$8.95-CARAFE \$26.50

**WHITE PEACH SANGRIA** G \$8.95-CARAFE \$26.50

### WINES BY THE GLASS

#### INTERNATIONAL WHITE

**SAUVIGNON BLANC, OYSTER BAY (NZ)** \$10.95

**RIESLING, A TO Z WINeworks, (OR)** \$9.95

**CHARDONNAY, LA CREMA MONTEREY, (CA)** \$10.5

**CHABLIS, DROUHIN VAUDON (FR)** \$14.5

#### INTERNATIONAL RED

**CABERNET SAUVIGNON, DAOU (CA)** \$10.95

**MALBEC, TRIVENTO GOLDEN RESERVE (AR)** \$10.95

**PINOT NOIR, ELOUAN (OR)** \$11.5

**RIOJA, BERONIA RESERVA (ES)** \$11.50

#### ITALIAN WHITE

**PROSECCO, LC VILLA MILLEIMATO, (Veneto)** \$8.00

**BIANCO DI CICCIO, ZACCAGNINI (Abruzzo)** \$10.95

**FRIULIANO BASTIANICH (Friuli)** \$9.95

**FRASCATI FONTANA CANDIDA (Lazio)** \$7.95

**CYCNUS, POGGIO DEI GORLEI (Liguria)** \$11.95

**MOSCATO D'ASTI, VITE COLTE (Piedmont)** \$9.95

**CHARDONNAY, VITE COLTE (Piedmont)** \$10.00

**VERMENTINO, CANTINE MESA (Sardinia)** \$9.95

#### ITALIAN RED

**MERLOT, ATHOS TOSCANA ROSSA IGT (Tuscany)** \$12.95

**CHIANTI CLASSICO RISERVA, CASALFORNO (Tuscany)** \$9.95

**SUPER TUSCAN MODUS, RUFFINO (Tuscany)** \$14.50

**CABERNET SAUVIGNON/MERLOT, DUGAL (Veneto)** \$10.95

**PASSIMENTO, PASQUA (Veneto)** \$9.95

**AMARONE DELLA VALPIOLICELLA, JULIET (Veneto)** \$14.95

**CASALFORNO, BRUNELLO DI MONTALCINO (IT)** \$14.50

#### SPARKLING RED

**LAMBRUSCO DI MODENA, NICCHIA (Em. Rom.)** \$10.95

#### DESSERT WINES

**MOSCATO D'ASTI, VITE COLTE (Piedmont)** \$9.95

**PORT WINE, FOUNDERS RESERVE (Portugal)** \$7.95

**VIN SANTO, BADIA A COLTIBUONO (Tuscany)** \$14.95

*\*Ask Server for Additional Wine Specials. Vintages are subject to change. Please drink responsibly.*