



COCKTAIL MENU

VINO

		6 OZ.	9 OZ.	BOTTLE
WHITE	2016 PINOT GRIGIO, Bertolo, Friuli-Venezia Giulia, Italy	9	13.25	37
	2016 SOAVE CLASSICO DOC, Delibori, Veneto, Italy	9	13.25	37
	2016 RIESLING, Stratus - Wildass, VQA Niagara, Canada	12	16.25	42
	2016 CHARDONNAY IGT, Tormaresca, Puglia, Italy	11	15.25	42
ROSE	2016 ROSATO IGT, Masciarelli, Abruzzo, Italy	12	16.25	42
	2016 ROSÉ, Stratus - Wildass, VQA Niagara, Canada	12	16.25	42
BUBBLES	N/A PROSECCO DOC (extra-dry), Valdobbiadene, Villa Marchesi, Veneto, Italy	10		38
	2015 PIANTAFERRO CHIANTI DOCG, Ca' del Doge, Tuscany, Italy	11	15.25	42
RED	2014 MONTEPULCIANO D'ABRUZZO DOC, Masciarelli, Abruzzo, Italy	12	16.25	42
	2016 NEGROAMARO IGT, Villa di Mare, Puglia, Italy	11	15.25	42
	2015 MONVIN CABERNET SAUVIGNON, Montelvini, Veneto, Italy	10	14.25	39
	2015 PIANTAFERRO SYRAH IGT, Terre Nuove, Sicily, Italy	9	13.25	37
	2014 RIPASSO DELLA VALPOLICELLA CLASSICO SUPERIORE DOC, Delibori, Veneto, Italy	13	17.25	48
BOTTLE	2014 LUCENTE IGT, Luce della Vite, Frescobaldi, Tuscany, Italy			75
	2013 CHIANTI CLASSICO RISERVA DOCG, Castello di Gabbiano, Tuscany, Italy			51
	2014 LE VOLTE DELL'ORNELLAIA IGT, Bolgheri, Tuscany, Italy			65
	2013 SITO MORESCO DOC, Angelo Gaja, Piedmont, Italy			115
	2010 BRUNELLO DI MONTALCINO DOCG, Collemattoni, Tuscany, Italy			115
	2011 BAROLO DOCG, Matto, Piedmont, Italy			90
	2015 BARBERA D'ASTI, Marco Molino, Piedmont, Italy			55
	2015 MONTEPULCIANO D'ABRUZZO, Tiberio, Abruzzo, Italy			55
2012 BARBARESCO DOCG, Roversi, Piedmont, Italy			99	

COCKTAIL HOUR MONDAY - FRIDAY 3-6PM

WINE POURS — 6
(6 OZ. GLASS)

DRAUGHT BEER — 6
(16 OZ. POUR)

EVERY THURSDAY, ALL DAY
1/2 PRICE BOTTLES OF WINE

COCKTAILS

AMARO SOUR	12	AMBER NEGRONI	14
Amaro, lemon, honey syrup, egg white and Burlesque bitters. (2 oz.)		Gin, Bitter Bianco, sweet vermouth. (3 oz.)	
YELLOW SUN	12	BELLA	12
Gin, Limoncello, strawberry lemonade and a splash of Prosecco. (3 oz.)		Gin, Lillet, Cointreau and Limoncella. (3 oz.)	
WHITE NEGRONI	12	ITALIAN OLD FASHIONED	12
Gin, Bitter Bianco, Lillet, served on the rocks with lemon and rosemary. (3 oz.)		Bourbon, Aperol and sweet vermouth. (3 oz.)	
		WINTER SPRITZ	14
		Capo Capo, sweet vermouth and a splash of Prosecco. (3 oz.)	

WINTER WARM-UP

BISCOTTI COFFEE	10
Frangelico with espresso and hot water. (1 oz.)	

SPRITZERIA CHOOSE YOUR PERFECT SPRITZ! 10.50

2 OZ.	APEROL	3 OZ.	PROSECCO (Villa Marchesi)	1 OZ. SODA
	CAPO CAPO			
	CAMPARI			
	LIMONCELLO			
	BITTER BIANCO			

BEER

ON TAP (16 OZ.)	7.50
MILL STREET, Tankhouse, Pale Ale 40 IBU 5.4% ABV	
MILL STREET, Birra Sophia, Italian Pilsner 17 IBU 4.7% ABV	
PERONI NASTRO AZZURRO, 330 ml	6.50
STELLA ARTOIS, 330 ml	6.50
CORONA EXTRA, 330 ml	6.50
STEAM WHISTLE, 341 ml	6.50
COLLINGWOOD DOWNHILL PALE ALE, 473 ml	8.50
BRICKWORKS CIDERHOUSE BATCH: 1904, 473 ml	9
BUDWEISER PROHIBITION BREW (NON-ALCOHOLIC), 473 ml	5.50

IN THE FRIDGE

NON-ALCOHOLIC

SOFT DRINKS

Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Tonic Water _____ 3.25

BRISK ICED TEA _____ 3.50

CREAM SODA _____ 4

ROOT BEER _____ 4

SAN PELLEGRINO ITALIAN SODA _____ 3.50

Aranciata Rossa, Aranciata

JUICES _____ 3.50

Orange, Pineapple, Apple, Tomato, Cranberry, Clamato, Grapefruit

WATER

Acqua Panna (still)

500 ML _____ 4

750 ML _____ 6

San Pellegrino (sparkling)

500 ML _____ 4

750 ML _____ 6

COFFEE

Americano _____ 3.25

Espresso _____ Single 2.25 / Double 2.75

Latte _____ 3.95

Cappuccino _____ 3.75

TEA

Assortment of Herbal & Specialty Teas _____ 3.25

18% gratuity will be added for groups of 8 or more.