

COCKTAIL

NEGRONI

NEGRONI SBAGLIATO \$11

Campari, Antica Formula Sweet Vermouth, Organic Prosecco

DONNA REED \$11

Campari, Gin, Sweet Vermouth, Coconut Liqueur, Grapefruit Twist

NEGRONI ON TAP \$10

FANCY COCKTAILS

THE CARROT TOP \$12

Fresh Squeezed Carrot Juice, Casamigos tequila blanco, Casamigos Mezcal, Calabrian infused Agave, Smoked Chili Bitters, Ancho Reyes Liqueur

TUSCAN BREAKFAST \$12

Casamigos Mezcal, Muddled Cucumber, Wood Roasted Tuscan Kale, Cholula Hot Sauce, Worcestershire, Sea Salt, Pepper

NINOS PERFECT MANHATTAN \$12

Overproof Rye, Nardini La Tagliatella, Dolin Vermouth, Benedictine, Angostura Bitters

THE BASTONE \$12

Casamigos Mezcal, Old Tom Gin, Amaro Nonino, Marsellie Amaro, Carpano Antica Formula Sweet Vermouth, Salers

LA PERLA \$12

Nolet's Gin, Dolin Dry Vermouth, Cocchi Americano, House Pickled Pearl Red Onion

PINK GIN & PEBBLES \$12

Wolfper Rose Pink Gin, Red bell Pepper Simple Syrup, Peychaud's Bitters, Honey Lime Cordial

BEER

FANCY COCKTAILS

"CHARGE MY PHONE" \$12

Tito's Vodka, Berries (seasonal), Giffard Vanilla Liqueur, Combrier Orange Liqueur, Fresh Squeezed Lemon Juice, topped with Organic Prosecco

EAST MEETS WEST OL' FASHIONED \$12

Aged Japanese Whiskey, Reduced Saki Simple Syrup, LIC Hella Aromatic bitters, Lemon Zest

ON TAP

DEL DUCATO \$9

Torrente Birra Fragrante

ITALIANO \$9

Tipo "pils"

BOTTLED

LIC BEER PROJECT \$9

Coded Tiles

SLOOP BREWING CO. \$9

Juice Bomb

CIDER

GRAFT CIDER \$7

Farm Flor

WINE

BY THE GLASS

WHITE

Masseria Liveli Fiano Puglia IGT	\$9
Folicello Emilia Bianco Frizzante	\$10
Santos Santorini Assyritko	\$12
Gradis' Ciutta Pinot Grigio Collio	\$11

RED

Altesino Rosso Toscana IGT	\$10
Di Majo Norante Ramitello	
Biferno Rosso DOC	\$10
Casinca Del Torcc Barolo DOCG	\$14
Newton Cabernet Napa Valley	\$15

ORANGE WINE

Ronco Del Severo Orange Pinot Grigio IGT	\$12
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ROSE

Rosse Terre Siciliano IGT	\$8
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BUBBLES

Terre Di Marche Prosecco	\$9
Vietti Moscato d Asti	\$11
Cleto Chiarli "Premium"	
Lambursco di Sorbara (bottle)	\$36
Vueve Cliquot Yellow Label Brut Champagne (bottle)	\$90

BY THE BOTTLE

WHITE ITALIAN

Cantina Del Tuburno Fallaghina	\$34
Casa Di Ambra "Frassitelli Bianconello"	\$52
Ronco Del Gelso "Latimis" Bianco	\$39
La Selva Sangiovese Bianco	\$34

WHITE GREEK

Douloufakis Nikos Winery, Vidano Dafinos	\$36
Domaine Skouras Moscofliero Salto Wild Yeast	\$40
Santo Wines Santorini Grande Reserve	\$75
Alpha Estate, Florina Malagouzia Turtles Vineyard	\$39

WHITE REST OF THE WORLD

Newton Chardonay Napay Valley	\$55
Donkey & Goat The Gababout	\$48
Milan Nestarec, Forks & Knives	\$61
Domaine Raffaitin-Planchee Sancerre	\$55

RED ITALIAN

Alessandro Viola Note Di Rosso	\$52
Giacciamo Fennochio Barbera D'Alba Superiore	\$40
Salvatore Molietteri Irpina Agligianco	\$47
Montevetrano Campania Core	\$70
Vietti Lange Prebacco	\$65
Spelt Montepulciano d' Abruzzo Reserva	\$50
Uccelleria Rapace Toscana IGT	\$75

 NATURAL WINE NO SULFATES

 CERTIFIED BIODYNAMIC

 CERTIFIED ORGANIC

 PRACTICING ORGANIC

 SUSTAINABLE

BY THE BOTTLE

RED GREEK

Alpha Estate Amnynedon XinoMavro Reserve Vieilles Vignes	\$70
Kir-yianni Yianokori	\$40
Domaine Papagiannakos, Attiki Erythos	\$41
Gaia Estate Red, Nemea	\$60

RED REST OF THE WORLD

Coturri, Sandocino	\$50
Boney Doon I'm Not Drinking Any F*@%^#! Merlot	\$36
Finca Torremilanos Ribera Del Duero	
Tinto Montecastrillo	\$32
Bishops Peak Red Bordeaux Blend	\$58

RESERVE LIST

Silver Oak Cabernet Sauvignon 2013	\$135
Cliff Lede Stags Leap District 2014 Cabernet Sauvignon	\$140
Salvatore Moleterri 2010 Taurasi Vigna Cinque Querce	\$100
Cavalotto 2012 Barolo Bricco Boschis	\$110
Podere Brizio 2010 Brunello Di Montalcino Riserva	\$135

Marchesi Di Gresy Barbaresco Vertical Library Release
2000, 2003, 2005 *(Please ask your server about availability)*



NATURAL WINE NO SULFATES



CERTIFIED BIODYNAMIC



CERTIFIED ORGANIC



PRACTICING ORGANIC



SUSTAINABLE

