

BY THE BOTTLE & GLASS



SPARKLING

PROSECCO \$13 | \$52

LAURENT PERRIER "BRUT ROSÉ" PINOT NOIR,
CHAMPAGNE FRANCE | \$115

RUINART "BRUT ROSÉ" CHARDONNAY AND PINOT NOIR,
CHAMPAGNE FRANCE 1.5L | \$285

WHITE WINE

MOLINO A VENTO "PINOT GRIGIO"
TERRE SICILIANE, 2019 \$13 | \$52

PACIFICANA "CHARDONNAY"
CALIFORNIA USA, 2018 \$14 | \$60

NIKOLAIHOF "HEFEABZUG" GRUNER VELTLINER,
WACHAU AUSTRIA, 2018 | \$62

MEINKLANG "WEISSER MULATSCHAK"
PINOT GRIS BLEND, OSTERREICH
AUSTRIA, 2018 | \$64

CASA D'AMBRA "ISCHIA BIANCO FRASITELLI"
BIANCOLELLA, ISCHIA ITALY, 2017 | \$68

RED WINE

BOEDECKER CELLARS PINOT NOIR, WILLAMETTE
VALLEY OREGON, 2016 \$15 | \$60

FINCA TORREMILANOS "MONTECASTRILLO"
TEMPRANILLO, RIBERA DEL
DUERO SPAIN, 2018 \$13 | \$52

CASCINA DEL TORCC, NEBBIOLO,
BAROLO ITALY, 2015 \$18 | \$72

CAVALLOTTO "GRIGN" GRIGNOLINO,
LANGHE ITALY, 2018 | \$64

SALVATORE MOLETTIERI "VIGNA CINQUE QUERCE"
AGLIANICO, TAURASI ITALY, 2010 | \$135

CAVALLOTTO "BRICCO BOSCHIS"
NEBBIOLO, BAROLO ITALY, 2015 | \$150

ROSÉ

FAMILLE PERRIN "MIRAVAL" BLEND,
COTES DE PROVENCE FRANCE, 2018 1.5L \$15 | \$140

CHATEU D'ESCLANS "WHISPERING ANGEL"
BLEND, COTES DE PROVENCE FRANCE, 2019 \$18 | \$72

SUN GODDESS FRIULI PINOT GRIGIO
RAMATO, 2019 \$16 | \$70

ORANGE WINE

PORTA BOHEMICA "TRAMIN ORANGE" GEWURTRAMINER,
VELKÉ ŽERNOSEKY CZECH REP., 2017 | \$56

KELTIS "ŽAN" BLEND,
LOWER STRYIA SLOVENIA, 2018 | \$68

PATRICK SULLIVAN "WATERSKIN"
SAUVIGNON BLANC, SEMILLON AND CAB. SAUVIGNON
VICTORIA AUSTRALIA, 2018 | \$95

FROZEN SLUSHIES

TROPICAL FROSÉ | \$13

APPLE CIDER | \$14

SLUSHIE OF THE DAY | \$13

HOUSE CLASSICS

EL CORNUTO #2 | \$14

Montelobos Mezcal, Don Julio Reposado,
grapefruit red wine reduction

SPICY WATERMELON MARGARITAS | \$14

Fresh cold pressed watermelon juice,
Serrano Infused Tequila, Lime Juice

CUCUMBER WESTSIDE | \$14

Cucumber Vodka, Ketel Botanicals, cold pressed
cucumber juice, citrus, Peychauds Bitters,

GINGER FIZZ | \$14

Infused spiced Rum, ginger juice, honey,
egg white, Tiki Bitters *OPTIONAL* SELTZER WATER

DOUBLED TRUFFLED OLD FASHIONED | \$18

Truffle infused Bourbon, Scotch, Dickel Rye, corn
liqueur, bitters, topped with caramel truffle popcorn

WINTER NEGRONI | \$14

Tanqueray infused with seasonal spices,
Averna, Punt e Mes

APEROL SPRITZ | \$14

Prosecco, club soda, Aperol

ROTATING COCKTAIL | \$14

Please ask your server

NINO'S LARGE FORMAT COCKTAIL | MP

Please ask your server for seasonal large format
cocktail

DRINKS UP TO 5 PEOPLE

BEERS

STELLA ARTOIS | \$7

FORST | \$7

ROTATING IPA | \$7

SEASONAL BEER | \$7

WARM SEASONAL COCKTAILS

ITALIAN SEASONAL PUNCH | \$14

Blend of seasonal fruits, fresh and dry lemon, brown
sugar, cinnamon, hot water Spirit optional Mezcal,
Rum or Bourbon

HOT BUTTER RUM | \$14

Dark rum, melted butter brown, brown sugar,
cinnamon anise

MOCKTAILS

BRIGHTFOX MADE WITH A SCIENTIFICALLY FORMULATED MIX OF
VITAMINS, MINERALS, ELECTROLYTES, AND ANTIOXIDANTS THAT
BRIGHTEN YOUR MORNINGS AND OPTIMIZE YOUR EVENINGS

HANGOVER CURE PALOMA STYLE | \$8

BrightFox grapefruit ginger with pineapple, fresh
squeezed lemon juice, dash of honey

VIRGIN HYDRATING MOJITO | \$8

BrightFox blueberry vanilla, cucumber, fresh mint,
lime juice

BRIGHTFOX GRAPEFRUIT GINGER | \$5

BRIGHTFOX BLUBERRY | \$5