

SPUMANTE

NV Contadi Castaldi **Franciacorta** Brut ---20
2021 Jeio **Prosecco** Rosé Millesimato Brut ---15
NV Moët & Chandon **Brut Rose Champagne** ---22

BIANCO

2024 Cantina Puatti **Sauvignon Blanc** – Friuli ---14
2021 Nuraghe Crabioni **Vermentino** – Sardinia DOC--- 15
2021 Patz & Hall **Chardonnay** – Sonoma Coast ---20
2021 Massolino **Moscato d'Asti** DOCG – Piedmont ---16

ROSADO

2023 Feudo Montoni “**Rose** di Adele” - Terre Siciliani ---16

ROSSO

2022 Produttori di Barbaresco **Nebbiolo** – Langhe DOC --- 20
2023 Malandrino **Montepulciano d'Abruzzo** – Abruzzo - 16
2021 Campo Alle Comete **Super Tuscan** – Bolgheri--- 22
2020 Bussola **Valpolicella Ripasso DOC** – Veneto --- 18

BIRRA

Peroni Nastro Azzurro *Pale Lager* - 4.7% --7
Kronenbourg 1664 *Pale Lager* - 5% --7
Birra Moretti *Pale Lager* – 6% --7
Maine Beer Company ‘Lunch’ *India Pale Ale* - 7% --13
Sullivan’s Black Marble Stout *Irish Dry Stout* – 5.1% --9
Daum Daura *Gluten Free Lager* – 5.4% -- 7

ZERO PROOF**Cosmonot**

Bergamot Tea | Cranberry Lime Tonic | Clementine
Shaken, Martini Glass --- 14

Zero Proof Spritz

Lyre 0% Red Bitter | French Bloom | Soda
Poured, Wine Glass --- 16

St. Agrestis ‘Phony Negroni’---9

Peroni ‘0.0%’ *Non-alcoholic Pale Lager* - 0% -- 6

Guinness ‘0’ *Non-alcoholic Stout* - < .5% --- 8

SPECIALTY COCKTAILS

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The Rose Room

Hendricks Flora Adora | Ketel One Grapefruit & Rose | Lillet Rosé | Rose | Lemon
Shaken, Martini Glass

House Gibson

Rosemary-Infused Ketel One | Cap Corse Mattei Blanc Quinquina | Pickled Onion
Stirred, Martini Glass

Amalfi Coast

Gray Whale Gin | Sorrento Lemon | House Limoncello | Olive Oil | Almond Foam
Shaken, Coupe

White Knight

St. George Botanivore Gin | Concord Grape | Cocchi Americano | Noveis Bitter
Stirred, Rocks

Margarita Bianco

Cazadores Blanco Tequila | Jalapeño | Sauvignon Blanc
Stirred, Rocks

Sol Invictus

Cazadores Reposado | Sun Dried Tomato Sour | Montenegro | Calabrian Chile Oil
Shaken, Rocks

Green Light

Animas Mezcal | Genepy | Pear | Pepper | Pepita Maple | Pomegranate Granita
Shaken, Collins

HOUSE CLASSICS

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Angeline Spritz

Nonino Apertivo | Campari-Orange Popsicle | Prosecco Rosé
Poured, Wine Glass

Bottle-Aged Negroni

Plymouth Dry Gin | Cocchi Torino Sweet Vermouth | Campari
Stirred, Rocks

House Manhattan

Four Rose’s Bourbon | Cocchi Barolo Chinato | Nocino | Amarena | Orange Peel
Stirred, Rocks

Espresso Martini

Cold Brew Espresso | Varnelli Caffè Moka | Stoli Vanil
Shaken, Coupe