



Maker's Mark Whiskey, Ramazzotti Amaro,
Angostura Bitters, Brandied cherry

Bombay Sapphire Gin, Campari, Sweet Vermouth

Prosecco, Aperol, soda

Tighe Brothers Vodka or Gin, served with olives or a twist

Tighe Brothers Bourbon or Rye, Bitters, muddled orange and cherry, splash of Grand Marnier

Gray Whale Gin, Italicus Bergamotto Liqueur, Tonic, lemon

Your choice of Vodka, Gin, Whiskey, or Tequila with
Gosling's Ginger Beer and lime

Espolon Tequila Blanco, Campari, grapefruit, soda

Red wine, fruit juice, splash of Prosecco

Absolut Vodka, Triple Sec, cranberry, lime

Proudly served with Skyy Vodka, Spring 44 Gin,
Cruzan Rum, Sauza Hacienda Tequila Blanco, Jim
Beam Bourbon, Dewar's White Label Scotch

BIRRA

*Peroni

Coors Light
Bud Light
Budweiser

Blue Moon Belgian Wheat
Odell's 90 Shilling Amber Ale
Breckenridge Avalanche Amber Ale
New Belgium Voodoo Ranger IPA

BUBBLES

Refreshing and light, bright citrus and flowers.

BRUT PRESTIGE, California

Fine bright citrus, red apple, and stone fruit with hints of vanilla, toast, and honey.

MOSCATO, Veneto

White flowers, peach, and tangerine notes, sweet with delicate bubbles.

SPARKLING ROSE, Italy

Fragrant strawberry, rose petal, and white fruit with elegant bubbles and refreshing acidity.

VINO BIANCO

PINOT GRIGIO, Veneto

Bright notes of honey, apple, and wildflowers with a clean and lively aftertaste of ripe pears.

PINOT GRIGIO, Veneto

Lemon and floral aromas, ripe honeydew and apple, bright acidity and a crisp finish.

SAUVIGNON BLANC, Trentino

Elderberry and gooseberry with notes of asparagus, tomato leaf, and white pepper. Fresh and slightly sour.

SAUVIGNON BLANC, New Zealand

Aromatic tropical and citrus fruits. Zesty and refreshing.

ORVIETO CLASSICO, Umbria

Bright notes of honey, apple, and wildflowers with a clean and lively aftertaste of ripe pears.

GAVI, Piedmont

Aromatic chamomile with notes of apple, citrus, and roasted almonds. Dry with a slight mineral finish.

CHARDONNAY, Sicily

Ripe peach and pear with a kiss of lemon.

CHARDONNAY, Arroyo Seco

Bright, fruit forward, with a balanced acidity and a touch of toasted oak on the finish.

RIESLING, Santa Barbera

White flowers, apricot, peach, and melon with hints of honey-suckle in an off-dry style.



VINO ROSATO

***Chloe** **\$9** **\$34**
ROSE, California
Delicate notes of fresh strawberries, raspberries, and watermelon unfold into a crisp, well-balanced finish.

Tormaresca Calafuria **\$13** **\$50**
ROSE, Puglia
Lemon and floral aromas, ripe honeydew and apple, bright acidity and a crisp finish.

VINO ROSSO

Stemmari **\$9** **\$34**
PINOT NOIR, Sicily
Fruity red berries and an inkling of spice with delicate tannins and pleasing acidity.

***Fantini** **\$9** **\$34**
MONTEPULCIANO, Abruzzo
Red fruits, marasca cherries, and plum with vanilla nuances.

Stemmari **\$9** **\$34**
NERO D'AVOLA, Sicily
Notes of red currant, strawberries, and pomegranate with a soft, velvety finish.

Meiomi **\$12** **\$46**
PINOT NOIR, California
Juicy strawberry and dark berries with toasted mocha and subtle oak.

Pertinace **\$12** **\$46**
BARBERA D'ALBA, Piedmont
Red berries, blackberry, and black cherry with a spicy and mineral edge that leaps to crisp freshness. Classic Barbera!

Conundrum **\$11** **\$42**
RED BLEND, California
Petit Syrah, Zinfandel, Cabernet Sauvignon. Opulent fruit with a hint of chocolate and toasted oak.

Anterra **\$8** **\$30**
MERLOT, Italy
Red berry fruit with a hint of spice. Dry and complex with silky tannins.

San Polo Rubio **\$14** **\$54**
SANGIOVESE, Tuscany
Ruby red in color with fresh red cherries, violets, black currants, spiced orange peel, red licorice, and cocoa. Medium to full-bodied with a long finish.

Il Poggione **\$15** **\$58**
ROSSO DI TOSCANA, Tuscany
Dark cherry, black raspberry, and plum with dried flowers and herbs, mocha, and savory spice. Medium to full-bodied.

Querceto **\$10** **\$38**
CHIANTI CLASSICO, Tuscany
Full-bodied with rich red berries and a rustic finish. A Tuscan classic!

Tormaresca Neprica **\$11** **\$42**
PRIMITIVO, Puglia
Jammy red and black fruit with subtle spice, complex but well-balanced structure, and crunchy tannins.

Cline **\$9** **\$34**
OLD VINE ZINFANDEL, Lodi
Juicy dark berries with baking spice, vanilla, and oak. Firm yet silky tannins.

The Show **\$10** **\$38**
MALBEC, Mendoza
Concentrated black fruits, cigar box, and notes of barrel toast.

Josh Cellars Craftsman's **\$10** **\$38**
CABERNET SAUVIGNON, California
Blackberry and plum accented by delicate vanilla and a toasty oak finish.

Righetti Campolieti **\$13** **\$50**
VALPOLICELLA RIPASSO, Veneto
Deep, rich flavors of black cherry, chocolate, and leather. Made in a Ripasso style that gives raisin-like complexity and a round mouthfeel.

BY THE BOTTLE

Prisoner **\$75**
RED BLEND, California 2023
Ripe raspberry, blackberry, pomegranate, with vanilla and coconut that lead to a sweet, luscious finish.

Produttori **\$90**
BARBARESCO, Piedmont 2019
Red berries, roses, fennel, thyme, orange rind, black tea. A powerful and complex yet elegant expression of Nebbiolo.

Monsanto **\$70**
CHIANTI CLASSICO RISERVA, Tuscany 2020
Red cherry and plum with violets, tobacco, earth and spice.

Fattoria del Barbi **\$120**
BRUNELLO DI MONTALCINO, Tuscany 2018
Bright raspberry, purple flowers, toasted almonds followed by silky tannins and a rich iron finish. Sangiovese at it's finest!

7 Cellars Farm Collection **\$50**
CABERNET SAUVIGNON, Paso Robles 2021
Rich, medium to full-bodied with deep blue and black fruits and warm spice and anise components.

Righetti Capitel de Roari **\$90**
AMARONE DELLA VALPOLICELLA, Veneto 2019
Dried black cherry with cassis, truffle, and chocolate notes. Rich and intense.

Spring Spirits

Pink Negroni.....\$14

-gin, Campari, lillet blanc, lemon, bitters-

Elderflower Press.....\$13

-vodka, St. Germaine, soda, sprite-

Italian Mojito.....\$12

-light rum, grappa, simple, soda, mint, lime-

Basil Gimlet.....\$14

-choose vodka or gin, basil simple, lime-

Spring Spritz.....\$13

-lavender, St. Germaine, mint, lemon,
prosecco, soda-

Lavender Lemonade.....\$12

-choose vodka or gin-

Rose and Rye.....\$14

-rye whiskey, rose petal simple, lemon-

Garden Mule.....\$12

-cucumber vodka, ginger beer, lime-

Hibiscus Paloma Spritz.....\$13

-tequila, hibiscus, grapefruit, prosecco, soda-

Bees Knees.....\$14

-gin, honey, lemon-



Zero-proof

Seasonal mocktails:

Apertivo Spritz \$9

Cucumber Press \$7

Alcohol removed wine:

Cabernet \$8

Chardonnay \$8

Prosecco \$8

N/A beer:

O'Doul's \$6

Fremont Brewing \$7

(IPA, Orange Wit, or Dark)

Cheers!

