COCKTAILS

***Black Manhattan** — $14
Maker's Mark Whiskey, Ramazzotti Amaro, Angostura Bitters, Brandied cherry

Negroni — $13
Bombay Sapphire Gin, Campari, Sweet Vermouth

Aperol Spritz — $12
Prosecco, Aperol, soda

Park Hill Martini — $14
Tighe Brothers Vodka or Gin, served with olives or a twist

Old Fashioned — $14
Tighe Brothers Bourbon or Rye, Bitters, muddled orange and cherry, splash of Grand Marnier

Italicus Gin Tonic — $12
Gray Whale Gin, Italicus Bergamotto Liqueur, Tonic, lemon

Mule — $9
Your choice of Vodka, Gin, Whiskey, or Tequila with Gosling's Ginger Beer and lime

Paloma Italiano — $11
Espolon Tequila Blanco, Campari, grapefruit, soda

Italian Sangria — $10
Red wine, fruit juice, splash of Prosecco

Cosmopolitan — $12
Absolut Vodka, Triple Sec, cranberry, lime

Well — $7
Proudly served with Skyy Vodka, Spring 44 Gin, Cruzan Rum, Sauza Hacienda Tequila Blanco, Jim Beam Bourbon, Dewar's White Label Scotch

BIRRA

Import Bottles — $7
*Peroni

Domestic Bottles — $6
Coors Light
Bud Light
Budweiser

Craft and Local Bottles — $7
Blue Moon Belgian Wheat
Odell's 90 Shilling Amber Ale
Breckenridge Avalanche Amber Ale
New Belgium Voodoo Ranger IPA

BUBBLES

***Mionetto** — $10 — $38
PROSECCO, Veneto
Refreshing and light, bright citrus and flowers.

Gemma Di Luna — $11 — Split
MOSCATO, Veneto
White flowers, peach, and tangerine notes, sweet with delicate bubbles.

Ruffino — $10 — Split
SPARKLING ROSE, Italy
Fragrant strawberry, rose petal, and white fruit with elegant bubbles and refreshing acidity.

VINO BIANCO

***Donini** — $9 — $34
PINOT GRIGIO, Veneto
Bright notes of honey, apple, and wildflowers with a clean and lively aftertaste of ripe pears.

Barone Fini — $12 — $46
PINOT GRIGIO, Veneto
Lemon and floral aromas, ripe honeydew and apple, bright acidity and a crisp finish.

Tenuta Luisa — $13 — $50
SAUVIGNON BLANC, Friuli
Bright citrus, tropical fruit, and mineral finesse with a crisp, refreshing finish.

Oyster Bay — $10 — $38
SAUVIGNON BLANC, New Zealand
Aromatic tropical and citrus fruits. Zesty and refreshing.

Ruffino — $12 — $46
ORVIETO CLASSICO, Umbria
Fruity and floral, finishing with a mineral touch. Refreshing flavors balance structure and acidity.

Villa Antinori — $13 — $50
TOSCANA BIANCO, Tuscany
A crisp, elegant Tuscan white blend. Medium-bodied with notes of citrus, pear, and white flowers, and a delicate mineral edge.

Marchesi Di Barolo — $13 — $48
GAVI, Piedmont
Aromatic chamomile with notes of apple, citrus, and roasted almonds. Dry with a slight mineral finish.

Stemmari — $9 — $34
CHARDONNAY, Sicily
Ripe peach and pear with a kiss of lemon.

Mer Soleil — $13 — $50
CHARDONNAY, Monterey
Rich and expressive, layers of ripe tropical fruit, citrus, and vanilla cream, balanced by a touch of oak and bright acidity. Full-bodied yet elegant.

Seaglass — $10 — $38
RIESLING, Santa Barbera
White flowers, apricot, peach, and melon with hints of honey-suckle in an off-dry style.

VINO ROSATO

***Chloe** — $10 — $38
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.

*House Favorite

VINO ROSSO

Stemmari $10 $38
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 $10 $38
NERO D'AVOLA, Sicily
Notes of red currant, strawberries, and pomegranate with a soft, velvety finish.

Imagery $13 $50
PINOT NOIR, California
Ripe black cherry and tea flavors. Medium bodied with good structure.

Pertinace $13 $50
BARBERA D'ALBA, Piedmont
Red berries, blackberry, and black cherry with a spicy and mineral edge that leaps to crisp freshness. Classic Barbera!

Conundrum $12 $46
RED BLEND, California
Petit Syrah, Zinfandel, Cabernet Sauvignon. Opulent fruit with a hint of chocolate and toasted oak.

Anterra $9 $34
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 $13 $50
ROSSO DI TOSCANA, Tuscany
Dark cherry, black raspberry, and plum with dried flowers and herbs, mocha, and savory spice. Medium to full-bodied.

Querceto $11 $42
CHIANTI CLASSICO, Tuscany
Full-bodied with rich red berries and a rustic finish. A Tuscan classic!

Cantele $12 $46
PRIMITIVO, Puglia
Rich and juicy, this with aromas of ripe black cherry, plum, and hints of spice. Smooth and medium-bodied.

Cline $11 $42
OLD VINE ZINFANDEL, Lodi
Juicy dark berries with baking spice, vanilla, and oak. Firm yet silky tannins.

The Show $11 $42
MALBEC, Mendoza
Concentrated black fruits, cigar box, and notes of barrel toast.

Josh Cellars *Craftsman's* $11 $42
CABERNET SAUVIGNON, California
Blackberry and plum accented by delicate vanilla and a toasty oak finish.

Righetti *Campolieti* $14 $54
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

The Prisoner $75
RED BLEND, California *2022*
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!

The Prisoner $75
CABERNET SAUVIGNON, Napa *2022*
Bold and expressive, with dark fruit, cocoa, and oak. Rich tannins and a full body lead to a long, velvety finish.

Nino Negri *Quadrio* $65
NEBBIOLO, Lombardy
A refined Nebbiolo from the alpine slopes of Valtellina, "Quadrio" displays aromas of red cherry, rose petals, and subtle spices.

Poderi Luigi Einaudi $105
BAROLO, Piedmont *2020*
Aromas of dried roses, red cherry, and spice, layered with notes of leather and earthy minerality.

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

*House Favorite

Fall Refreshments

Pumpkin White Russian.....$13
-vodka, Kahlua, cream, pumpkin spice-

Spiced Pear Bellini.....$12
-prosecco, cognac, spiced simple, pear-

White Peach Sangria.....$12
-white wine, peach liqueur, peach, lemon-

Cranberry Martini.....$14
-vodka or gin, cranberry puree, lillet blanc-

Ginger Smash.....$13
-bourbon, ginger liqueur, ginger syrup, lemon-

Cran-Apple Mule.....$12
-apple vodka, ginger beer, cranberry juice-

Maple Old Fashioned.....$14
-choose bourbon or rye, maple, bitters-

Pomegranate Margarita.....$12
-tequila, grand marnier, lime, pomegranate-

Chocolate Almond Negroni.....$14
-gin, campari, sweet vermouth, crème de cacao, amaretto, cocoa bitters-

Spiced Apple Rum Punch.....$12
-spiced rum, apple cider, ginger beer-

ZERO-PROOF

Seasonal Mocktails:

Aperitivo Spritz	$9
Spiced Apple Cider Punch	$7
Pom Royale	$8

Alcohol Removed Wine:

Cabernet	$8
Chardonnay	$8
Prosecco	$8



N/A beer:

O'Doul's	$6
Peroni 0.0%	$7
Rotating	$7

CHEERS!

