

COCKTAILS

*Black Manhattan	\$13
Maker’s Mark Whiskey, Ramazzotti Amaro, Angostura Bitters, Brandied cherry	
Negroni	\$13
Bombay Sapphire Gin, Campari, Sweet Vermouth	
Aperol Spritz	\$11
Prosecco, Aperol, soda	
Park Hill Martini	\$13
Tighe Brothers Vodka or Gin, served with olives or a twist	
Old Fashioned	\$13
Tighe Brothers Bourbon or Rye, Bitters, muddled orange and cherry, splash of Grand Marnier	
Italicus GinTonic	\$11
Gray Whale Gin, Italicus Bergamotto Liqueur, Tonic, lemon	
CT Mule	\$9
Your choice of Vodka, Gin, Whiskey, or Tequila with Gosling’s Ginger Beer and lime	
Paloma Italiano	\$10
Espolon Tequila Blanco, Campari, grapefruit, soda	
Italian Sangria	\$9
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	\$9	\$34
PROSECCO, Veneto		
Refreshing and light, bright citrus and flowers.		
Gemma Di Luna	\$10	Split
MOSCATO, Veneto		
White flowers, peach, and tangerine notes, sweet with delicate bubbles.		
Ruffino	\$9	Split
SPARKLING ROSE, Italy		
Fragrant strawberry, rose petal, and white fruit with elegant bubbles and refreshing acidity.		

VINO BIANCO

*Donini	\$8	\$30
PINOT GRIGIO, Veneto		
Bright notes of honey, apple, and wildflowers with a clean and lively aftertaste of ripe pears.		
Barone Fini	\$10	\$38
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	\$9	\$34
SAUVIGNON BLANC, New Zealand		
Aromatic tropical and citrus fruits. Zesty and refreshing.		
Ruffino	\$11	\$42
ORVIETO CLASSICO, Umbria		
Bright notes of honey, apple, and wildflowers with a clean and lively aftertaste of ripe pears.		
Villa Antinori	\$12	\$46
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	\$50
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	\$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.		
Imagery	\$12	\$46
PINOT NOIR, California		
Ripe black cherry and tea flavors. Medium bodied with good structure.		
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 <i>Rubio</i>	\$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!		
Cantele	\$11	\$42
PRIMITIVO, Puglia		
Rich and juicy, with aromas of ripe black cherry, plum, and hints of spice. Smooth and medium-bodied.		
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 <i>Craftsman’s</i>	\$10	\$38
CABERNET SAUVIGNON, California		
Blackberry and plum accented by delicate vanilla and a toasty oak finish.		
Nino Negri <i>Quadrio</i>	\$15	\$58
NEBBIOLO, Lombardy		
A refined Nebbiolo from the alpine slopes of Valtellina, “Quadrio” displays aromas of red cherry, rose petals, and subtle spices.		
Righetti <i>Campolieti</i>	\$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		
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.		
Poderi Luigi Einaudi		\$105
BAROLO, Piedmont 2020		
Aromas of dried roses, red cherry, and spice, layered with notes of leather and earthy minerality.		
Righetti <i>Capitel de Roari</i>		\$90
AMARONE DELLA VALPOLICELLA, Veneto 2019		
Dried black cherry with cassis, truffle, and chocolate notes. Rich and intense.		

*House Favorite

Cold-weather Cocktails

Gingerbread Martini.....\$14

-vodka, bailey's, gingerbread simple

Classic Hot Toddy.....\$11

-bourbon, honey, lemon, cinnamon stick

The Grinch Cocktail.....\$13

-rum, melon liqueur, sprite, cherry

Maple Old Fashioned.....\$14

-bourbon or rye, maple, bitters, orange

Hot Earl Grey Tea.....\$12

-gin, earl grey tea, honey lavender syrup

Peppermint Mochatini.....\$14

-vodka, peppermint liqueur, crème de cacao, bailey's

Holiday Punch.....\$11

-orange juice, cranberry, sprite

Choose: tequila, vodka, or gin

Pom Collins.....\$12

-gin, soda, lemon, pomegranate

Hot Apple Pie.....\$13

-apple cider, splash of tuaca, choose:

bourbon, spiced rum, or vanilla vodka

Eggnog White Russian.....\$14

-vodka, coffee liqueur, eggnog, whip



ZERO-PROOF

Seasonal Mocktails:

Aperitivo Spritz	\$9
Hot Apple Cider	\$7
Pom Royale	\$8
N/A Negroni	\$8

Alcohol Removed Wine:

Cabernet	\$8
Chardonnay	\$8
Prosecco	\$8



N/A beer:

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

CHEERS!

