



## COCKTAIL MENU

<b>815</b> – Old Forester Rye, Bitter Truth pimento dram, Luxardo Cherry Sangue, lemon, simple	12	<b>CELERY ROOT OF ALL EVIL</b> – Gin, celery liquor, lime, elderflower	11	<b>CHERRY POTTER</b> – Luxardo sour cherry gin, balsamic vinegar, Luxardo Cherry Sangue, splash of champagne	12
<b>TEA TIME</b> – Cimarron tequila, Pimms, lime, simple, cocoa bitters	12	<b>ESPRESSO LANE</b> – BroVo vodka, coffee cordial, toasted milk syrup, vanilla chai tincture	12	<b>SLOE TRAIN TO BROOKLYN</b> – Hayman's sloe gin, Faccia Brutto green 'chartreuse', BroVo pink vermouth	12
<b>IN VINO VERITAS</b> – Old Forester bourbon, Cynar, red wine syrup, black pepper	12	<b>BOOZY BONFIRE</b> – Old Forester bourbon, Averna amaro, chinotto, bitters	12	<b>KEEPING UP APPEARANCES</b> – Cihuatan rum, toasted milk syrup, spiced pear, lemon	12
<b>DIRTY MARTY</b> – BroVo vodka, olive, ghost pepper, lime, Seedlip Garden	11	<b>APEROL SPRITZ</b> – Aperol, orange, lemon, topped with bubbles	9	<b>NA PHONY NEGRONI</b>	9
<b>GET FIGGY WITH IT</b> – Wafer washed bourbon, fig, Pineau de Charentes, lemon, plum bitters	13	<b>NA NAPEROL SPRITZ</b> – Lyre's Italian spritz, lemon, topped with soda water	8		

We are happy to create any custom alcoholic or non-alcoholic beverage for you! We proudly use high quality NA products to create an exception mocktail experience. Please tell us a few flavors you like and we'll take it from there! Best Intentions \$13  
Mocktail Best Intentions \$9

## WINE

### Whites

<b>RIFF PINOT GRIGIO, VENETO, ITALY</b> – Crisp, bright acidity, peach blossom aromas, and pear notes	\$10/\$33	<b>AUGUST KESSELER, RIESLING, RHEINGAU</b> – Clean and bright acidity, ripe apple, dry, mineral	\$10/\$33	<b>UMANI RONCHI PECORINO, ITALY</b> – Bright straw yellow color, crisp bright acidity, aromas of green apple and flowers, minerality	\$12/\$40
<b>MONTOYA SAUVIGNON BLANC, MONTEREY COAST</b> – Clean crisp palate with ripe fruits, lemon zest, and bright acidity	\$11/\$36	<b>NIELSON CHARDONNAY, CALIFORNIA</b> – A bright and balanced acidity, blossom, Meyer lemon and lime zest, with baked Granny Smith apples.	\$11/\$36	<b>WYCLIFFE BRUT CHAMPAGNE</b> – White blossom, effervescent, bright	\$9/\$30

### Reds

<b>LO DUCCA LAMBRUSCO REGGIANO</b> – Lightly sparkling, medium-bodied dry, bright red fruit, mild tannins	\$10/\$33	<b>CASTELVECCHIO CABERNET SAUVIGNON, ITALY</b> – Red fruits, earthy, moderate tannins, full body, tobacco spice	\$13/\$46	<b>GHIOMO LAVAI BARBERA D'ALBA</b> – Medium body, dark plum, black cherry, tobacco, soft tannins	\$12 / 44
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**LA KIUVA, \$13/\$46**  
**ROUGE DE VALLÉE,**  
**NEBBIOLO ARNAD, VAL**  
**D'AOSTA, ITALY** – Red  
 fruits, light body, delicate  
 alpine herbs, earthy bouquet

**LE PERLE \$12/\$40**  
**PRIMITIVO** –  
 Full-bodied, deep ruby red  
 with violet reflections.  
 Intense fruity bouquet with  
 notes of plum and cherry,  
 hints of Mediterranean  
 herbs, slightly spicy.

**NICOLAS PINOT \$10/\$33**  
**NOIR, MAISON** – Ripe  
 red berries, cherry, plum,  
 spices, silky subtle tannins

**VILLA PUCCINI \$10/\$33**  
**CHIANTI RISERVA, ITALY**  
 – Dry medium body, cocoa,  
 black cherries with dried  
 herbs, mocha, clove, oak  
 finish

**EL CIONE \$13/\$41**  
**UMBRIA RED** –  
 Sangiovese, Merlot,  
 Cabernet Sauvignon blend.  
 Forest fruits, black cherry,  
 currants and spices.

## BOTTLE RESERVE

<b>PENNER-ASH ESTATE VINEYARD</b>	<b>\$70</b>	<b>TENUTA DI ARCENO CHIANTI</b>	<b>\$55</b>
<b>PINOT NOIR 2021, OREGON</b>		<b>CLASSICO RISERVA 2019 TOSCANA</b>	
<b>VITE COLTE ESSENZE BAROLO 2017</b>	<b>\$65</b>	<b>OBSIDIAN TRIPLE JUNCTION</b>	<b>\$45</b>
		<b>VOLCANIC RED BLEND</b>	

## DRAFT BEER

<b>GENERATIONS AMBER</b>	<b>7</b>	<b>SPITEFUL BREWING IPA</b>	<b>7</b>	<b>BLAKE'S CIDER DONUT</b>	<b>7</b>
<b>MAPLEWOOD SON OF</b>	<b>7</b>	<b>CHURCH STREET</b>	<b>7</b>	<b>MILL CIDER</b>	
<b>JUICE HAZY IPA</b>		<b>ITASCAFEST MARZEN</b>		<b>NA BRAVUS GOLDEN</b>	<b>6</b>
<b>HOPEWELL BREWING</b>	<b>7</b>	<b>LAGER</b>		<b>LIGHT LAGER CAN</b>	
<b>CO. TANKBEER LAGER</b>		<b>BRECKENRIDGE</b>	<b>7</b>	<b>NA BRAVUS BLOOD</b>	<b>6</b>
		<b>VANILLA PORTER</b>		<b>ORANGE IPA CAN</b>	

## AMARO

An Italian digestivo, after dinner drink, made with various botanicals, herbs, and spices

<b>AMARO IMPORTANTE</b>	<b>10</b>	<b>AMARO</b>	<b>12</b>	<b>AMARO MONTENEGRO</b>	<b>9</b>
<b>ANTIQUE HERBAL</b>	<b>11</b>	<b>MANDRAGOLA</b>		<b>AVERNA AMARO</b>	<b>10</b>
<b>AMARO</b>		<b>BERGAMOTTO</b>	<b>10</b>	<b>FACCIA BRUTTO</b>	<b>11</b>
<b>CARDAMARO</b>	<b>10</b>	<b>FANTASTICO</b>		<b>ALPINO</b>	
<b>CYNAR</b>	<b>10</b>	<b>BRAULIO</b>	<b>11</b>	<b>FACCIA BRUTTO</b>	<b>11</b>
<b>FORO SPECIALE</b>	<b>9</b>	<b>FACCIA BRUTTO</b>	<b>10</b>	<b>YELLOW</b>	
<b>AMARO</b>		<b>GREEN</b>		<b>ROGER AMARO DA</b>	<b>10</b>
<b>MADAME MILU</b>	<b>11</b>	<b>FERNET BRANCA</b>	<b>10</b>	<b>TENERE</b>	
<b>BALSAMIC HERBAL</b>		<b>HEIRLOOM PINEAPPLE</b>	<b>11</b>	<b>PASUBIO VINO AMARO</b>	<b>11</b>
<b>AMARO</b>		<b>AMARO</b>		<b>ZUCCA RABARBARO</b>	<b>10</b>
<b>NOVEIS BITTER</b>	<b>9</b>	<b>VECCHIO DEL CAPO</b>	<b>10</b>	<b>NOVEIS AMARO</b>	<b>9</b>
<b>NOVEIS FERNET</b>	<b>9</b>	<b>AMARO</b>			
		<b>SPINELLI BLOCKHAUS</b>	<b>11</b>		