



## 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>BOOZY BONFIRE</b> – Old Forester bourbon, Averna amaro, chinotto, bitters	12	<b>ESPRESS 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>SUN'S OUT, PLUM'S OUT</b> – Maraska Slivovitz, Old Forester rye, roasted coffee cordial	12	<b>DIRTY MARTY</b> – BroVo vodka, olive, ghost pepper, lime, Seedlip Garden	11	<b>AUTUMN LEAVES</b> – Brown butter washed rum, Edward's apple cider, velvet falernum	13
<b>SIPPIN ON GINGER JUICE</b> – Cimmaron tequila, ginger, Pajarote clove & cardamom, sweet vermouth	12	<b>APEROL SPRITZ</b> – Aperol, orange, lemon, topped with bubbles	9	<b>KEEPING UP APPEARANCES</b> – Cihuatan rum, toasted milk syrup, spiced pear, lemon	12
<b>HOT CHOCOLATE</b> – Served Hot. Old Forester bourbon, Valrhona cocoa, Noel chocolate, toasted marshmallow	10	<b>IN CASE OF EMERGENCY</b> – Banhez mezcal, Faccia Brutto 'green chartreuse', sage cordial, oak smoke	12	<b>NA PHONY NEGRONI</b>	9
<b>THERE'S NO PLACE LIKE HOME</b> – Served hot. Vodka, RTC gingerbread rooibos, Pineau de Charentes, cream	11	<b>IN VINO VERITAS</b> – Old Forester bourbon, Cynar, red wine syrup, black pepper	12	<b>NA NAPEROL SPRITZ</b> – Lyre's Italian spritz, lemon, topped with soda water	8
<b>HBBR</b> – Served hot. Brown butter rum, spiced honey, hot water	12	<b>YOU'RE A MEAN ONE</b> – Hayman's sloe gin, Flor de Gascoigne Rouge, BroVo amaro #4	12		

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

**MONTALBERA** \$13/\$46  
**FUORI ROSSO BARBERA,**  
**PIEMONTE, ITALY** –  
Aromas of red fruits and  
berry jam, smooth and  
delicate, fresh spice, plush  
tannins

**VALDIPIATTA** \$12/\$40  
**ROSSO DI**  
**MONTEPULCIANO,**  
**TOSCANA** – Medium  
body, aromas of red and  
black fruits with subtle raisin  
spices, elegant tannins and  
balanced acidity

**CASTELVECCHIO** \$13/\$46  
**CABERNET SAUVIGNON,**  
**ITALY** – Red fruits, earthy,  
moderate tannins, full body,  
tobacco spice

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

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

**LA KIUVA,** \$13/\$46  
**ROUGE DE VALLÉE,**  
**NEBBIOLO ARNAD, VAL**  
**D'AOSTA, ITALY** – Red  
fruits, light body, delicate  
alpine herbs, earthy bouquet

## BOTTLE RESERVE

<b>PENNER-ASH ESTATE VINEYARD</b>	<b>\$70</b>	<b>TENUTA MONTETI, TOSCANA, IGT,</b>	<b>\$60</b>
<b>PINOT NOIR 2021, OREGON</b>		<b>2018</b>	
<b>AIOLA CHIANTI CLASSICO GRAN</b>	<b>\$65</b>	<b>OBSIDIAN TRIPLE JUNCTION</b>	<b>\$45</b>
<b>SELEZIONE 2018</b>		<b>VOLCANIC RED BLEND</b>	

## DRAFT BEER

<b>GENERATIONS AMBER</b>	<b>7</b>	<b>CHURCH STREET</b>	<b>7</b>	<b>SHINER HOLIDAY</b>	<b>7</b>
<b>FOUNDERS ALL DAY</b>	<b>7</b>	<b>ITASCAFEFEST MARZEN</b>		<b>CHEER WHEAT ALE</b>	
<b>IPA</b>		<b>LAGER</b>		<b>N.A BRAVUS GOLDEN</b>	<b>6</b>
<b>MAPLEWOOD SON OF</b>	<b>7</b>	<b>BRECKENRIDGE</b>	<b>7</b>	<b>LIGHT LAGER CAN</b>	
<b>JUICE HAZY IPA</b>		<b>VANILLA PORTER</b>		<b>HOPEWELL BREWING</b>	<b>7</b>
		<b>N.A BRAVUS BLOOD</b>	<b>6</b>	<b>CO. TANKBEER LAGER</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>CARDAMARO</b>	<b>10</b>	<b>MANDRAGOLA</b>		<b>AVERNA AMARO</b>	<b>10</b>
<b>CYNAR</b>	<b>10</b>	<b>BERGAMOTTO</b>	<b>10</b>	<b>FACCIA BRUTTO</b>	<b>11</b>
<b>FORO SPECIALE</b>	<b>9</b>	<b>FANTASTICO</b>		<b>ALPINO</b>	
<b>AMARO</b>		<b>BRAULIO</b>	<b>11</b>	<b>FACCIA BRUTTO</b>	<b>11</b>
<b>MADAME MILU</b>	<b>11</b>	<b>FACCIA BRUTTO</b>	<b>10</b>	<b>YELLOW</b>	
<b>BALSAMIC HERBAL</b>		<b>GREEN</b>		<b>ROGER AMARO DA</b>	<b>10</b>
<b>AMARO</b>		<b>FERNET BRANCA</b>	<b>10</b>	<b>TENERE</b>	
<b>NOVEIS BITTER</b>	<b>9</b>	<b>HEIRLOOM PINEAPPLE</b>	<b>11</b>	<b>PASUBIO VINO AMARO</b>	<b>11</b>
<b>NOVEIS FERNET</b>	<b>9</b>	<b>AMARO</b>		<b>ZUCCA RABARBARO</b>	<b>10</b>
<b>SPINELLI BLOCKHAUS</b>	<b>11</b>	<b>VECCHIO DEL CAPO</b>	<b>10</b>		
		<b>AMARO</b>			
		<b>NOVEIS AMARO</b>	<b>9</b>		