

POGGIO BEVANDE

COCKTAILS

- Tony Negroni** | Gin | Campari | Sweet Vermouth 12.
Aperol Spritz | Aperol | Prosecco | Orange 12.
Barcelona | Gin | Fever Tree Tonic | Rosemary 12.
Bellini | Prosecco | Peach Puree 12.
Bridgeway Express | Mezcal | Pineapple | Lime | Agave | Soda 12.
Via Rossa | Rum | Solerno | Strawberry Puree | Elder Flower | Lime 12.
Espresso Martini | Vodka | Coffee Liqueur | Espresso 12.
Ferragosto | Blanco Tequila | Orange & Lime Juice | Aperol | Agave Nectar 12.

SPARKLING WINES

- Prosecco**, Carpeno Malvoti Italy, NV 14.
Brut, Roederer Estate, Anderson Valley, CA 14.
Brut Rosé, Carpeno Malvoti, Italy NV 14.

WHITE & ROSÉ

- Pinot Grigio**, 2020 Delle Venezie, Domini Veneti, Veneto, Italy 10/15/40
Vermentino, 2019 Naeli, Sardegna, Italy 12/18/48
Falanghina, 2019 Vulcanico, Paternoster, Basilicata, Italy 12/18/48
Pinot Bianco, 2020 Erst+Neue, Sudtirol-Alto Adige, Italy 12/18/48
Sauvignon Blanc, 2020 Honig, Napa County, CA 12/18/48
Chardonnay, 2017 No Oak, Tolosa, Central Coast, CA 11/17/44
Chardonnay, 2018 Chalk Hill, Sonoma Coast, CA 15/21/60
Rosé, 2019 Vaughn Duffy, Mendocino, CA 12/18/48

To view our
Full Wine List
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camera here:



RED

- Langhe Rosso**, 2014 Camparo, Langhe, Italy 12/18/48
Chianti Classico, 2018 Tenuta di Arceno, Toscana, Italy 13/19/52
Valpolicella Ripasso, 2016 Mara, Cesari, Veneto, Italy 16/24/64
Barbera, 2019 Scarpetta, Piemonte, Italy 12/18/40
Sangiovese, 2017 Fortunato, Mendocino, CA 10/15/40
Pinot Noir, 2016 Bogey Vineyard, Sonoma Coast, CA 13/19/52
Pinot Noir, 2018 Mas Cavalls, Marimar, Sonoma Coast, CA 17/24/68
Zinfandel, 2017 Wild Thing, Carol Shelton, Mendocino, CA 13/19/52
Merlot, 2018 Ancient Peaks Paso Robles, CA 12/18/48
Cabernet Sauvignon, Poggio, 2015 Robert Craig, Howell Mountain, CA 17/24/68

BEER

- Peroni, Lager**, Italy 7.
Theresianer, Lager, Italy 7.
Allagash White, Belgian-Style Wheat, Portland, ME 7.
Anchor Steam, Lager, San Francisco, CA 7.
Lagunitas, IPA, Petaluma, CA 7.
North Coast Brewing, Brother Thelonious Ale, Ft. Bragg, CA 7.
Clausthaler, Non Alcoholic, Germany 7.

NON ALCOHOLIC

- Pomegranite Sparkling Lemonade** 4.
Housemade Sparkling Lemonade 4.
Fever Tree Ginger Beer 7.
Root Beer, Boylan 5.
Chinotto, Il Nostro, Lurisia, Italy 6.
San Pellegrino Organic Flavored Sparkling Waters, Italy 5.
Lemon, Orange, Blood Orange (200ml)

FEATURED WINES

Bianco Sangiovese, Barbanera, Toscana 2019 12 glass/18 quarto/48 bottle

When we talk of Toscana, we think of the beautiful rolling hills and the popular Chianti wine, poured from straw covered bottles. The traditional grape is Sangiovese, and this region continues to advance its position as the most dynamic producer. The Sangiovese bianco is a prime example of this cutting edge technology. Sangiovese grapes are immediately pressed off the skins without imposing skin tannin or color. The result is a bright, aromatic white wine, rich on the palate, framed in minerality. Pair with our seafood dishes and light pastas.

Langhe Nebbiolo, Maria Grazia, Carlo Giacosa, Langhe 2017 17 glass/24 quarto/68 bottle

The Piedmont region is admired above all for its red wines, led by the regal Barolo and Barbaresco. The Langhe hills produce these wines from the noble grape, Nebbiolo. Very perfumey with scents of cherries, roses, tar, and dark fruits, the Nebbiolo wines have high acidity and tannins, making them very long lived. The Grazia bottling offered here is sourced from old vines, organically farmed with minimal intervention. This “declassified” Barbaresco fruit allows us to offer this delicious Langhe at a very reasonable price. Medium bodied with softly intergrated tannins, this wine will pair well with our grilled steaks, meat based pastas and truffle laced dishes.