



APERTIVO & SPRITZ

SARTI SARTI ROSA, PROSECCO, SODA	16
APEROL APEROL, PROSECCO, SODA	16
HUGO ST. GERMAIN, PROSECCO, SODA, MINT	16
BELLINI WHITE PEACH PUREE, PROSECCO, BASIL	16

SPECIALTY COCKTAILS

SWEET B BULLEIT BOURBON, HONEY, FRESH LEMON JUICE	16
MADRE MARGARITA MADRE MEZCAL, GIFFARD MANGO LIQUEUR, FRESH LIME JUICE	16
SARTI MARGARITA BLANCO TEQUILA, SARTI ROSA, AGAVE, FRESH LIME	16
FRA DIAVOLO MARGARITA LALO TEQUILA, JALAPENO, FRESH LIME JUICE, AGAVE, TRIPLE SEC, TAJIN	16
FIG MULE FIGENZA FIG VODKA, FRESH LIME JUICE, GINGER BEER	16
ITALIAN PALOMA TEQUILA BLANCO, APEROL, GRAPEFRUIT, AGAVE, FRESH LIME JUICE, BASIL, SODA	16
CUCUMBER MINT REFRESHER TITO'S VODKA, CUCUMBER, MINT, AGAVE, FRESH LIME JUICE, SODA	16

MARTINIS

LYCHEE TITO'S VODKA, PEACH LIQUEUR, FRESH LYCHEE	17
POMELO GRAPEFRUIT KETEL ONE VODKA, GIFFARD PAMPLEMOUSSE, FRESH LEMON, GRAPEFRUIT JUICE	17
ESPRESSO VANILLA VODKA, CHILLED ESPRESSO, KAH LUA, BAILEYS	17
PISTACCHIO VANILLA VODKA, PISTACCHIO LIQUEUR, BAILEYS IRISH CREAM	17

ZERO PROOF

BELLINI/A CIPRIANI PEACH PUREE, SODA, BASIL	12
PHONY NEGRONI BITTER CITRUS, JUNIPER, FLORALS	13
ATHLETIC BREWING RUN WILD IPA	9
PERONI 0.0	8

BEER

COORS LIGHT	8
CORONA LIGHT	8
MICHELOB ULTRA	8
MILLER LITE	8
HEINEKEN	8
PERONI	8
STELLA ARTOIS	8
AL DENTE ITALIAN PILSNER	10
MONEY IPA BARRIER	10

SANGRIA

RED OR WHITE	14 48
HOMEMADE, ICE-COLD, TOPPED WITH FRESH FRUIT	
BY THE GLASS OR CARAFE (4-5 GLASSES)	

WHITE

CHARDONNAY

HESS 'SHIRTAIL RANCHES' NAPA (CA)
AUSTIN HOPE PASO ROBLES (CA)
JADOT POUILLY-FUISSÉ BURGUNDY (FR)
CAKEBREAD NAPA (CA)
FAR NIENTE NAPA (CA)

GAVI

BANFI 'PRINCIPESSA' PIEDMONTE (IT)
LA SCOLCA GAVI DEI GAVI, BLACK PIEDMONTE (IT) ★

PINOT GRIGIO

VIGNETI DEL SOLE VENETO (IT)
SANTA MARGHERITA VENETO (IT) HALF BOTTLE | FULL
LIVIO FELLUGA FRIULI (IT)

SAUVIGNON BLANC

MATUA (NZ)
WHITEHAVEN (NZ)

ORVIETO

ANTINORI SAN GIOVANNI UMBRIA (IT) ★

SPARKLING/BLUSH

PROSECCO

LA MARCA VENETO (IT)

ROSÉ

AIX COTEAUX D'AIX-EN-PROVENCE (FR)

SPARKLING ROSÉ

SANTA MARGHERITA VENETO (IT) 1/2 BOTTLE

MOSCATO

CASTELLO DEL POGGIO PIEDMONTE (IT)

CHAMPAGNE BRUT

DUVAL LEROY CHAMPAGNE (FR)
VEUVE CLICQUOT CHAMPAGNE (FR)
DOM PERIGNON CHAMPAGNE (FR)

RIESLING

PACIFIC RIM COLUMBIA VALLEY (WA)

14 | 46
52
63
87
130

48
94

14 | 44
36 | 59
74

14 | 46
54

17 | 57

15 | 49

17 | 54

32

14 | 46

84
110
340

14 | 40

RED

BLENDS

J. LOHR 'PURE PASO' PASO ROBLES (CA) ★
CAYMUS 'THE WALKING FOOL' (CA) | 1L • 5-6 GLASSES
ORIN SWIFT '8 YEARS IN THE DESERT' NAPA (CA)
PRISONER NAPA (CA)

CABERNET SAUVIGNON

WILLIAM HILL NAPA (CA)
FRANCISCAN MONTEREY (CA)
AUSTIN PASO ROBLES PASO ROBLES (CA) ★
ROUTE STOCK NAPA (CA)
ORIN SWIFT 'PALERMO' NAPA (CA)
AUSTIN HOPE PASO ROBLES (CA)
STAG'S LEAP 'ARTEMIS' NAPA (CA)
GROTH RESERVE NAPA (CA)
JOSEPH PHELPS 'INSIGNIA' NAPA (CA)

MALBEC

DOMAINE BOUSQUET ORGANIC MENDOZA (AR)

MERLOT

ORIN SWIFT 'YOU HAD ME AT HELL NO' NAPA (CA)

PINOT NOIR

SAERA MADERA (CA)
FIRESTEED WILLAMETTE (OR)
HAHN 'SLH' MONTEREY (CA)

RED ZINFANDEL

ST. FRANCIS SONOMA (CA)

ITALIAN RED

SUPER TUSCANS (ST) / SANGIOVESE / BLENDS

'SANTODENO' SANGIOVESE EMILIA-ROMAGNA (IT) ★
ANTINORI 'IL BRUCIATO' TUSCANY (IT)
GAJA CA'MARCANDA 'PROMIS' TUSCANY (IT)
ACCIAIOLO TUSCANY (IT) ★
TIGNANELLO TUSCANY (IT)
SAN GUIDO 'SASSICAIA' BOLGHERI (IT)

AMARONE / RIPASSO

PALAZZO DELLA TORRE RIPASSO VENETO (IT)
'CESARI' AMARONE VENETO (IT)

BAROLO

BRICCO CARLINA PIEDMONTE (IT)
PRUNOTTO PIEDMONTE (IT)
PIO CESARE PIEDMONTE (IT)

BRUNELLO DI MONTALCINO

CAPARZO TUSCANY (IT)
ANTINORI 'PIAN DELLE VIGNE' TUSCANY (IT)

CHIANTI CLASSICO

RUFFINO 'TAN LABEL' TUSCANY (IT) HALF BOTTLE
ANTINORI 'PEPPOLI' TUSCANY (IT)
'MONSANTO' RISERVA TUSCANY (IT)

MONTEPULCIANO

VIGNETI DEL SOLE ABRUZZO (IT)
CANTINA ZACCAGNINI ABRUZZO (IT)

ROSSO DI MONTALCINO

BANFI TUSCANY (IT)

16 | 52
67
83
93

14 | 44
46
16 | 50
64
99
125
150
220
375

14 | 46

54

14 | 44
46
56

54

15 | 52
68
99
115
285
365

48
87

64
102
136

88
145

32
56
76

14 | 44
48

56

*Our wine list is thoughtfully curated to complement
our diverse menu and specials. Each bottle is chilled to
ideal drinking temperature to further elevate your
drinking & dining experience.*

Saluti!