

Drinks MENU



— HOUSE COCKTAILS —

46 MARGARITA	\$14
Casamingos Blanco, Ancho Verde, Liquor 43, Pineapple	
NINO'S OLD FASHIONED	\$14
Woodford Reserve, Casamingos Añejo, Plum Bitters, Orange	
SWEET FRAGOLA	\$14
El Dorado Rum, St. Germain, Vanilla Syrup, Basil & Strawberries	
ESPRESSO NEGRONI	\$15
Zacapa 23, Campari, Sweet Espresso Vermouth	
LYCHEE ITALIANO	\$14
Ketel One, Lychee, Dry Vermouth, Sparkling Wine	
VENDOME SOUR	\$14
Bulleit Bourbon, Averna, Aperol, Egg White	

— BEER —

FOREST LAGER	\$10
FOUNDERS IPA	\$10
SUPER BOCK PILSNER	\$10
MADURO / CIGAR CITY / BROWN ALE	\$10
CIDER PINEAPPLE	\$9

— WINE BY THE GLASS —

RED

BAROLO	\$17/ \$68
Cascia del Torcc, Piemonte, Northern Italy	
CABERNET SAUVIGNON	\$16/ \$64
Nappa Valley, The Critic, California '21	
PINOT NOIR	\$14/ \$56
DeLoach, California '21	
CHIANTI	\$13/ \$52
Fattoria di Piazzano, Tuscany, Italy	
MONTEPULCIANO	\$12/ \$52
Vigneti del Sole Montepulciano D'Abruzzo, Italy	

WHITE

PINOT GRIGIO	\$11/ \$48
Stella Delle Venezia, Sicily, Italy	
CHARDONNAY	\$12/ \$48
Backstory, California	
SAUVIGNON BLANC	\$13/ \$52
Sean Minor, California	

ROSE

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Argiolas Serra Lori IGT, Sardinia, Italy	

— SPARKLING AND CHAMPAGNE —

PROSECCO	\$12/\$48
Terre di Merche, Veneto, Italy	
ROSE PROSECCO	\$12/ \$48
LaLuca, Veneto, Italy	
MOSCATO	\$12/ \$48
Vietti Cascinetta Moscato d'Asti, Piedmont, Italy	
CHAMPAGNE	\$20/ \$80
Brut, Paul Laurent, France	