

WINE LIST

VINO BIANCO

PINOT GRIGIO Jermann, Italy, 2021	15	59
ANTINORI VERMENTINO Bolgheri, Italy 2020	14	54
GAVI Villa Sparina, Italy 2021	14	54
GAVI DI GAVI BLACK LABEL La Scolca, Piedmont, Italy 2020		95
GRILLO Duca di Salaparuta, Sicily, Italy 2019		50
CHARDONNAY Caparzo Tuscany Italy 2020	13	50
CHARDONNAY Sonoma-Cutrer, California USA 2020	13	50
CHARDONNAY Far Niente, Napa Valley USA 2021		125
CHARDONNAY CA' DEL BOSCO Lombardy, Italy 2016		165
CHARDONNAY Gaja Rossj Bass, Italy 2020		190
VERMENTINO Gaja Ca'marcanda Vistamare, Tuscany Italy 2021		145
VERDICCHIO Casal di Serra, Marche, Italy 2019		50
SAUVIGNON BLANC Attems Venezia Giulia IGT, Italy 2021	15	59
FALANGHINA FEUDI DI SAN GREGORIO Southern of Italy 2018	13	50

BUBBLES/CHAMPAGNE

PROSECCO La Gioiosa, Italy NV	13	50
PROSECCO ROSE Avissi, Italy NV		50
CUVEE PRESTIGE Ca'del Bosco, Franciacorta, Italy 2020		75
CHAMPAGNE Taittinger, France, NV	25	95
CHAMPAGNE ROSE Bollinger, France, NV		240
CHAMPAGNE Dom Perignon, France, 2012		450

VINO ROSE

ROSE Aix, Coteaux d'Aix-en-Provence, France 2020	13	50
ROSE PINOT NOIR Ro'si, Puglia, Italy 2020	15	59

VINO ROSSO ITALIAN

NORTH & CENTER ITALY

MONTEPULCIANO D'ABRUZZO Sinello 2018		45
MONTEPULCIANO SIRAZ ROMA Poggio Le Volpi 2019	15	59

PUGLIA

PRIMITIVO Lu Rappaio 2020	15	59
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VENETO

BABY AMARONE Valpolicella Ripasso Speri, Veneto 2019		65
BABY AMARONE CORVINA Tinazzi, Veneto 2020	18	70
AMARONE MASI Veneto 2016		110
AMARONE ALLEGRINI Veneto 2017		115
AMARONE Speri Veneto 2017		155

PIEMONTE

BORGOGNO BAROLO NO NAME Etichetta di protesta Piemonte 2017		95
BAROLO Massolino, Piemonte 2018		125
CABERNET SAUVIGNON Darmagi Gaja Piemonte 2013		340

TUSCANY

ROSSO DI MONTALCINO Caparzo 2019		60
SETTE PONTI / CROGNOLO / Tuscany 2020		70
SUPER TUSCAN CAB BLEND Le Cupole, Trinoro, Tuscany, 2020		85
TENUTA ARGENTIERA BOLGHERI Rosso 2018		76
SOR UGO BOLGHERI Superiore 2018		76
BRUNELLO DI MONTALCINO Caparzo 2017		135
BRUNELLO DI MONTALCINO Frescobaldi 2017		155
BRUNELLO DI MONTALCINO Banfi 2017		180
SANGIOVESE/MERLOT/CAB CENTINE BANFI Tuscany, 2019	14	54
CHIANTI CLASSICO RISERVA Nozzole Tuscany 2019	14	54
GAJA CA'MARCANDA PROMIS Tuscany 2020		120
LE VOLTE DELL'ORNELLAIA Tuscany 2020	25	95
ORNELLAIA 375 ml Bolgheri Superiore Tuscany 2015		265
SUPER TUSCAN Tenuta S Guido Guidalberto 2020		135
ANTINORI SOLAIA Tuscany 2018		625
ANTINORI GUADO AL TASSO Tuscany 2019		285
ANTINORI TIGNANELLO Tuscany 2019		285

VINO ROSSO AMERICAN

PINOT NOIR Belle-Glos Santa Barbara 2020	20	80
CABERNET SAUVIGNON Bonanza by Caymus California	15	59
CABERNET SAUVIGNON Austin Hope Paso Robles 2020	18	70
CABERNET SAUVIGNON Faust Napa Valley 2020		115
CABERNET SAUVIGNON Silver Oak Alexander Valley 2017		145

LIQUOR

AFTER DINNER:

GRAPPA DI BRUNELLO BANFI \$14
AMARO MONTENEGRO \$13
COGNAC COURVOISIER \$14
COGNAC MARTELL BLUE \$16
LIMONCELLO \$13
GRAHAMS 6 GRAPE RUBY PORT \$12
TAYLOR FLADGATE 20y Tawny Port \$20
CYNAR \$13

VODKA:

TITOS \$13
KETEL ONE \$13
CHOPIN \$16
ABSOLUT \$13
GREY GOOSE \$16
BELVEDERE \$16

RUM:

CAPTAIN MORGAN \$13
BACARDI SUPERIOR \$13
PLANTATION XAYMACA \$15
SELVA REY CHOCOLATE \$15

WHISKEY/SCOTCH/BOURBON:

ABERFELDY 12 \$14
MACALLAN 12 YEARS OLD \$35
JOHNNIE WALKER BLUE LABEL \$50
HEAVEN'S DOOR \$18
WOODFORD RESERVE \$18
OAK & EDEN \$20
ANGEL'S ENVY RYE \$20
RABBIT HOLE DERRINGER \$25

GIN:

TANQUERAY \$15
BOMBAY SAPPHIRE \$15
THE BOTANIST \$17
HENDRICKS \$15
MONKEY 47 \$17
GUNPOWDER \$18
EMPRESS 1908 \$17
LATIN FIRE \$16

TEQUILA:

GRAN CENENTARIO \$18
CLASE AZUL PLATA \$22
CLASE AZUL REPOSADO \$37
CLASE AZUL ANEJO \$72
DON JULIO 1942 \$42

COCKTAILS

CRAFTED COCKTAIL OF THE MONTH

"By our Mixologist" \$18

A MONTHLY OFFERING CREATED BY THE HOUSE MIXOLOGIST THAT'S SURE TO PLEASE (ASK YOUR SERVER OR BARTENDER)

OAK AND SMOKE OLD FASHIONED

\$35

RABBIT HOLE DERRINGER SHERRY CASK AGED BOURBON, SELECT BITTERS, DEMERARA SYRUP, AGED SIX MONTHS IN VIRGIN WHITE OAK AND INFUSED WITH A TOUCH OF REAL WOOD SMOKE

THE GODFATHER \$16

MONKEY SHOULDER SCOTCH PAIRED WITH AMARETTO FOR A SWEET AND EARTHY DELIGHT.

STARRY NIGHT \$18

EMPRESS 1908 GIN PAIRED WITH CREME DE VIOLETTE, LEMON JUICE, LUXARDO MARASCHINO LIQUEUR, AND LUSTER DUST FOR A COCKTAIL THAT IS AS SERENE AS IT IS DELICIOUS.

SOTOLOMA \$16

DESERT DOOR SOTOL MIXED WITH FRESH LIME AND GRAPEFRUIT JUICE AND A HINT OF SUGAR SYRUP SERVED IN A SALT AND PEPPER RIMMED GLASS. A PERFECT PATIO POUNDER

NETTARE CELESTE \$18

GRAN CENENTARIO REPOSADO TEQUILA GETS PAIRED WITH HONEY SYRUP, LEMON JUICE, FRESH BASIL, AND A HOUSEMADE STRAWBERRY BALSAMIC JAM FOR A TRULY HEAVENLY NECTAR

STRAWBERRY JAMBLE \$18

OAK AND EDEN RYE AND SPIRE GETS MIXED WITH LEMON JUICE, HONEY AND MINT SYRUP, AND A HOUSE STRAWBERRY JAM FOR A DELIGHTFULLY CRAVEABLE COCKTAIL

MARGARITA DI VENEZIA \$16

AGUASOL BLANCO TEQUILA, FRESH LIME JUICE, HERBED AGAVE SYRUP, AND APEROL ALL COME TOGETHER FOR AN ITALIAN TWIST ON A CLASSIC MARGARITA

IL SINDACO OLD FASHIONED \$16

OLD FORESTER BOURBON, BITTERS, DEMERARA SYRUP, AND GALLIANO LIQUEUR CREATE AN OLD FASHIONED THAT WILL HAVE ANYONE FEELING MAYORAL

SANGRENEL \$16

PLANTATION XAYMACA RUM PAIRS WITH LIME JUICE, DEMERARA SYRUP AND PROSECCO IN THIS TROPICAL TWIST ON THE CLASSIC FRENCH 75

BEVERAGE

BEER \$8

Peroni Nastro Azzurro
Coors Light
Michelob Ultra
Stella Artois

SODA / WATER

Limonata San Pellegrino \$6
Blood Orange San Pellegrino \$6
Mexican Coke 16oz \$6
Diet Coke 8oz \$5
Dr Pepper \$6
San Pellegrino 1/2L \$6 1L \$8
Acqua Panna 1/2L \$6

COFFEE

American \$4
Espresso Single \$4 Double \$5
Cappuccino \$6
Iced tea \$4