



## APERITIVI

BELLINI <i>Prosecco with Blood Orange Juice Glass / Pitcher</i>	<b>\$12/46</b>
SARDINIAN ICED TEA <i>Prosecco, Meletti Amaro, Lime Juice</i>	<b>\$12</b>
THE BITTER WIFEY <i>Bourbon, Mandarin Napoleon, Orange Juice</i>	<b>\$13</b>
THE LEON <i>Martin Miller's Gin, Mirto, Blood Orange Juice, Grapefruit</i>	<b>\$12</b>
MURPHY'S RUBY <i>Dickel Rye, Campari, Sweet Vermouth, Lambrusco</i>	<b>\$12</b>
BLOOD ORANGE COCKTAIL <i>Lemon Vodka, Blood Orange Juice, Fresh Lime Juice, Aperol</i>	<b>\$13</b>
BLACK SQUIRREL <i>BlackWell Rum, Black Squirrel Amaro, Root Beer, Gingerale</i>	<b>\$13</b>
SUMMER BLUSH <i>Pamplemousse Rose, Allo Gin, Lim e, Cranberry, Prosecco</i>	<b>\$13</b>

## BIRRA

PEAK SUMMER SESSION ALE	<b>\$8</b>	TWO ROADS DOUBLE IPA	<b>\$8</b>
OMMEGANG GLIMMERGLASS	<b>\$8</b>	CAPTAIN LAWRENCE KOLSCH	<b>\$8</b>
OMMEGANG WITTE	<b>\$8</b>	LURISIA OTTO ALE	<b>\$9</b>
PEAK FRESH CUT PILSNER	<b>\$8</b>	GAME OF THRONES <i>Black Stout/ 25oz</i>	<b>\$25</b>

## SPUMANTI

PROSECCO Flor NV <i>Veneto</i>	<b>\$13</b>
PROSECCO ROSÉ Flor NV <i>Veneto</i>	<b>\$14</b>
LAMBRUSCO Cleto Chiarli <i>Amabile NV Emilia-Romagna</i>	<b>\$12</b>

## QUARTINI

### BIANCHI

FRIULANO Bastianich <i>Orsone 2014 Friuli</i>	<b>\$14</b>
LANGHE ARNEIS Brandini <i>2014 Piemonte</i>	<b>\$14</b>
LANGHE BIANCO Roagna <i>2013 Piemonte</i>	<b>\$18</b>
ORVIETO CLASSICO Palazzone <i>Terre Vineate 2014 Umbria</i>	<b>\$14</b>
PECORINO Coste di Brenta <i>Elisio 2015 Abruzzo</i>	<b>\$14</b>
PIGNOLA/SAUVIGNON Rivetti & Lauro <i>2014 Lombardia</i>	<b>\$15</b>
PINOT BIANCO Cantina Andriano <i>Finado 2014 Trentino Alto-Adige</i>	<b>\$16</b>
SANGIOVESE BIANCO Tenuta Fertuna <i>Droppello 2012 Toscana</i>	<b>\$13</b>
VERNACCIA DI SAN GIMIGNANO Il Lebbio <i>Tropie 2014 Toscana</i>	<b>\$15</b>

### ROSATO

REFOSCO Bastianich <i>2014 Friuli</i>	<b>\$12</b>
CANAIOLO Montenidoli <i>2015 Toscana</i>	<b>\$16</b>

### ROSSI

BARBERA Vietti <i>Tre Vigne 2014 Piemonte</i>	<b>\$19</b>
CANNONAU Cantina Sociale <i>Maimone 2013 Sardegna</i>	<b>\$14</b>
CHIANTI CLASSICO Poggio al Sole <i>2012 Toscana</i>	<b>\$18</b>
GAGLIOPPO/MAGLIOCCO Odoardi <i>Terre Damia 2012 Calabria</i>	<b>\$18</b>
LAGREIN Egger-Ramer <i>Kristan 2012 Trentino Alto-Adige</i>	<b>\$15</b>
MAREMMA ROSSO La Mozza <i>I Perazzi 2014 Toscana</i>	<b>\$15</b>
MONTEFALCO ROSSO Bocale <i>2012 Umbria</i>	<b>\$17</b>
SUPER TUSCAN La Mozza <i>Aragone 2009 Toscana</i>	<b>\$23</b>
VALPOLICELLA RIPASSO Le Ragose <i>2009 Veneto</i>	<b>\$16</b>