

{ Cocktails }

Italian Ginsmith
Greenhook Gin, Peach Puree, Rosemary, Montenegro Amaro

Out of Thyme
Maker's Mark, Muddled Thyme, Maple Syrup, Lemon

Blood Orange Caipirinha
Leblon Rum, Lime, Blood Orange Juice, Agave

Barrel Aged Cold Toddy
Redemption Rye, Homemade Blended Teas, Fruits & Spices

The Ruby Red Sipper
Bulleit Rye, St. Germain, Grapefruit, Lemon, Honey

Bellini di Mela
Apple Cider & Prosecco, Cinnamon/Sugar Rim
12

On the Boulevard
Bulleit Bourbon, Aperol, Crème de Cassis, Lemon Twist

Basil Gimlet
Bombay Sapphire, Fresh Basil, Lime, Honey Syrup

Pear Tree Martini
Grey Goose Pear, St. Germain, Pear Puree

Cucumber/Jalapeño Martini
Crop Organic Cucumber Vodka, Lemon Squeeze & Jalapeño

Imperial Tea
Imperia Vodka, Green Tea, Sage, Honey, Lemon Squeeze
14

{ By The Glass }

White

Pinot Grigio, Vigneti del Sole, Veneto	2015	10
Sauvignon Blanc, Ferrari Carano, Sonoma	2014	12
Chardonnay, Joseph Carr, California	2014	14
Arneis, Damilano, Langhe, Piemonte	2014	12
Riesling, Selbach, 'Trutta Fario', Germany	2014	11

Rosé

Rose, La Spinetta, Toscana, Italy	2015	11
-----------------------------------	------	----

Red

Montepulciano d'Abruzzo, Zaccagnini, Riserva	2013	12
Malbec, Antigal 'Uno', Mendoza	2013	12
Pinot Noir, Meiomi, California	2014	14
Cabernet Sauvignon, Joel Gott, California	2013	13
Super Tuscan, Le Sughere, Maremma, Toscana, Sangiovetto/Cabernet/Merlot	2013	13

Bubbles

Champagne, Nicolas Feuillate, Brut, France	nv	18
Prosecco, Acinum, Extra Dry, Italy	nv	12

{ Birre }

Peroni 'Nastro Azzurro'	Euro Pale Lager	7
Birra Forst, Sixtus	Italian Doppel Bock	7
Menabrea, Bionda	Italian Blonde Lager	9
Menabrea, Ambrata	Italian Amber	9
Stella Artois	Pale Lager	7
Heineken	Pale Lager	7
Amstel Light	Light Lager	7
Left Hand Brewing	Milk Stout 'Nitro'	7
Blue Point Toasted	American Lager	7
Lagunitas	IPA	8
Goose Island	IPA	8
St. Pauli	(Non-Alcoholic)	6

{ Single Malt Scotch }

Macallan	12 yr. Highland	18
Macallan	18 yr. Highland	35
Balvenie	12 yr. Double Wood	18
Oban	14 yr. West Highland	20
Laphroaigh	10 yr. Islay	14
Glenmorangie	10 yr. The Original	14
Glenlivet	12 yr. Nadurra	16
Lagavulin	16 yr. Islay	22
Glenfiddich	12yr. Speyside	15
Glenfiddich	15 yr. Speyside	20

{ Bar Small Bites }

Piatto di Salami

Chef's Selection of Imported Meats 14

Piatto di Formaggi

Chef's Selection of Imported Cheeses 14

Crostini

Prosciutto di Parma, Robiolo Cheese & Anjou Pear
Pistachio Oil & Balsamic Reduction 13

Pate d'Oca

foie gras pate with truffle, baby carrots,
cornichons, mustard & crostini 15

Fritto Misto

Fried Calamari, Shrimp & Zucchini
(2) sauces: Tomato & Anchovy Mayo 14

Grilled Sirloin Burger*

Swiss Cheese/Tomato/Onion, Arugula & Fries 17

