

## Whites

### GLASS POURS / BOTTLE

Hedges CMS Sauvignon Blanc	12/35
Barnard Griffin Rosé	9/30
Powers Viognier	13/40
Riff Pinot Grigio	10/30
Kiona Riesling	11/33
Kind Stranger Chardonnay	12/35

## Reds

### GLASS POURS / BOTTLE

Gordon Brothers Merlot	14/45
Altocedro Ano Cero Cab Sauv	14/45
Porteus Rouge 66 Red Blend	10/32
Badia A Coltibuono Chianti	10/32
Porteus Rattlesnake Ridge Red	9/30

### BOTTLE ONLY

Black Cabra Malbec	30
Paradisos del Sol Sangiovese	45
Valle Reale Montepulciano	45
Tanjuli Nebbiolo	65
Castello di Bossi Chianti Classico Reserva	65
Chandler Reach Brevettato	55

## Appertif & Digestif

Adami Prosecco	14/40
Yalumba Antique Tawny	14/45



## Beers

**STELLA ARTOIS**    **BALE BREAKER IPA**  
**PERONI**            **BLUE MOON**  
**DRAFT - ASK YOUR SERVER**

## Spritz

### CINQUE TERRE

— limoncello made in house, prosecco, with a splash of soda water

### APEROL SPRITZ

— aperol aperitivo and prosecco

### FIZZ DI FIORI

— sweetened lemon juice with lavender and prosecco



## Cocktails

### PASCO SOUR

— bourbon, triple sec, lemon juice, simple syrup, sweet vermouth, and egg white

### ASHLY'S NEW FASHIONED

— Mezcal, a sugar cube, bitters, and a twist of citrus

### BEE'S KNEES

— gin, honey syrup and lemon juice

### AMARETTO SOUR

— Amaretto, lemon juice, simple syrup and egg white

### HUGO

— elderberry liquor, prosecco and fresh basil

### AMALFI AURA

— limoncello, vodka and lemon juice

### ITALIAN GIN & TONIC

— gin, campari, sweet vermouth & tonic water

### BOURBON BELL

— bourbon, limoncello, lemon juice and fresh mint

### SHAKEN NOT STIRRED

— classic vodka or gin martini with olive juice and a hint of dry vermouth

### BELLINI

— peach nectar & prosecco

### SPARKLING BERRY SANGRIA

— citrus and berry juice with red wine, Bravo Jammy and topped with tonic water

### SPARKLING PEACH SANGRIA

— citrus and peach juice with white wine, Bravo Pink and topped with tonic water

### BLOOM & BLUSH

— rosé wine, strawberry rose nectar and a dash of vodka