

# COCKTAILS AND BEER

## SIGNATURE COCKTAILS

**NIPPER** 10<sup>00</sup>  
Prosecco, Esprit de June, Chamomile, Lemon

**VICTROLA** 11<sup>00</sup>  
Vodka, Casoni, Basil, Bitter lemon, Prosecco

**UNCLE RALPH** 13<sup>00</sup>  
G'Vine Floraison Gin, Esprit de June, Cucumber, Lime, Rhubarb bitters

**CITRUS & SOLITUDE** 13<sup>00</sup>  
G'Vine Nouaison Gin, Yuzu, Benedictine, Chartreuse Jaune, Grapefruit bitters

**B-SIDE LYRIC** 12<sup>00</sup>  
Excellia Blanco Tequila, Pineapple, Jalapeno, Sauternes, Lime

**BEACH-BUM** 14<sup>00</sup>  
Blackwell & Rhum JM, Mango, Lemon & Lime, Swedish Punch, Angostura bitters

**PALIMPSEST** 12<sup>00</sup>  
Rittenhouse Rye, Averna Amaro, Lime, Honey, Ginger Beer

**THE GENTLEMAN** 13<sup>00</sup>  
Alibi Whiskey, Pierre Ferrand Cognac, Fernet Branca, Pineau de Cherantes, Absinthe Spritz

## THE CLASSICS

**BOULEVARDIER** 11<sup>00</sup>  
Rittenhouse Rye, Campari, Sweet Vermouth

**APEROL SPRITZ** 10<sup>00</sup>  
Aperol, Prosecco, Club Soda

**BEES KNEES** 11<sup>00</sup>  
G'Vine Nouaison Gin, Honey, Lemon, Orange

## BEER

### TAP

**LAGUNITAS IPA** 7<sup>00</sup>

American Style IPA, California  
**DUVEL** 10<sup>00</sup>

Strong Ale, Belgium  
**VICTORY PRIMA PILS** 7<sup>00</sup>

German Style Pilsner, Pennsylvania  
**OMMEGANG RARE VOS** 7<sup>00</sup>

Belgian Style Amber Ale, New York  
**SIX POINT RIGHTEOUS RYE** 7<sup>00</sup>

Rye Malted Ale, New York

### BOTTLE

**REISSDORF** 6<sup>00</sup>

Kolsch, Germany, 11.2oz  
**LEFT HAND NITRO** 7<sup>00</sup>

Milk Stout, Colorado, 12oz

# WINE BY THE GLASS

## SPARKLING

GLASS    QUARTINO

Prosecco di Valdobriadene, Casalini Brut, Veneto	10	
Brut Champagne, NV Grandin, France	12	

## WHITE

Rose' Pierpaolo Percorari, Rosato 2012, Friuli	9.5	13.5
Ortrugo, Bonelli 2012, E, Romagna	11	15
Cocociola, Vallevo' 2012, Abruzzo	9	13.5
Pinot Grigio, Primosic, Palmadina 2012, Friuli	10	14
Sauvignon Blanc, Armani 2012, Trentino	9	13.5
Dry Riesling, Rolf Binder 2011, Australia	12	15.5
Chardonnay, Deep Sea 2009, Central Coast	10	14

## RED

Lambrusco Grasparossa, Carafoli, 2012 E. Romagna	11	14
Chianti Colli Fiorentini, Villa Corliano 2009, Toscana	9	13
Pinot Noir, Gravelly Ford 2011, California	8.5	12.5
Montepulciano D'Abruzzo, Di Sipio 2009, Abruzzo	12	16
Bordeaux Blend, Chateau Pey La Tour 2010, France	12	16
Cabernet Sauvignon, Rock & Vine 2012, California	9.5	14.5
Malbec, Punto Final 2011, Argentina	9	13
Negroamaro-Primitivo, Luna Argenta 2012, Puglie	11	15

# DESSERT

**VANILLA & CHOCOLATE  
POUND CAKE** 7<sup>50</sup>  
fresh berry salsa

**RICOTTA CHEESECAKE** 8<sup>00</sup>  
almond crust, agrumi zest

**PANNA COTTA** 8<sup>00</sup>  
sweet herbs, red currant purée, vanilla

**DARK CHOCOLATE &  
BANANA BREAD  
PUDDING STICKS** 9<sup>50</sup>  
with crème anglaise

**FRESH FRUIT TORTE** 7<sup>50</sup>  
fruits of the season, mascarpone cream

**BERGAMOT  
SEMIFREDDO** 11<sup>00</sup>  
melted chocolate and ginger crust

**GELATI & SORBETTI** 6<sup>50</sup>

Eating raw or undercooked meat or shellfish may lead to illness

# AFTER DINNER DRINKS

## DESSERT WINES

Vin Santo, Lungarotti	8 <sup>00</sup>
Moscato D'Asti, Sarocco	8 <sup>00</sup>
Passito di Pantelleria, Pellegrino	8 <sup>00</sup>
Dindarello, Macculan	9 <sup>00</sup>

## AMARI

Montenegro	9 <sup>00</sup>	Cynar	9 <sup>00</sup>
Averna	9 <sup>00</sup>	Sibilla	11 <sup>00</sup>
Ramazotti	9 <sup>00</sup>	Braulio	10 <sup>00</sup>
Fernet Branca	9 <sup>00</sup>	Nonino	12 <sup>00</sup>

## GRAPPA

Mandorla, Nardini	9 <sup>00</sup>
Amarone, Allegrini	11 <sup>00</sup>
Nebbiolo, Berta	15 <sup>00</sup>
Moscato, Berta	15 <sup>00</sup>
Camomille, Marolo	12 <sup>00</sup>
Vespaiolo, Jacopo Poli	25 <sup>00</sup>
Barolo, Marolo	25 <sup>00</sup>
Picolit, Nonnino	40 <sup>00</sup>

## PORTS

Taylor Fladgate, Late Bottled Vintage	9 <sup>00</sup>
Sandeman, 10 year old Tawny	14 <sup>00</sup>
Dow, Reserve Port 2009	20 <sup>00</sup>