

## BEVERAGES, WINES & COCKTAILS

### REFRESHMENTS

Soft Drinks (Pepsi, 7UP, etc.)	\$3
Iced Tea	\$3
Lemonade	\$3
San Pellegrino Orange/Lemon (can)	\$5
San Pellegrino Italian Carbonated Water (25 oz)	\$7

### DRAUGHT BEER

Kokanee Gold	(10 oz)	\$7
	(20 oz)	\$9
Goose Island IPA	(10 oz)	\$7
	(20 oz)	\$9
Stella Artois	(11 oz)	\$8
	(17 oz)	\$10

Ask server for other selections

### BOTTLED BEER (11 oz)

Big Rock	\$7
Budweiser	\$7
Ask server for other selections	
Wild Rose Wraspberry Ale	\$8
Corona	\$8
Peroni	\$8

### COOLER (11 oz) AND CIDERS

Ask server for selections	\$8
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### SANGRIA

Classic Sangria	Glass (10 oz)	\$9
	Pitcher (48 oz)	\$27

### SPIRITS (1 oz)

Vodka, Rum, Gin, Tequila	\$7
Scotch, Rye	\$8

### PREMIUM SPIRITS (1 oz)

Ask server for current selection and prices	\$9
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### COCKTAILS

* Alcohol-free version available	\$6
<b>Cosmocini (2 oz)</b>	\$11
Lemon Vodka, Cointreau, white cranberry juice, basil.	
<b>Russian Standard Moscow Mule (1.5 oz)</b>	\$10
Russian Standard Vodka, ginger syrup, with lemon juice.	
<b>Pacini Mojito (1.5 oz)</b>	\$10
Rum or Vodka served with lime juice, basil leaves, simple syrup and a splash of club soda.	
<b>Cranberry Mojito* (1.5 oz)</b>	\$10
Rum, lime, simple syrup, cranberry juice, mint.	
<b>October Lime (1 oz)</b>	\$10
Raspberry Vodka served with lemonade and orange juice, shaken and served on the rocks.	
<b>Red Rooster (1 oz)</b>	\$10
Infusions Raspberry Vodka shaken with cranberry and orange juices.	
<b>Caïpirinha (1.5 oz)</b>	\$10
Leblon Rum, lime, brown sugar, tonic.	
<b>Purple Passion Fizz (2 oz)</b>	\$11
Hypnotiq, Alize Red Passion served with ginger ale, shaken with citrus juice.	
<b>Limonata* (1.5 oz)</b>	\$10
Mandarin Vodka, Limoncello, white cranberry juice, lemon juice and basil.	
<b>Italian Sangria (3.5 oz)</b>	\$11
Aperol, white cranberry and grapefruit juice, simple syrup and Prosecco.	
<b>Signature Caesar* (1.5 oz)</b>	\$11
Lemon Vodka, cucumber puree, balsamic reduction, spices.	



## CARTA DEI VINI

### SPUMANTI (SPARKLING)

	6 oz	9 oz	btle
<b>Zonin Prosecco Cuvée 1821 Piccolo</b> Veneto, Italy			\$13
<b>Zonin Prosecco Cuvée 1821</b> Veneto, Italy	\$9	\$37	

### DELLA CASA

	6 oz	9 oz	btle
<b>Banfi Le Rime</b> Pinot Grigio, Tuscany, Italy	\$7	\$9	\$34
<b>Banfi Col Di Sasso</b> Sangiovese/Cabernet Sauvignon, Tuscany, Italy	\$7	\$9	\$34

### BIANCO

	6 oz	9 oz	btle
<b>Ruffino</b> Orvieto Classico, Italy			\$35
<b>Ventiterre</b> Pinot Grigio, Venezia, Italy	\$9	\$13	\$36
<b>Zonin Il Giangio</b> Veneto, Italy	\$10	\$14	\$38
<b>Masi Masianco</b> Verduzzo/Pinot Grigio, Venezia, Italy	\$11	\$15	\$39
<b>Jackson-Triggs Riesling</b> Okanagan Estate, Canada			\$43
<b>Oyster Bay</b> Chardonnay, New Zealand	\$12	\$16	\$44
<b>Bonterra Chardonnay</b> California, United States (organic wine)	\$14	\$18	\$54

### ROSSO

	6 oz	9 oz	btle
<b>Ruffino Chianti</b> Sangiovese, DOCG, Tuscany, Italy	\$9	\$13	\$35
<b>Ventiterre Montepulciano d'Abruzzo</b> Italy	\$9	\$13	\$36
<b>Cono Sur</b> Cabernet-Sauvignon/Carmenère, Chile (organic wine)	\$10	\$14	\$38
<b>Sterling Vintner's Collection Pinot Noir</b> California, United States	\$11	\$15	\$42
<b>Rocca di Montemassi Le Focaiè</b> Sangiovese/Maremma, Tuscany, Italy	\$12	\$16	\$45
<b>Ripasso Valpolicella Superiore</b> Zonin, Veneto, Italy			\$46
<b>Inniskillin Merlot Reserve</b> Okanagan Estate, Canada			\$47
<b>Castello di Albola</b> Chianti Classico, Tuscany, Italy			\$49
<b>Bonterra</b> Cabernet Sauvignon, California, United States (organic wine)			\$55
<b>Beni Di Batasiolo</b> Barolo, Piedmont, Italy			\$69
<b>Osoyoos Larose</b> "Le Grand Vin", Merlot/Cabernet-Sauvignon/Petit Verdot/Cabernet Franc/Malbec, Okanagan Valley, Canada			\$92

### VINO ROSATO

	6 oz	9 oz	btle
<b>La Vieille Ferme</b> Rosé, Cinsault/Grenache/Syrah, Rhone Valley, France	\$8	\$12	\$32