

RED WINE

Chianti <i>Cecchi</i>	5oz	8oz	btl
Tuscany, Italy	\$11	\$15	\$48
Sangiovese <i>Umberto Cesari</i>			
Emilia-Romagna, Italy	\$13	\$17	\$54
Merlot <i>Scarbolo</i>			
Friuli-Venezia Giulia, Italy	\$13	\$17	\$54
Valpolicella Ripasso <i>Adalia</i>			
Veneto, Italy	\$15	\$19	\$59

WHITE WINE

Pinot Grigio <i>Colle Corviano</i>	5oz	8oz	btl
Abruzzo, Italy	\$11	\$15	\$48
Pomino Bianco <i>Frescobaldi</i>			
Tuscany, Italy	\$13	\$17	\$54
Sauvignon <i>Scarbolo</i>			
Friuli-Venezia Giulia, Italy	\$14	\$18	\$56

BUBBLES

Lambrusco <i>Riunite</i>	5oz	btl
Emilia-Romagna, Italy	\$12	\$50
Prosecco <i>Ruffino</i>		
Veneto, Italy	\$13	\$54

BOTTLED BEER

- Peroni** Lager **\$9**
- Stella** Pilsner **\$8.50**
- Corona** Lager **\$8.50**
- Coors Light** Lager **\$7.50**
- Guinness** Irish Stout **\$10.50**
- Hoegaarden** Belgian Wheat Beer **\$9**
- Saskatoon Brewery** Hazy IPA **\$10.50**
- Phillips Brewery** Glitter Bomb Hazy Pale Ale **\$8.50**
- Phillips Brewery** Dino Sour Rotator **\$11.50**
- Flatlander** Peach Cider **\$11**

CLASSIC COCKTAILS

- Espresso Martini**
vodka, espresso, sugar
- Negroni**
campari, sweet vermouth, gin
- Pirlo**
campari, prosecco, soda
- Hugo**
vodka, mint, elderflower syrup, prosecco, lime
- Rossini**
gin, prosecco, strawberry puree, lemon
- Angelo Azzurro**
gin, triple sec, blue curacao, lemon
- Sgroppino Al Limone**
vodka, prosecco, lemon sorbet, mint, pepper

SIGNATURE COCKTAILS

- Spritz**
peychauds aperitivo, lambrusco, soda, fruit
- Unfussy Americano**
cocchi americano, gin, cointreau, soda
- Stella Lemonade**
pisco, coconut milk, lemon, burnt lime sugar, soda
- Coffee Colada**
coconut rum, white rum, espresso, coconut milk, lemon

\$ 13.50

ZERO PROOF

- The Market**
blueberry orange syrup, soda, ginger ale, lime **\$6.75**
- Zecca of Venice**
mint basil syrup, soda, tonic, lemon **\$6.75**
- Partake Blonde Ale** **\$6**
- Partake IPA** **\$6**

