



DRINK *Menu*

COCKTAILS



LIMONCELLO SABLE..... \$12

Limoncello in a refreshing wine based twist + served chilled

LIMONCELLO MARTINI..... \$14

Citrus SABLE + Limoncello + simple syrup + fresh lemon + sugar rim + served with a lemon popsicle

LIMONCELLO SPRITZ..... \$14

Limoncello SABLE + prosecco + soda water + mint + lemon garnish

LIMONCELLO SANGRIA..... \$14

Limoncello SABLE + white wine + simple syrup + lemon juice + sprite + oranges + strawberries + lemons

SANGRIA \$13

Classic, Mango Tropical, Watermelon

MOJITO \$12

Gold Rum SABLE + mint syrup + lime juice + soda water

ITALIAN MIX BERRY MOJITO MARTINI \$14

Fresh berry + lemon + aperol

PALOMA-TINI \$14

Tequila SABLE + grapefruit juice + lime + black salt and tajin rim

LEMON-RITA \$14

Tequila SABLE + aperol + lemon juice + simple syrup

PEACH BELLINI \$14

Prosecco + perfect peach puree

MOSCOW MULE \$14

Vodka SABLE + ginger beer + lime juice

APEROL SPRITZ \$14

ESPRESSOTINI \$15

Vodka SABLE + espresso coffee + simple syrup

MARGARITAS \$14 OR (3) \$35

Lemon / Mango / Peach



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WINES



SPARKLING

MUMM SPARKLING BRUT ROSE	\$14/48
PROSECCO EXTRA DRY GAMBINO VENETO	\$14/\$48
COLLET BRUT CHAMPAGNE <i>France</i>	\$80

WHITE WINE

House Chardonnay <i>California</i>	\$14/\$42
Maddalena Chardonnay <i>Monterrey</i>	\$15/\$50
Chardonnay Kunde <i>Sonoma</i>	\$50
Pinot Grigio IL Masso Friuli	\$14/\$45
Gavi di Gavi <i>Villa Sparina</i>	\$15/\$50
Vermentino Riva De La Rosa <i>Toscana</i>	\$14/\$47
Moscato d' Asti Santo <i>Piemonte</i>	\$13/\$40
Sauvignon Blanc Crossing <i>New Zeland</i>	\$14/\$46

ITALIAN RED

House Chianti <i>Toscana</i>	\$14/\$42
Chianti Classico 20 Castello Di Volpaia <i>Toscana</i>	\$60
Sangiovese Romagna La Sagrestana <i>Toscana</i>	\$14/\$42
Super Tuscan 21 Remole Frèscobaldi <i>Toscana</i>	\$14/\$42
Super Tuscan 20 Bell' Aja Bolgheri <i>Toscana</i>	\$75
Coppi Siniscalco Primitivo <i>Puglia</i>	\$15/\$50
Barbera d' Asti Michele Chiarlo <i>Piemonte</i>	\$15/\$48
Nero d' Avola 19 Feudo Maccari <i>Sicilia</i>	\$75
Barolo Ca' Di Bruno 18 <i>Piemonte</i>	\$100
Amarone della Vapolicella Cesari <i>Veneto</i>	\$130
Brunello di Montalcino Sasso di Sole <i>Toscana</i>	\$120

BEER

Peroni	\$9
Bluemoon	\$9
Alesmith Clasico <i>Lager</i>	\$9
Party Tricks <i>IPA</i>	\$9
Birra Moretti	\$9
Non Alcoholic Heineken	\$9

RED WINES

House Cabernet <i>California</i>	\$14/\$40
House Merlot <i>California</i>	\$14/\$40
House Pinot Noir <i>California</i>	\$14/\$40
Pinot Noir Silvestri Vineyard <i>Carmel Valley State</i>	\$16/\$60
Cabernet 20 San Simeon <i>Paso Robles</i>	\$60
Cabernet Serial <i>Paso Robles</i>	\$16/\$60
Cabernet Austin Hope 1 Lt 22 <i>Paso Robles</i>	\$85
Cabernet 21 Caymus <i>California</i>	\$100
Unshackled Red Blend 21 <i>California</i>	\$15/\$49
Malbec 19 Graffigna <i>Argentina</i>	\$14/\$46
Castelli & Pizarro Sangiovese <i>Ramona Valley AVA</i>	\$50
Castelli & Pizarro Super Tuscan <i>Ramona Valley AVA</i>	\$50

DESSERT WINE

Port Taylor Fladgate 10 Years Old Tawny	\$15
Passito di Pantelleria Cantine Colosi	\$15
<i>Corkage fee \$20</i>	
<i>2 Lt btl \$30</i>	