

SPECIALTY COCKTAIL LIST

Sicilian Spritz

\$13

Blood Orange Infused Aperol, Prosecco, Club Soda

Lost in Japan

\$13

Roku Japanese Gin, St. Germain, Ginger infused red Maraschino Liqueur, Topped with Prosecco

Testarossa

\$12

Martini Bianco, Martini Fiero, Orange Marmalade, Fresh Squeezed Lime Juice, Fresh Raspberries

Allegro

\$25

Cynar, Martini Riserva Speciale Rubino Vermouth, Maker's Mark Bourbon Hawaiian Organic Coconut Charcoal, 24k Edible Gold

Aki Y el Cubano

\$16

Cigar Tobacco Infused Bulleit Bourbon, Homemade Simple Syrup, Homemade Artemisia Bitter

Farmer's Martini

\$15

Grey Goose Vodka, Homemade Pear & Ginger Mix, Home Made Simple Syrup, served with Pecorino Cheese

Sardegna Mule

\$12

Ketel One Vodka, Mirto di Sardegna, Fresh squeezed Lime Juice
Homemade Asparagus Bitter

Sicilian meet Oaxaca

\$13

400 Conejos Mezcal, Blood orange purée, Aperol, fresh lime juice

Truffle Bloody Mary

\$13

Rosemary, Asparagus and Cherry Tomatoes infused Ciroc Vodka, HomeMade Tomato Mix, Truffle Honey

BEERS ON TAP:

Stella Artois - Belgium - 5.2 ABV	\$8
Shock Top - Belgium - 4.0 ABV	\$8
.394 Alesmith Pale Ale - San Diego, CA - 6.0 ABV	\$8
Space Dust Elysian IPA- Seattle, WA - 8.2 ABV	\$8
Orderville Modern Times Hazy IPA - San Diego, CA - 7.2 ABV	\$8
Bud Light - Houston, TX - 5.0 ABV	\$7

BOTTLED BEERS:

Modelo Especial - Mexico - 4.4 ABV	\$6
Peroni - Italy - 4.7 ABV	\$6
Michelob Ultra - St. Louis, MO - 4.7 ABV	\$6
Guinness - Ireland - 4.2 ABV	\$7
Duvel - Belgium - 8.5 ABV	\$7
Becks N/A - Germany - 0.3 ABV	\$5

ITALIAN SODAS

Galvanina Sparkling Lemonade	\$6
Galvanina Sparkling Blood Orange	\$6
Lurisia Chinotto Citrus Fruit	\$6

SELTZER

White Claw Natural Lime	\$6
White Claw Black Cherry	\$6
White Claw Ruby Grapefruit	\$6
Bud Light Seltzer Mango	\$6
Kombrewcha-Berry Hibiscus-Brooklyn NY	\$7