

SPECIALTY COCKTAIL LIST

- Sicilian spritz** **\$14**
Blood Orange Infused Aperol, Prosecco, Club Soda
- Lost in Japan** **\$15**
Roku Japanese Gin, St. Germain, Ginger infused red Maraschino Liqueur, Topped with Prosecco
- Sicilian meet Oaxaca** **\$16**
400 Conejos Mezcal, Blood orange purée, Aperol, fresh lime juice
- Sardenga mule** **\$15**
Kettle one vodka, Mitro de sardenga, fresh lime juice top with ginger beer
- Allegro** **\$18**
Grey goose infused pear vodka with homemade honey syrup and organic pear juice served with are house cheese and a honey drizzle
- Aki y el Cubano** **\$22**
Cigar tobacco infused Bulleit bourbon with housemade demerara syrup and orange bitters served in a lightbulb over dry ice
- Testarossa** **\$15**
Termana tequila blanco, martini bianco, martini fiero, fresh lime juice, raspberry syrup, served over big ice cube top with fresh raspberries and lemon twist
- Cool as a Cucumber** **\$17**
Hendricks gin , elderflower , lemongello with muddled cucumber and basil
- Mexican Widow** **\$25**
Don Julio blanco, ancho Reyes Rojo liqueur, with fresh pineapple, mango juice, fresh lime juice, agave , infused with organic coconut charcoal, top with 24k edible gold flakes served over dry ice with rose pedals

BEERS ON TAP:

Shock Top - Belgium - 4.0 ABV	\$8
.394 Alesmith Pale Ale - San Diego, CA - 6.0 ABV	\$8
Orderville Modern Times Hazy IPA - San Diego, CA - 7.2 ABV	\$9
Bud Light - Houston, TX - 5.0 ABV	\$7
Stone Delicious - 7.7 ABV	\$9
Society Belgian blonde - 6.5 ABV	\$8

BOTTLED BEERS:

Modelo Especial - Mexico - 4.4 ABV	\$7
Stella Artois - Belgium - 5.2 ABV	\$7
Peroni - Italy - 4.7 ABV	\$7
Guinness - Ireland - 4.2 ABV	\$7
Duvel - Belgium - 8.5 ABV	\$10
Becks N/A - Germany - 0.3 ABV	\$5
Tolago hard seltzer, organic- 5 abv	\$6

ITALIAN SODAS

Galvanina Sparkling Lemonade	\$6
Galvanina Sparkling Blood Orange	\$6