

HOUSE COCKTAILS

Bubbly

- Sbagliato** - Campari, Cocchi di Torino & Prosecco - 9
Bolle di Sorrento - Housemade Limoncello & Prosecco - 8

Strong

- Perfect Manhattan** - Russel's Reserve 6 Year Rye, Carpano Antica, Carpano Dry, Orinoco Bitters - 13
Negroni della Casa - The Botanist Islay Gin, Campari & Punt e Mes - 12

Sweet & Sour

- Arbusto** - Bulleit Bourbon, Cherry Balsamic Drinking Vinegar, Simple Syrup & Lemon - 9
Rosemary Sour - Gin, Lillet Blanc, Lemon Juice & Rosemary Simple Syrup - 8

Smoky / Bitter

- Penicillin** - Lagavulin 16, Cutty Sark Scotch, Lemon & Fresh Ginger Honey Syrup - 11
Siesta - Espolon Blanco, Grapefruit, Lime, Campari, Angostura & Simple Syrup - 10

Herbal

- Vow of Silence** - Tito's Vodka, Chartreuse, Berto Bianco Vermouth - 11
Cynar Sour - Cynar, Lemon, Maraschino Liqueur, Honey + Egg White* - 9

Warming

- Maple Old Fashioned** - Bourbon, Maple Syrup & House Bitters Blend - 8
Pear Ginger Toddy - Pear Brandy, Fortified Cider, Lemon & Ginger Honey Syrup - 10

Amari (5 Selection Flight - 14)

- Nardini Amaro - 9 / Amaro Nonino - 12 / Ramazzotti - 8 / Averna - 9 / Meletti - 7 / Cynar - 8 / Amara Sfumato - 9 / Amaro CioCiaro - 8 / Fernet Branca - 8 / GD Vajra Chinato - 12 / Amaro Sibilica - 12 / Amaro Lucano - 9

Grappa (4 Selection Flight - 16)

- Sarpa di Poli - 13 / Nonino Chardonnay - 15 / Marolo di Brunello - 14 / Nardini with Rue - 14 / Clear Creek Pinot Gris - 10 / Marolo Chamomile - 13

Vino Dolce (5 Selection Flight - 14)

- Planeta Passito di Noto 2010 - 8 / Balestri Recioto di Soave - 7 / L'Arco Recioto d'Valpolicella - 8 / Pocas Colheita Tawny Port 1994 - 10 / Terre di Nano Vin Santo di Montepulciano - 9

Soda / Juice / Tea / Espresso

- Coke/Sprite/Diet Coke/Ginger Ale - 2 Lemonade - 3
 Limonata or Aranciata - 3 San Pellegrino 500ml - 3
 Bundaberg Ginger Beer or Root Beer - 4
 Iced or Hot Tea - 3 Cranberry - 2
 Orange or Grapefruit - 3 Milk - 2
 Espresso or Americano - 3 Cappuccino or Latte - 4



Wine by the Glass

RED

- 2014 Elio Perrone Barbera D'Asti, IT 10/40
 2014 A to Z Pinot Noir, OR 12/48
 2014 Manucci-Droandi Chianti, IT org 9/36
 2007 Cosimo Taurino Negroamaro, IT 10/40
 2012 Terredora Dipaolo Aglianico, IT 11/44
 **** Rosso della Casa/House Red 8/32

WHITE

- 2015 Appoloni Pinot Gris, OR 9/23/46
 2014 Furst Lowenstein Reisling, DE 12/48
 2015 La Cappuccina Soave, IT org 10/40
 2014 Chardonnay de Pennautier, FR 9/36
 **** Bianco della Casa/House White 8/32

ROSE

- 2014 Cecilia Beretta Bardolino Rose 8/32

SPARKLING

- La Dolci Colline Brut Prosecco, IT 9/36
 Cleto Chiarli Brut Rose, IT 10/40

Beer

- pFriem Pilsner - Hood River, OR 5
 Ex Novo Elliot IPA - PDX, OR 5
 Buoy Northwest Red - Astoria, OR 5
 Burnside Oatmeal Pale Ale - PDX, OR 5
 Baerlic Noble Stout - PDX, OR 5
 Rotating Tap Beer MP
 Peroni - IT (330ml bottle) 5

Cider

- Swift Wholesome Apple - PDX, OR 5

Happy Hour

EARLY: Everyday until 6pm LATE: Sun-Thur 9-10 Fri-Sat 10-11

- Maple Old Fashioned 7
 Bourbon, Maple Syrup, House Bitters Blend
 Rosemary Sour 6
 Gin, Lillet Blanc, Fresh Lemon Juice & Rosemary Syrup
 Bolle di Sorrento 6
 Housemade Limoncello & Prosecco

- Well Liquor \$1 off
 Bar Special Wines \$1 off
 House Red, White or Rose Wine \$2 off

*Contains Raw Egg - Consuming Raw Egg Increases Your Risk of Foodborne Illness