

# DRINKS

<b>SIGNATURE</b>	<b>MUST TOGETHER</b> Cucumber infused gin, fresh mint, apple juice, sour mix <b>9.5</b>	<b>SPRITZ</b>	<b>APEROL SPRITZ</b> Aperol, Prosecco, Soda Water <b>8</b>
	<b>PEAR ME UP</b> Pear infused vodka, citrus, pear juice <b>9</b>		<b>CAMPARI SPRITZ</b> Campari, Prosecco, Soda Water <b>8</b>
	<b>PASSIONFRUIT MARGARITA</b> Chili infused Tequila Blanco, cointreau, lime, passionfruit <b>9.90</b>		<b>HUGO SPRITZ</b> St. Germain, Prosecco, Soda Water, mint, lime <b>8</b>
	<b>WATERMELON MARTINI</b> Vodka, watermelon juice, sour mix <b>9</b>		
	<b>PENICILLIN FORTE</b> Scotch Whiskey, honey, ginger, lemon and lime juice <b>10.5</b>		
<b>CLASSIC</b>	<b>NEGRONI</b> Gin, campari, sweet Vermouth <b>9.5</b>	<b>WHITE</b>	Tsinandali, Askaneli Brothers, GE <b>23</b>
	<b>OLD FASHIONED</b> Bourbon, Angostura bitters, brown sugar <b>10.5</b>		Vermentino, Barone Montalto IT <b>25</b>
	<b>DARK AND STORMY</b> Dark spiced rum, lime juice, ginger beer, cinnamon <b>9</b>		Pinot Grigio delle Venezie, IT <b>26.5</b>
	<b>PORNSTAR MARTINI</b> Vanilla infused vodka, passoa, lime, passionfruit, shot of prosecco <b>10.5</b>		Picpoul de Pinet, Domaine Canet, FR <b>29</b>
	<b>ESPRESSO MARTINI</b> Vodka, coffee liquor, freshly grounded espresso, simple syrup <b>9.9</b>		Gavi de Gavi, Marchese Luca Spinola, IT <b>32</b>
	<b>AMARETTO SOUR</b> Amaretto, bourbon, lemon, angostura bitters <b>9</b>		Sauvignon Blanc, Marlborough, NZ <b>44</b>
<b>BEER</b>	KEO <b>5</b>	<b>ROSE</b>	Pinot Grigio Blush, Barone Montalto, IT <b>24</b>
	ESTRELLA <b>5</b>		Gold, Cotes de Provence Rose, Maitre Vigneron FR <b>39.9</b>
	EFES <b>4.5</b>		Sapaveri, Askaneli Brothers, GE <b>23.5</b>
	NECK OIL IPA <b>6.2</b>		Syrah, Barone Montalto, IT <b>24</b>
	LUCKY SAINT 0.5% <b>4.9</b>		Primitivo, Mandorla, IT <b>25.5</b>
<b>SOFT</b>	COKE / DIET COKE <b>3.5</b>	<b>RED</b>	Rioja, ESP <b>32</b>
	GINGER ALE <b>4</b>		Malbec, Mendoza, ARG <b>36</b>
	FRESH LEMONADE <b>4</b>		Pinot Noir, Pievasciata, IT <b>39.9</b>
	FRESH ORANGE JUICE <b>4.5</b>		Chianti Classico, Vallepiciola, IT <b>45</b>
	SOFT SANGRIA <b>4.5</b>		Prosecco, Moletto, IT <b>27.8</b>
	VIRGIN MOJITO <b>5</b>		Brut Reserve, Champagne Taittinger, FR <b>82</b>
	PASSIONISTA <b>5.5</b>		
		<b>BUBBLE</b>	
		<b>HOT</b>	ESPRESSO / D. ESPRESSO <b>2.2 / 2.6</b>
			AMERICANO <b>2.8</b>
			LATTE / CAPPUCCINO <b>3.2</b>
			FLAT WHITE <b>2.9</b>
			TEA SELECTION <b>2.5</b>