

BEER 9

COORS LIGHT BLUE MOON MODELO
CORONA HEINEKEN
SIERRA NEVADA HAZY IPA
DOGFISH 60 MINUTE IPA

DRAFT BEER 9

PERONI YUENGLING MILLER LITE
SCOOTER – AMERICAN PALE ALE

N/A BEER 9

ATHLETIC BREWING UPSIDE DAWN or RUN WILD IPA

SELTZER 10

WHITE CLAW: LIME or BLACK CHERRY

COCKTAILS 18

PLEASANT PEAR
belvedere pear ginger vodka, domaine de canton liqueur,
rosemary honey syrup, lemon

FIGMENT OF YOUR IMAGINATION
figenza vodka, st. george spiced pear liquor,
honey syrup, lemon

AMBER NEGRONI
hendrick’s gin, campari, cynar, basil

BLOOD ORANGE PALOMA
patron cristilano tequila, cointreau,
blood orange syrup, lime

THE ITALIAN JOB
bacardi reserva ocho rum, chinola,
ancho reyes chili liqueur, lime

WINTER APEROL SPRITZ
aperol, cranberry juice, prosecco

THE HAYMAKER
michter’s bourbon, sweet vermouth, cointreau, lime

LOW ABV 16

LAVENDER SPRITZ
lillet blanc, st. germaine elderflower,
lavender syrup, club soda

FREE SPIRITED 16

LOST AT SEA
rituals whiskey alternative, lime, simple syrup

CHASE THE DIRECTION
rituals gin alternative, ritual aperitif zero,
dragonfruit syrup, lime

SANGRIA 19

HONEYCRISP APPLE CIDER SANGRIA
lairds applejack brandy, apple cider, autumn simple,
pinot grigio, ginger beer, club soda

SPARKLING WINE

PROSECCO 15 | 56
bisol, jeio, brut, italy

WHITE WINE

RIESLING 13 | 48
pacific rim, columbia valley, washington state [organic]

SAUVIGNON BLANC 14 | 52
sun goddess, friuli, venezia giulia, italy

PINOT GRIGIO 12 | 44
era, veneto, italy [organic]

VERMENTINO 16 | 60
prelius, maremma, tuscany, italy [organic]

CHARDONNAY 12 | 44
nozzole, le bruniche, tuscany, italy

ORANGE

BLEND 22 | 84
palazzo tronconi, fregellae, lazio, italy

ROSÉ

ROSE 10 | 35
saracina, mendocino county

RED WINE

PINOT NOIR 17 | 64
routestock, sonoma coast, california

BARBERA D’ASTI 12 | 44
michele chiaro, piedmont, italy

SANGIOVESE 17 | 64
volpaia, chianti classic, tuscany, italy [organic]

SUPER-TUSCAN 40 | 150
san guido, guidalberto, tuscany, italy

CABERNET SAUVIGNON 18 | 68
torres, 16 gran coronas, penedès, spain [organic + vegan]

SANGIOVESE 30 | 116
caparzo, brunello, tuscany, italy

DESSERT WINE

MOSCATO D’ASTI 12
michele chiaro, nivole, piedmont, italy

CHAMPAGNE CHALET

ANTIPASTI

ROASTED FIGS GF

prosciutto, whipped ricotta, garden herbs

GREEN SALAD V GF

arugula, shaved fennel, orange, olive

BUFFALO MOZZARELLA V GF

crispy artichoke, castelvetro olive,
lemon vinaigrette

FRITTO MISTO S GF

calamari, shrimp, banana peppers,
delicata squash, lemon aioli

MEATBALLS GF

mozzarella, basil, tomato sugo

MAIN

BUTTERNUT SQUASH PIZZA V

gorgonzola, baby spinach

MARGHERITA PIZZA V

tomato, basil, mozzarella

BROCCOLI RABE PIZZA

pork sausage, calabrian chili

MEATBALL PIZZA

plum tomato, mozzarella, arugula

GNOCCHI ALLA VODKA V

sundried tomato, basil, fresh oregano

RIGATONI

duck confit, figs, balsamic

EGGPLANT PARMIGIANA V

mozzarella, basil

SWEETS TIRAMISU OR AFFOGATO + BISCOTTI

\$100 per person {tax and administrative charge not included}

INCLUDES NICOLAS FEUILLATTE BRUT CHAMPAGNE

GF Is/Can be Made Gluten Free

V Vegetarian

S Contains Shellfish

N Contains Nuts or Seeds

Please inform your server of any allergies. A 3.5% credit card processing fee will apply.