

## Aperitivi [\$14 ea.]

### LUCKY 7

Prosecco with Dashes of Peychaud's Bitters & Raspberry Cordial, served in a champagne flute.

### MILANO-TORINO

Campari Bitter, Punt e Mes & Soda served tall.

### NERINA

Plymouth Gin stirred with Meletti Amaro & Punt e Mes, served straight up.

### BROOKLYN

Rittenhouse Rye Whiskey stirred with Luxardo Maraschino, Ramazzotti Amaro & Dry Vermouth, served straight up.

### BELLINI CLASSICO

Prosecco gently stirred with Pureed White Peaches & Dashes of Peach Cordial, in a champagne flute.

## Cocktails [\$14 ea.]

### BERETTA

Charbay Red Raspberry Vodka shaken with St. Germain Elderflower Liqueur, Fresh Lemon Juice, Peychaud's Bitters & an egg white, straight up in an Absinthe-rinsed glass.

### MULBERRY STREET

Plymouth Gin with Berentzen Apple Liqueur, Green Chartreuse, Basil-infused Agave nectar, served straight up.

### SNAKE EYES

Flor de Caña Extra Dry Rum shaken with Canton Ginger Liqueur, Freshly Squeezed Lime Juice & a splash of Campari, served on the rocks.

### CAIPIRUVA

Cachaça 51 served on the rocks with muddled green and red grapes & fresh lime juice.

### IL DIAVOLO

Pueblo Viejo Blanco Tequila, Crème de Cassis & freshly squeezed lime juice served tall & topped off with ginger beer.

### BLOOD & SAND

Black bottle Islay Scotch Whisky shaken with Cherry Liqueur, Freshly Squeezed Orange Juice and Carpano Antica Formula Vermouth, served straight up.

### UPPER EAST SIDE

Square One Organic Cucumber Vodka shaken with Mint Leaves & Freshly Squeezed Lemon Juice, served on the rocks.

### FLORIDITA

10 Cane Rum shaken with Luxardo Maraschino liqueur, freshly squeezed Lime & Grapefruit Juice, served straight up.

### MARCIANO

Makers Mark Bourbon with Bianco Vermouth, Almond Syrup, Aperol & lemon juice, served tall and topped with Tonic Water.

## Bottled Beer

PERONI-----\$7

MORETTI-----\$7

BROOKLYN PENNANT ALE-----\$7

SAM SMITH NUT BROWN -----\$8