

DESSERT

- Flourless Chocolate Espresso Olive Oil Cake \$8.25
- Lemon Cream Pie \$7.25

SMALL BITES (all house-made little mason jars) \$6

- Sour cherry Cheesecake Jar
- White and Dark Chocolate Mousse (GF)
- Nutella Tiramisu Jar
- Salted Caramel cheesecake with apples and a crumble topping

COFFEE

- Americano
- Espresso
- Café Latte
- Cappuccino
- Espresso Correto

TEA

(blink tea)

- Organic Golden Green
- Organic Earl Gray - Black tea
- Organic Sakura Rose - Green tea
- Organic Moringa Mint
- Organic Chamomile Lemongrass

DIGESTIVI(1.5 oz.)

Bowmore 12-year-old Islay	\$11.50
The Glenlivet Founders Reserve	\$15.25
The Glenlivet Caribbean Reserve Single Malt	\$11.25
Johnnie Walker Black Label	\$13.50
Maison Gautier VS Cognac	\$9.25
Woodford Reserve Distillers Select Bourbon	\$8.25
Poli Grappa	\$9
(Traditional or chamomile)	
Amaro Montenegro	\$8

ACQUA MINERALE

7 Numbers Mineral water \$5

GASSATA/ SPARKLING
LISCIA/ FLAT

JUICE \$4

Apple, Cranberry, Orange, Pink Grapefruit

SODA \$4

Coke, Diet Coke, Ginger Ale, 7up, Iced Tea, Tonic

ITALIAN SODA \$4

Brio, Aranciata, Limonata, Aranciata Rosso

COCKTAILS (2 oz.)

VENETIAN SPRITZ - \$16

Select Aperitivo/ Mionetto Prosecco/ Soda/ Olive

BOSTONSOUR - \$12

Bourbon/ Lemon juice/ Simple syrup/ frothy foamed egg white

PENICILLIN - \$12

Johnnie walker/ ginger/ lemon/ honey/ Glenlivet float

MAPLE OLD-FASHIONED \$12

Wild Turkey Bourbon/ Angostura Bitters/ pure maple syrup

MARGARITA ARRABIATA \$16

Tromba Tequila Blanco/ lime/ honey syrup/ fresh jalapeno/ summer might be over, but I'm addicted to this.

BARREL AGED NEGRONI - \$12

Dolin Sweet Vermouth/ Select Aperitivo/ Hayman's Gin

DARK + STORMY - \$12

Kraken Rum/ Ginger Beer/Fresh Lime Juice

GIN-SOAKED FOG - \$12

Hayman's Gin/ Earl Gray Syrup/ Lemon Juice/ Egg Whites

BLACK MANHATTAN - \$12

Wild turkey / Montenegro Amaro/ Angostura

PAPER PLANE - \$16

Wild Turkey / Select Aperitivo/ Montenegro Amaro/ Fresh Lemon Juice

CANADIAN MARGARITA - \$12

Espolon Tequila/ Lime Juice/ Maple Syrup

SPARKLING LEMON - \$12

Peach Schnapps/ Mionetto Prosecco/ Limonata

BEER

CORNERSTONE BLACK LAGER 5% \$12
Black Lab Brewing
(473ml)

SITTING PRETTY APA 4.5% \$12
Black Lab Brewing
(473ml)

KENNEL SOUR \$12

Lime/ Mint/ Seas salt

Our classic kennel sour base blended with lime, mint and sea salt. A perfect mix of sweet, tart and sour. Our take on a classic Mojito

PERONI 5.1% \$8.50
Nastro Azzuro
(330ml)

PERONI 0.0% \$5
Nastro Azzuro

NON-ALCOHOL COCKTAILS

GIN FIZZ

Gin/ lemon/ simple syrup/ soda/ lemon twist

AMARO CITRUS COOLER

Amaro/ orange juice/ fresh lemon/ sparkling/orange

BOURBON SOUR

Bourbon/ lemon juice/ lime/ simple syrup/ egg white

GINGER BOURBON MULE

Bourbon/ ginger beer/ fresh lime/ ginger

ZERO GIN-SOAKED FOG

Gin/ Earl Gray Syrup/ Lemon Juice/ Egg Whites

Price does not include tax.

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WHITE WINE
**(GLS 5 oz/ 1/2 LITRE/
BTL.750ml)**

**Fels Kerner DOC (It '22) Vegan
Nals Margreid**

Lots of energy and spirit, lime cordial tang and textural undulations really grab your palate's attention. Delicious stuff any way you slice it and a wine that remind of key lime pie, without the sweetness.

\$18/ \$54 / \$72

**FRASCATI SUPERIORE
Casale Marchese (IT '21)**
\$17 / \$45 / \$68 Bottle

**VERMENTINO
Il Palazzo (it'22)**
\$17.25 / \$46 / \$69

**TREBBIANO D'ABRUZZO
Murelle (It'21)**
\$12.25 / \$32 / \$49

**Chablis AOC
Domaine Begue-Mathiot (Fr '20) \$83**
Run by a mother and daughter team, this estate has produced a fruity, very accessible Chablis. It has the crisp apple fruitiness of the vintage along with a fine shot of fresh citrus. The wine has a lightly mineral character, finishing with refreshing acidity.

ROSE WINE

**NOTA DI ROSA
Rosato Toscano
IL Valentiano (It'22)**
\$17.25 / \$46 / \$69

**SPARKLING (GLS 5 oz/BOTTLE
750ml)**

**PROSECCO DOC
Villa Sandi (Italy, NV)**
\$11/ \$49

**CHAMPAGNE \$105
Lanson Le Black Label Brut (FR'15)**

RED WINE
**(GLS 5 oz/ 1/2 LITRE/ BTL.
750ml)**

**PRIMITIVO
Cinquenoci-Tagaro (Italy'21)**
powerful and flavoursome on the palate, with aromas of sun-kissed fruit, for an unbeatable quality to price ratio.
\$17.75 / \$47 / \$71 Bottle

**CHIANTI
Il Palazzo (it'22)**
\$16 / \$42 / \$64 Bottle

**MONTEPULCIANO
Fantini by Farnese (Italy, 20)**
\$12.25 / \$32 / \$49 Litre

**CABERNET SAUVIGNON
Headwind. - Lodi (Cali, 2020)**
\$14 / \$37 / \$56

**BAROLO
Tenuta La Rocca (Italy, 2017) \$111**

**BRUNELLO DI MONTALCINO
Campo Di Marzo
IL Valentiano (It'18) \$137**

**TIGNANELLO
Sangiovese/ Cabernet Sauv/ Cabernet Franc
Antinori (It'20) \$290**

**L'U (Sangovese/Merlot)
Lungarotti Umbria (Italy, 2021) \$66**

**BRUNELLO DI MONTALCINO
Tenuta di Martucino (IT'17) \$140**

**CHIANTI
DOCG Fattoria di Scannano (It,'21) \$68**

**Chianti Classico DOCG
Lilliano (It '21) \$79**
This is traditional old school Chianti Classico. Stored in cement tanks, then aged in medium sized Slovenian barrels. Sour cherry drop with wild herbs and a backbone of minerality.

**BARBARESCO "vecchia storia"
Produttori Bixio (It '17) \$95**

**CHIANTI CLASSICO GRAN SELEZIONE
"STIELLE" Rocca Di Castagnoli (It'17) \$129**
Clear hints of small ripe red berries. The spicy and balsamic notes due to the passage in wood are well-integrated, On the palate it is full-bodied and potent with good acidity and enveloping, crunchy tannins. Fresh, lingering finish (95 points)