

# Beverages

## Draught Beer

	Glass (10 oz.)	Glass (20 oz.)
Kokanee	\$6.50	\$8.50
Goose Island IPA	\$6.50	\$8.50
Stella Artois	(11 oz.) \$7.50	(17 oz.) \$9.75

Ask server for other selections

## Bottled Beer (330 ml)

Big Rock, Wild Rose Wraspberry Ale, Budweiser, Stanley Park Windstorm, Shock Top (ask server for other selections)	\$7
Corona, Peroni, Stella Artois Light	\$8

## Coolers (330 ml) and Ciders

Ask server for selections

## Sangria

Glass (10 oz.)	Pitcher (48 oz.)
\$6.50	\$24

### Our Cocktail Specialities



## Spirits (1 oz.)

Vodka, Rum, Gin, Tequila, Scotch, Rye	\$7+
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## Premium Spirits (1 oz.)

Ask server for current selection and prices	\$8+
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## Refreshments

Soft Drinks (Pepsi, 7UP, etc.)	\$3
Iced Tea	\$3
Lemonade	\$3
San Pellegrino Orange/Lemon (can)	\$3
San Pellegrino Italian Carbonated Water (750 ml)	\$7

## Cocktails (1 oz.)

Cosmocini Lemon vodka, Cointreau, white cranberry juice, basil.	\$9
Pacini Mojito Rum or vodka served with lime juice, basil leaves, simple syrup and a splash of club soda.	\$9
Cranberry Mojito* Rum, lime, simple syrup, cranberry juice, mint.	\$9
Italian Sangria Aperol, white cranberry and grapefruit juice, simple syrup and Prosecco.	\$9
October Lime Raspberry Vodka served with lemonade and orange juice, shaken and served on the rocks.	\$9
Red Rooster Infusions Raspberry Vodka shaken with cranberry and orange juices.	\$9
Caïpirinha Leblon rum, lime, brown sugar, tonic.	\$9
Purple Passion Fizz Hypnotiq, Alize Red Passion served with ginger ale, shaken with citrus juice.	\$9
Signature Caesar* Lemon vodka, cucumber puree, balsamic reduction, spices.	\$10

\*Alcohol-free version available \$5



# Wine List

## Sparkling

Prosecco, Extra Dry, Zonin, Italy



\$7.50 (120 ml)



\$36

## Della Casa

House Wine Rosso, Negroamaro, Italy

\$7

\$10.50

\$30

House Wine Bianco, Chardonnay/Grillo, Italy

\$7

\$10.50

\$30

## Vino Rosso

Nugan Estate Third Generation, Shiraz, Australia

\$7.50

\$11.50

\$33

Montepulciano d'Abruzzo, Zonin, Italy

\$8

\$11.50

\$33.50

Primo Amore, Sangiovese, IGT, Zonin, Sicily, Italy

\$8.50

\$12.50

\$36

Bodega Norton Barrel Select, Malbec, Argentina

\$9

\$13

\$37

Alvar Pinot Noir, VQA, Ontario, Canada

\$9.50

\$14

\$40

Zorzal, Cabernet Sauvignon, Argentina

\$10

\$14.50

\$43

Le Focaie, Sangiovese, Maremma, IGT, Tuscany, Italy

\$46

Valpolicella Ripasso Superiore, DOC, Zonin, Veneto, Italy

\$47

Castello d'Albola, Chianti Classico, Italy

\$49

Murphy-Goode, Merlot, California, United States

\$50

Emiliana Signos de Origen,  
Organic Cabernet Sauvignon, Chile

\$54

Beni di Batasiolo, Barolo, Piedmont, Italy

\$62

## Vino Rosato

Beringer, White Zinfandel, California, United States

\$7

\$10.50

\$30

## Vino Bianco

Ruffino, Orvieto Classico DOC, Italy

\$34

Zonin Winemaker's Collection, Pinot Grigio, IGT, Italy

\$8

\$12

\$35

Castello del Poggio, Zonin, Moscato d'Asti, Italy

\$38

Il Giangio, Gambellara Classico, DOC, Veneto, Italy

\$9

\$13.50

\$39

Avant, Kendall-Jackson, Chardonnay, California, United States

\$10

\$15

\$44

Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand

\$11

\$16

\$46

