



BOLLE

	Glass	Bottle
Riondo Prosecco 'Spago Nero', <i>Veneto IT</i>	\$9 split	\$32
Mawby Sparkling 'Sex' Rosé Brut, <i>Michigan</i>	\$12 split	
Ferrari Rosé Brut, <i>Trentino IT</i>	\$40 375ml	
Ca del Bosco 'Cuvee Prestige' Brut, <i>Franciacorta IT</i>		\$75
Veuve Clicquot 'Yellow Label' Brut, <i>Champagne FR</i>	\$60 375ml	\$120

BIANCO + ROSADO

	Glass	Bottle
Banfi 'San Angelo' Pinot Grigio, <i>Tuscany IT</i>	\$10	\$36
Tormes Vinho Verde, <i>Portugal</i>	\$10	\$36
Sella + Mosca 'La Cala' Vermentino, <i>Sardinia IT</i>	\$10	\$36
Pieropan Soave Classico (Garganega/Trebbiano), <i>Soave IT</i>	\$11	\$40
Babich 'Black Label' Sauvignon Blanc, <i>Marlborough NZ</i>	\$10	\$36
Decoy (by Duckhorn) Chardonnay, <i>Sonoma CA</i>	\$11	\$40
Chateau de Campuget Rosé, <i>Costieres di Nimes FR</i>	\$10	\$36
Black Star Farms 'Arcturos' Riesling, <i>Old Mission Peninsula MI</i>	\$10	\$36
La Perlina Moscato d'Asti, <i>Puglia IT</i>	\$9	\$32
Santa Margherita Pinot Grigio, <i>Alto Adige, IT</i>		\$68
Broglia Gavi 'La Meirana' , <i>Piedmont IT</i>		\$42
Feudi di San Gregorio Falanghina , <i>Campania IT</i>		\$45

ROSSO

	Glass	Bottle
Benton Lane Pinot Noir, <i>Willamette Valley OR</i>	\$14	\$52
Cigar Box Malbec, <i>Mendoza ARG</i>	\$10	\$36
Boomtown Merlot, <i>Columbia Valley WA</i>	\$11	\$40
Michele Chiarlo Barbera d'Asti 'Le Orme', <i>Piedmont IT</i>	\$10	\$36
Nozzole Chianti Classico Riserva, <i>Tuscany IT</i>	\$14	\$52
De Angelis Rosso Piceno, <i>Marche IT</i>	\$10	\$36
Brancaia 'Tre' Toscana Rosso, <i>Tuscany IT</i>	\$13	\$48
Planeta 'La Segreta' Rosso DOC, <i>Sicily IT</i>	\$11	\$40
Louis Martini Cabernet Sauvignon, <i>Sonoma CA</i>	\$12	\$44
Justin Cabernet Sauvignon, <i>Paso Robles CA</i>	\$15	\$56
Medici Ermete 'Dolce' Lambrusco Reggiano <i>Emilia Romagna IT (frizzante!)</i>	\$11	\$40
Belle Glos 'Clark & Telephone' Pinot Noir, <i>Santa Maria Valley CA</i>		\$70
En Route (by Far Niente) Pinot Noir, <i>Russian River Valley CA</i>		\$80
Renato Ratti 'Marcenasco' Barolo, <i>Piedmont IT</i>		\$105
La Poderina Brunello di Montalcino, <i>Tuscany IT</i>		\$95
Borgo Dei Guidi -Colline Romagnole, <i>Emilia-Romagna IT</i>		\$75
Zenato Amarone Classico DOCG, <i>Verona IT</i>		\$88
Darioush 'Caravan' Proprietary Red, <i>Napa Valley CA</i>		\$85
Mount Brave Cabernet Sauvignon, <i>Napa Valley CA</i>		\$160



BIRRA

(Craft Cans/Bottles)

Ask your server for our draft and seasonal beer selections

Weihenstephaner Hefeweizen \$6

Wheat beer 5.4%

Bell's Hazy Hearted IPA \$7

Tropical and fruity hazy IPA 7.5%

New Holland's Light Point \$6

Blonde ale 3.7%

Birra Moretti \$6

Italian Lager 4.6%

St. Bernardus Abt 12 \$12

Quadruple 10%

Blake's Triple Jam Cider \$7

gluten free, can, 6.5%

Arbor Brewing Co. Shoreline

Margarita Gose \$7

Refreshing, tart Margarita-inspired Sour-Fruited Gose 4.3%

High Noon Hard Seltzers

\$6 a can or 5 for \$25

Ask your server for flavor selections

BEVANDE MISTE

House Cocktails

West Side Cocktail \$12

Tito's Handmade Vodka, Meyer
lemon, mint, bubbles

8th Street Negroni \$14

Two James gin, dolin blanc vermouth, aperol

Tiramisu Martini \$14

Christian Brothers brandy, Tia Maria,
chocolate Bailey's, whipping cream

5-Spice Old Fashioned \$14

Bulleit bourbon, five-spice demerara syrup,
angostura bitters

Michigan Ave. Manhattan \$14

Bulleit bourbon, luxardo maraschino,
carpano antica vermouth, laphroaig

Limoncello Collins \$12

Two James Gin, Limoncello, lemon juice, soda

Italian Sangria \$14

Your choice of Red or White

The Mariah \$14

Strawberry infused tequila, Aperol,
Montenegro, lime juice

Italian Paloma \$14

Campari, Tequila, with fresh Grapefruit, Lemon, and Lime

The Sho-Gun \$14

Socho, Mezcal, with Lime, Celery and Carrot Juice,
Dashi/Sea Salt Rim

The Urban Farmer \$12

Tito's Handmade Vodka, Cucumber-Basil Simple Syrup, soda

Pom-Tini \$14

Tito's Handmade Vodka, PAMA Pomegranate Liqueur,
Lemon, Simple Syrup

Figgy Stardust \$15

Bulleit Bourbon, Fig Jam, Honey, egg white

The Dequindre Derby \$15

Coconut-Infused Cognac, mint, simple syrup, bitters

Seasonal Smash \$14

ask your server about today's seasonal cocktail with
fresh fruit

NON-ALCOHOLIC

Virgin Fresh Fruit Smash \$7

Basil-Ginger Lemonade \$6

San Pellegrino Sparkling or Acqua Panna Still bottled water \$4 small / \$6 large

Heineken "Zero" / Einbecker German N/A Pilsner (\$5)

San Pellegrino Sparkling Italian Soda (can) \$3

Ask your server for our current flavor selection

please drink responsibly