

EFFERVESCENT

BLOOD ORANGE SPRITZ \$18

Malfy Blood Orange Gin, Blueberry-Hibiscus Tea Syrup
Fever-Tree Indian Tonic, Cinzano Prosecco

BERGAMATTO SPRITZ \$18

Ketel One Botanical Grapefruit & Rose, Italicus, Fever-Tree Grapefruit

LUPARA \$20

Malfy Gin, Luxardo Bitter Bianco, Prosecco Lillet Syrup
Fever-Tree Indian Tonic

FALL SHANDY \$16

Lowlands Clan Scotch Ale, Botanist Gin, Fall Spiced Dram, Lemon

SOURS

NEGRONI SOUR \$20

Spring 44 Gin, Campari, Cinzano 1757 Rosso, Peychaud, Aerated Egg White, Lemon

AGAVE DUA \$20

Producer Espadín Mezcal, Aperitivo Nonino, Lime
Jasmine Agave, Producer Arroqueño Mezcal

FIORE É FAUNA \$20

Barr Hill Honey Proofed Gin, Luxardo Bitter Bianco
Capanna Moscadello, Clarified Lemon Cordial

MOMENT OF CLARITY \$20

Clarified Milk Punch

Buffalo Trace Bourbon, Port, Angostura, Orgeat, Chianti, Lemon

STIRRED

L' AVIANO \$20

Producer Espadín Mezcal, Ramazzotti Rosato, Dolin Blanc, Verjus

VETRI OLD FASHIONED \$20

Buffalo Trace Bourbon, Amaro Nonino, Molasses, Angostura

BROWN BUTTER & SAGE MANHATTAN \$20

Brown Butter & Sage Fat Washed Russell's Reserve Bourbon
Lustau Rosé Vermut, Angostura

SLIGHTLY ESOTERIC \$20

Vermouth di Torino, Swedish Kronan Punsch, La Venenosa Raicilla, Orange Oil

DESSERT

PENNYROYAL TEA \$18

Sipsmith Lemon Drizzle Gin, Averna, Earl Grey Syrup, Creamsicle Seafoam, Biscotti

CHOCOLATE NEGRONI \$18

Spring 44 Gin, Campari, Cinzano 1757 Rosso, Tempus Fugit Creme de Cacao

ESPRESSO MARTINI \$18

Ron Zacapa Centenario, Caffe Borghetti Licor 43, Miscela d'Oro Espresso

CHOCOLATE MARTINI \$20

Meletti Cioccolato, Foro Vermouth, Chocolate Ganache
Crème Anglaise, Creamsicle Seafoam

MOCKTAILS

N'AVERNA LIMONATTA \$12

House Made Dark Amaro, Fever-Tree Limonatta

JUNGLE JAWN \$12

House Made Bitter Aperitivo, Natural Carmine, Pineapple, Orange, Fever-Tree Soda