

COCKTAILS	WINE		BEER
	<i>California (mostly)</i>	<i>Italia</i>	
Sparkling	Sparkling	Spumante	Local Artisanal Beer on Draught
Sgroppino (<i>Classic Summer Cocktail of Venice</i>) - Housemade Lemon Sorbetto, Limoncello, Prosecco, Vodka, Mint - 13	Schramsberg Blanc de Blancs, Napa Valley, 2008	Prosecco docg, Col De’Salici, 2010 (Extra Dry), Veneto Rose’ “Il Fresco” Villa Sandi, NV (Brut), Veneto	The Citizen – Cismontane Brewing Company – Rancho Santa Margarita, CA - Crisp, clean and nicely balanced - 6%
Aperol Spritz - Aperol, Soda, Prosecco			1903 Pre-Prohibition Lager – Craftsman Brewing Company – Pasadena, CA - Perfectly recreated American Lager - 5.2%
Americano - Campari, Carpano Antica S.Vermouth, Soda	White	Bianco	Solidarity – Eagle Rock Brewing Company – Los Angeles, CA - A dark Mild Ale, malt-accented, light-bodied - 3.8%
Parigi - St. Germain, Lemon Juice, Prosecco, Campari	Pinot Gris Erath, Oregon, 2010	Falanghina TerreDora, Campania, 2010	Manifesto Wit – Eagle Rock Brewing Company – Los Angeles, CA - A Belgian-Style White Ale - 4.7%
Amorosa - Cynar, Amaro Montenegro, Fresh Orange Juice, Orange Bitters, Prosecco	White Blend (<i>Pinot Gris, Chardonnay, Pinot Blanc</i>) “Chemistry”, Oregon, 2011	Vermentino Campo Al Mare, Bolgheri doc, Toscana, 2011	Bavarian-Style Hefeweizen - Black Market Brewing Company – Temecula, CA - Banana in the nose with notes of clove - 5%
Sorrento - Raspberries, Martini Rosato, Lemon, Prosecco	Grenache Blanc Martian Ranch “Mothership” (bio-dynamic), 2011	Pinot Bianco San Michele, Trentino, 2010	Blond - 5 – Brouwerij West – Los Angeles, CA -Belgian-style Blond with notes of lemon zest and clove - 5.5%
Refreshing	Sauvignon Blanc Frog’s Leap, Napa Valley (Rutherford) CA, 2011	Sauvignon Blanc Tenuta Luisa, Colli Orientali Del Friuli, Friuli, 2010	LA Saison – Smog City Brewing – Los Angeles, CA - Notes of pepper and orange with a dry herbaceousness - 5.6%
Fico Pazzo - Fresh Fig, Plymouth Gin, Creme Yvette, St. Germain, Fresh Thyme Sprig, Fresh Lemon Juice	Chenin Blanc Ballentine Vineyards, Napa Valley CA, 2008	Greco di Tufo Villa Raiano, Campania, 2010	Golden Chaos – Bootleggers Brewery – Fullerton, CA - Belgian-style Golden Ale. Notes of plum, apricot and pear - 8.5%
Peaches & Herb - Fresh Peach, Fresh Sage, Old Overholt Rye, St. Germain, Fresh Lemon Juice	Riesling (dry) Tatomer, Santa Maria ‘Sisquoc’, 2010	Soave “San Michele” Classico, Ca’Rugate, Veneto, 2010	Poppy Fields Pale Ale – Craftsman Brewing Company – Pasadena, CA - English-style Pale Ale. Bready, toasty notes - 5.6%
Easton - Housemade Cucumber Infused ReykaVodka, Lime, Mint, Simple Syrup	Viognier Summerland ‘Paradise road’, Santa Ynez Valley, 2010	Dry Moscato “Lighea” Donnafugata, Sicilia igt, 2011	Brown Ale – Black Market Brewing Company – Temecula, CA - English-style. Notes of toffee and caramel - 5.5%
Roxanna’s Revenge - Black Grapes, Fresh Basil, Plymouth Gin, Alexander Grappa, St. Germain, Fresh Lemon Juice	Chardonnay Copain, Anderson Valley CA (unoaked), 2010 “Karia” Stag’s Leap Wine Cellars, Napa Valley, 2009	Pecorino (<i>Orange Wine</i>) “Pistillo” Poderi San Lazzaro, Offida, Marche, 2007	Groundwork Coffee Porter – Smog City Brewing – Los Angeles, CA -Aged on fresh coffee with notes of chocolate - 6%
Campanula Sour - Finlandia Grapefruit Vodka, St. Germain, Fresh Lemon Juice, Fresh Mint, Red Bell Pepper	Red	Rosso	Point the Way IPA – Golden Road Brewing Company – Los Angeles, CA - Lighter than most W. Coast IPA’s - 5.2%
Classic	Pinot Noir “Foggy Bottom”, Easkoot Cellars, Marin County CA “Box Car”, Red Car Wine Co., Sonoma Coast CA, 2010	Dolcetto / Nebbiolo Dolcetto D’Alba doc, Ascheri, Piemonte, 2011 Nebbiolo Langhe doc, Ca’Rossa, Piemonte, 2009	Blue House Pale Ale – El Segundo Brewing Company – El Segundo, CA - Firmly bitter with good aromatics - 5.5%
Fred Collins Fizz - Old Overholt Rye, Cointreau, Fresh Lemon Juice, Simple Syrup, Soda	Red Blend / Meritage “Firehouse red” Tamarack, Columbia Valley WA, 2010 “Cuvee 12.5” Broc, Santa Lucia Highlands, 2010	Blend / Super Tuscan Montefalco Rosso (bio), Moretti, Umbria, 2009 “Bruciato”, Tenuta Guado Al Tasso, Toscana igt, 2009	Atticus IPA – Strand Brewing Company – Torrance, CA - A dark copper India Pale Ale with an amazing balance - 7.1%
Blood & Sand - Black Grouse Scotch, Heering Cherry Brandy, Carpano Antica Sweet Vermouth, Fresh Orange Juice	Mourvedre Luna Matta Vineyard (bio), Broc, Paso Robles, 2010	Montepulciano D’Abruzzo Gran Sasso, 2010	Bottled Beer from Italy
Negroni - Plymouth Gin, Carpano Antica Sweet Vermouth, Campari	Merlot Northstar, Columbia Valley WA, 2008	Nero d’Avola & Family Nero D’Avola “Sedara”, Donnafugata, Sicilia, 2010 Etna Rosso doc, Graci, Sicilia, 2010	Marruca – Birra Amiata – Arcidosso, Italy – (330 ml bottle) - Made with honey from Italian local plant Marruche - 5.6%
Moscow Mule - Reyka Vodka, Lime Juice, Ginger Beer	Cabernet Sauvignon Rutherford Ranch, Napa Valley CA, 2009 “Sweet spot”, Local wine co., Alexander Valley, 2009	Sangiovese “Rinascita”, Tenuta Riseccoli, Toscana igt, 2008 Rosso Di Montalcino doc, Belpoggio, Toscana, 2009	Bastarda Rossa – Birra Amiata – Arcidosso, Italy - (330 ml bottle) - Brewed in an ancient style that uses chestnuts - 6.5%
The Millionaire Cocktail - Appleton Extra Jamaican Rum, Lime Juice, Marie Brizard Apry, Plymouth Sloe Gin	Syrah / Petite Syrah Stolpman, Santa Ynez Valley CA, 2010 Jaffurs, Santa Barbara, 2010 (half-bottle)	Valpolicella ‘Ripasso’ (<i>baby Amarone</i>) Buglioni “Il Bugiardo”, 2008	Bruton di Bruton – Birrificio Bruton – Lucca, Italy (750 ml bottle) - Unfiltered blonde with coriander and orange - 5%
Aromatic	Zinfandel Hobo, Dry Creek Valley (organic fruit), 2010 Girard, Old Vine Zinfandel, Napa Valley 2010	Primitivo & Co. Primitivo Fatalone (bio-dynamic), Puglia, 2007 ‘NePriCa’ Tormaresca, Antinori, Puglia, 2010	Nora - Birreria Le Baladin – Torino, Italy - (750 ml bottle) - Brewed with kamut grain from Egypt, ginger and myrrh - 6.8%
El Santo - Vida Mescal, Galliano Originale, Cynar, Celery Bitters Rhubarb Bitters	Sweet	Dolce	Stoner – Birrificio Bruton – Lucca, Italy (330 ml bottle) - Belgian-inspired strong ale from Tuscany - 7.5%
Love on the Run - Rhum Clement VSOP, Aperol, Martini Bianco Vermouth, Orange Bitters	Late Harvest Gewurztraminer, Kiona, Red Mtn WA, 2010	Moscato D’Asti docg, Vajra, Piemonte (half bottle)	Ask for Our Full Drink List for More Cocktails, Wines and Beers
The Doctor - Old Overholt Rye, Amaro Nonino, Amaro Montenegro, Jerry Thomas Bitters			
Vinaccia - Plymouth Gin, Aperol, Green Chartreuse, Orange Bitters			
Bespoke			
Let our craft bartenders customize a drink for you based on your favorite spirit and flavor profile			
Master Mixologist: Vincenzo Marianella - Bar Manager: Ken Baranda	We Would Like to See that You Make it Home Safely - If You Do Not Have a Designated Driver, Please Allow us to Call You a Cab Wine Program Director: Professionally Certified 4th Level Sommelier, Diego Meraviglia - Sommelier: Dominic Ta		Beer Program Director: Christina Perozzi - Beer Sommelier: Hallie Beaune