

## Speciali del Giorno

### Cocktail

**Veev Nectar** White Peach Puree, Veev Acai Berry Liqueur, Hendrick's Gin, Fresh Tangerine, Cranberry ...14

### Wine by the Glass

**Barolo, Michele Chiarlo, '05** Piemonte, Ample red wine with complex bouquet of anise, tabacco, juniper and delicate spices, long pleasant aftertaste ...17.50

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## Cocktails... |2

87710

**White Peach Bellini** Prosecco, White Peach Puree  
**Caipiroska** Vodka, Fresh Lime, Sugar in the Raw  
**Bloody Mary** Vodka, Tabasco, Olive Juice  
Mr. & Mrs. T's Mix, Spicy Pickle Juice  
**Fresh Margarita** Fresh Lime, Tequila, Sugar  
**Lago Sangria** Red Wine, Brandy, Apple Pucker,  
Fresh Market Fruit (available in Litres)  
**Mai Tai Bazaar** White Rum, Pineapple, Fresh OJ, Lime,  
Amaretto, Chambord, Myer's Rum Float

## Martinis... |2

**French Martini** Vodka, Chambord, Grand Marnier, Pineapple, Prosecco  
**Hibiscus Negroni** Campari, Sweet Vermouth, Gin, Crism Organic Hibiscus  
**Sex Appeal** Vodka, Passion Fruit Alize, Cranberry  
**Pomegranate** Vodka, Pama Pomegranate, St. Germain Elderflower  
**Cosmo** Fresh Lime, Cranberry  
**Jasmine** Theia Organic Jasmine, Whisky, Sweet Vermouth  
**Manhattan** Lemon Twist  
**Alpine Sidecar** Market Citruses, Brandy, Cointreau

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## Wine by the Glass

### White

<b>Orvieto Classico</b>	Tenuta di Salviano, Unbria...10
<b>Pinot Grigio</b>	Lagaria, Friuli Venezia Giulia...8.5
<b>Pinot Grigio</b>	Pighin Grave, Friuli Venezia Giulia...11
<b>Chardonnay</b>	Cupcake, Central Coast...8
<b>Chardonnay</b>	Ferrari Carano, Alexander Valley...11.5
<b>Rosé</b>	Bonterra, Mendocino...9
<b>Reisling</b>	Jekel Vineyards, Monterey...9

### Red

<b>Barolo</b>	Reversanti, Piemonte...15
<b>Chianti Riserva</b>	Nozzole, Toscana...11.5
<b>Primitivo</b>	Matane, Puglia...9
<b>Sangiovese</b>	Di Majo Norante, Molise...9
<b>Cabernet</b>	Leese-Fitch, California...8
<b>Cabernet</b>	Justin Vineyards, Pasos Robles, '07 (90-WS)...15
<b>Merlot</b>	Red Rock, California...10.5
<b>Meritage</b>	Dynamite, California...10
<b>Pinot Noir</b>	Chalone Vineyards, Monterey...10.5

### Sparkling

<b>Prosecco Brut</b>	Zonin, Piemonte...8.5
<b>Champagne</b>	Taittinger, France...16

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# Stuzzichini

[stoo-tzee-key-nee]:

Small bites to stimulate the taste buds

## *From the farm...*

- Grissini** Italian Bread Sticks, Tuna-Caper Aioli, Parma Prosciutto...6  
**Polpettine** Venison Meatballs, Red Wine Reduction...8  
**Pancetta di Maiale** Glazed Niman Ranch Pork Belly, Truffle Honey...12  
**Lingua** Thinly-Sliced Beef Tongue, "Salsa Verde" Parsley Pesto, Pecorino Cheese...8

## *From the sea...*

- Salatini** Puff Pastry Stuffed with: Anchovy/Bell Pepper; Ricotta/Wild Mushroom...4  
**Sardine** Grilled Sardines, Raisin-Parsley Crust...8  
**Missultin** Sun-Dried Agone Fish from Lake Como, Grilled Polenta Uncia, Red Wine Vinegar...10

## *From the market...*

- Cavolini** Sautéed Brussels Sprouts, Kalamata Olives, Escarole, Anchovies...6  
**Carrozza** Fried Mozzarella, Parsley-Bread Crumb Crust, Jalapeno Aioli, Aurora Sauce...8  
**Riso al Salto** Crispy Saffron Risotto Cake, Parmesan Cheese...5  
**Panzerotti** Crispy Pizza Pockets, Mozzarella-Kalamata Olive Stuffing, Roma Tomato-Basil-Garlic Concassé...6  
**Barbabietole** Red & Gold Beets, Goat Cheese, Spinach Julienne...7  
**Peperoni Fritti** Weiser Farm Padron Peppers, Shishito Peppers, Garlic Aioli...8

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## Birre

### Imported Beers

Menabrea, Italy...8  
Moretti, Italy...6  
Moretti Rossa, Italy...6  
Oro Di Milano, Italy...6  
Peroni, Italy...6  
Bittburger, Germany...6  
Chimay Premiere Blue, Belgium...13  
Corona, Mexico...6  
Erdinger Hefe-Weizen, Germany...6  
Guinness Draught, Ireland (14.9 oz. Can)...8  
Stella Artois, Belgium...6  
Kaliber (Non-Alcoholic), Ireland...5

### Domestic Beers

Allagash White Ale, Portland, Maine...8  
Budweiser, St. Louis, Missouri...5  
Bud Light, St. Louis, Missouri...5  
Fat Tire, Fort Collins, Colorado...6  
Samuel Adams, Boston, Massachusetts...5

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## Artisanal Cocktails

The following classic cocktails are made using the freshest ingredients from the Santa Monica Farm s Market in conjunction with modern, organic liquors.

### **On the rocks...12**

One litro carafe...28 (for happy hour...20)

**Mojito** Fresh Mint, Lime, Papagayo Organic Rum, Sugar in the Raw, Soda

**Le Blon Market  
Caipirinha** Farmer's Market Fruit of the Day, Lime, Le Blon Cachaca

**Meyer Limonata** Meyer Lemon, Açai Berry Veev Liqueur, Prosecco

**Jasmine  
Margarita** Market Citruses, Theia Organic Jasmine  
4 Copas Organic Tequila Blanco

### **Martini style...14**

**Sage Mist** Sage, Crop Organic Cucumber Vodka, Prosecco

**Peach Agave  
Strawberry  
Pomegranate** White Peach, 4 Copas Organic Tequila, Meyer Lemon  
Strawberries, Pama Pomegranate,  
Hendrick's Gin

**Caprese** Cherry Tomato, Basil, Crop Tomato Vodka, Balsamic

**Raspberry  
Lemon Drop** Fresh Raspberries, Market Lemon, Tru Lemon Vodka

### **Savory...22**

**Smoky Godfather** Lagavulin 16yr Single Malt, Amaretto, Theia Organic Jasmine, Meyer Lemon, Rosemary, Chorizo  
(Please allow 10 minutes to create)

Salute!

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## Dessert Martinis...12

<b>German Chocolate Cake</b>	Godiva Dark Chocolate, Malibu Rum
<b>White Chocolate Martini</b>	Bailey's Irish Cream
<b>Dark Chocolate Martini</b>	Tru Organic Vanilla, Bailey's, Godiva White Chocolate,
<b>Hendrick's Sgroppino</b>	Tru Organic Vanilla, Bailey's, Godiva Dark Chocolate
<b>Russian Martini</b>	Hendrick's Gin, Lemon Sorbet
<b>Espresso Martini</b>	Godiva White Chocolate, Kahlua, Tru Vanilla
	Espresso, Tru Vanilla, Bailey's, Kahlua

## Hot Drinks...10

<b>Caffé Corretto</b>	Espresso with Shot of Grappa or Brandy
<b>Caffé Pinon</b>	Baileys, Frangelico, Espresso, Milk, Whipped Cream
<b>Caffé Slide</b>	Godiva White Chocolate, Kahlua, Baileys, Espresso, Milk, Whipped Cream
<b>Italian Coffee</b>	Amaretto, Brandy, Coffee, Whipped Cream
<b>Mexican Coffee</b>	Tequila, Kahlua & Tia Maria Coffee
<b>Nutty Irishman</b>	Frangelico, Jameson, Coffee, Whipped Cream
<b>Vin Brulè</b>	Warm Spiced Red Wine
<b>Grolla</b>	A Ritual from the Italian Alps! Served in the "Friendship Cup" and flamed tableside \$9 per person-minimum 2

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# Welcome, 2010!

## **Monday: No Corkage & Locals Night!**

Bring in your own bottle of wine  
and there is no corkage charge AND  
15% discount on food for our valued locals.

## **Tuesday: HH All Night!**

Enjoy Happy Hour pricing  
all night long at the bar.

## **Wednesday: Wine 1/2 Off!**

Half-off selected bottled wines  
from our award-winning wine list.

## **Thursday: Pizzas & Pitchers!**

\$8 Pizzas & \$20 pitchers

## **Daily: Stimulus Package!**

Lunch M-F: 2-course menu \$15.

## **Happy Hour!**

Daily 4 - 7 p.m. (weekend in bar only)

-  Appetizers & Pizzas Half-Priced
-  \$4 Beers & House Wines
-  \$8 Specialty Cocktails & Premium Wines

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