

# WINE AND COCKTAIL LIST

## SIGNATURE COCKTAILS \$14

**CAMILE:** Colombia aguardiente, lulo puree, lemon and Cointreau.

**SARITA'S:** Tequila reposado, pear brandy, lemon and smoker maple.

**SANTA MONICA:** Mezcal, Aperol, yellow Chartreuse, Ancho Reyes, lime juice and lava salt.

**WHISKEY REBELLION:** Double rye high west, lemon, pims and honey syrup.

**LAST MEZCAL:** Artisan Mezcal, green Chartreuse and maraschino liquor.

**MARTINI:** Vodka, espresso and coffee liquor.

**LAVANDA SOUR:** Empress gin, egg white, lime and lavender syrup.

**PASSION SOUR:** Jameson whiskey, egg white, lime and passion fruit puree.

**LA DIAVOLA:** Chipotle infused tequila, grilled pineapple, lime juice and agave.

**LAVANDA LIMONATA:** Gin, lavender syrup, lemon juice, rose petals.

**MOJITO:** Watermelon (SEASONAL) / Passion fruit / Classic Bacardi, lime, fresh watermelon, mint and simple syrup.

**ROMERO AL FRESCO:** Rosemary infused Gin, St. Germain, dry vermouth and lemon juice.

**JALAPENO MULE:** Jalapeno infused Tequila, agave nectar and ginger beer.

**FUMOSO 75:** Mezcal, mint syrup, lime and prosecco.

**NEGRONI CLASSICO:** Brooklyn Gin, sweet Vermouth & Campari and orange peel.

**MEZCAL NEGRONI:** Los Amantes Mezcal, sweet Vermouth, Campari and orange peel.

**NEGRONI BIANCO:** Hendrick's Gin, Lillet Blanc, Cocchi americano and lemon twist.

**NEGRONI MX:** Tequila reposado, Angostura bitters, orange bitters, sweet Vermouth and Campari.

**APEROL SPRITZ / GRAPEFRUIT APEROL SPRITZ**

## WHITE WINE

**Cataldo Sicilia Sauvignon Blanc:** (SICILIA) Glass/Bottle \$ 12 / \$ 40

Elegant -dry with aromatic nuances and floral accents, crisp and smooth finish.

**Monte Xanic Sauvignon Blanc:** (MEXICO) \$ 12 / \$ 40

Clear and bright wine with yellow color with notes of guava, pineapple and mango firm body and optimal persistence.

**Pitars Pinot Grigio:** (VENEZIA) \$ 12 / \$ 40

Light and fruity, well balanced, with intense herbal fragrance and a fresh pear taste.

**Los Haroldos Chardonnay-OAK:**(MENDOZA) \$ 12 / \$ 40

Golden yellow with scents of tropical fruits, green apples; with well-integrated hints of vanilla.

**Beneventano, Falanghina Leoni:**(GUYOT) \$ 12 / \$ 40

Intense aromas of tropical fruits like pear and candied citrus. Dry soft with great acid structure.

**Olivini Rose:** (RIVERA DEL GARDA) \$ 12 / \$ 40

Barbera and Sangiovese grapes with almonds after taste. Light pink in color, intense heavenly aromas of rose, fresh taste, rich and full-bodied.

**The Vice, Orange wine:**(NAPA VALLEY) \$ 13 / \$ 43

Whole white grapes were left to sit with their skins to create an orange hue. Bright and clean, good acid level and nice finish.

**La Ghibellina Gavi di Gavi Mainin:** \$ 48

Straw yellow with greenish highlights, fresh and typical dry, characterized by a fresh bouquet reminiscent of white flowers and fresh fruit.

**Lugore Vermentino:** (SARDINIA) \$ 65  
Straw yellow color hints of white and yellow flesh fruit, white flowers. Fresh flavor, with a mild and typical bitter note.

## SPARKLING WINE

**Acinum, Prosecco Extra dry:** (TREVISO) Glass/Bottle \$ 12 / \$ 40

Golden in color fruity bouquet with aromas of green apple and pink grapefruit. elegant palate with a long, fresh, and tasty finish.

**Quercioli Lambrusco:** (MEDICI ERMETTE) \$ 12 / \$ 40

Dark ruby red color with thick consistency, clean and fruity pleasantly aromas it recalls mellow cherry ripe plums and wild fruit fragrances with refreshing bubbles.

**Pitars Sparkling rose:** (VENETO) \$ 12 / \$ 40

Crisp and refreshing, light palate offers juicy red berries, light acidity and a lively perlage.

## RED WINE

**Marramiero Montepulciano:** (ABRUZZO) Glass/Bottle \$ 12 / \$ 40

100 % Montepulciano grape, medium bodied,20 dry, well balanced vanilla and clove spices.

**La Poderina Rosso di Toscana:** (TUSCANY) \$ 12 / \$ 40

80 % Sangiovese 20% Petit verdot, Bright ruby red. Notes of ripe red fruits and spices. Good structure and final concentration characterized by dense tannins.

**Gaglione Rubiolo Chianti:** (TUSCANY) \$ 12 / \$ 40

Full Body; fresh with well-balanced and structured tannins, with a pleasant fruit-washed finish.

**Colossi Nero D' Avola:**(Sicily) \$ 12 / \$ 40

Full-bodied with notes of black cherry, prune, black plum; with intense colors of shiny purple red; and aroma of berries sweet tannins. Very well balanced.

**Malma Malbec:**(PATAGONIA) \$ 12 / \$ 40

Color intense shiny purple red; intense aroma of berries. Complex wine with a good structure and soft tannins.

**Los Haroldos Cabernet Sauvignon:**(ARGENTINA) \$ 12 / \$ 40

Dry, intense Ruby color. Aromas of black fruits; ripe ample tannins. Long and persistent finish

**Marcella Giuliani Vino Biologico:**(LAZIO) \$ 12 / \$ 40

Cesanese organic grapes. Medium to full body notes with fruity floral aromas and intense ruby red colors

**Terra Noble, Carmenera:**(CHILE) \$ 40

Blackberry, baking spice and meaty aromas. Tastes of chocolaty oak, blackberry.

**Deltetto, Barbera d'Alba Sup B.:** (PIEDMONT) \$ 45

Shades of violet, bouquet of cherry and vanilla, great structure and good acidity.

**Villa Antinori Toscana :**(TUSCANY) \$ 50

Sangiovese grapes. With sage, lavender, blackberries aromas. Full-bodied and very polished tannins. Fresh and well framed.

**Perdas Longas Cannonau:** (SARDINIA) \$ 75

100% Cannonau grapes. Bright red garnet color, complex bouquet with floral and spicy notes.

**Barolo Cavalier Bartolomeo:**(PIEMONTE) \$ 98

100 % NEBBIOLO GRAPES. Aged 2 years in small and large casks. Ruby garnet color, aromas of black fruit like ripe cherries and violet. Full-bodied, intense, moderate tannins.

**Le Macioche Brunello di Montalcino:** \$ 125

Intense ruby red with splendid tones. Aromas of ripe blackberries and plums with a bit of Mediterranean underbrush. On the tongue, supple cherry flavors and hints of vanilla.

## BEERS \$8

Pacifico / Peroni / Coney Island Pilsner / Brooklyn IPA