

SIGNATURE COCKTAILS \$16

Carajillo BK

Fresh espresso, liquor 43, Banhez mezcal and shaved Mexican chocolate.

Sarita

Tequila reposado, pear liquor, lemon and honey.

Santa Monica

Lopez real mezcal, Aperol, yellow Chartreuse, Ancho Reyes and lime juice.

Whiskey Rebellion

Double rye high west, lemon, Pimm's and honey syrup.

Foggy Road

Banhez artisinal mezcal, green Chartreuse, maraschino liquor and lime.

Passion Sour

Jameson whiskey, egg white, lime and passion fruit puree.

Last Mezcal

Artisan Mezcal, green Chartreuse and maraschino liquor.

La Diavola

Tanteo chipotle infused tequila, grilled pineapple, fresh basil, lime juice and agave.

Lavonda Limontata

Gin, lavender syrup, lemon juice, rose petals.

Limoncello Mule

Limoncello, vodka, lemon juice, ginger beer.

Wild Rose

Combiar rose liquor, Agua Magica mezcal, dry vermouth and lemon twist.

Honey Mezcalita

Peloton mezcal, honey infused tequila, lemon and cointreau.

Classic Negroni

Campari, sweet vermouth and gin.

Mezcal Negroni

Campari, sweet vermouth, and Agua Magica mzeal.

Aperol Spritz

Aperol, Prosecco and club soda.

Watermelon Mojito

Bacardi, mint, watermelon puree and lime.

SPARKLING WINE

Acinum, Prosecco Extra dry - (Treviso)

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

\$14 Glass • \$48 Bottle

Quercioli Lambrusco - Medici (Medici Ermette)

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

\$14 Glass • \$48 Bottle

Pitars Fontaine, Champagne (Champagne)

70% Pinot Noir, 30% Pinot Meunier. Pear and crusty French bread with a silky rich elegance.

\$99 Bottle

BEER \$8

Pacifico

Peroni

Coney Island Pilsner

Brooklyn IPA

MOCKTAIL \$5

Leonardo

Grapefruit soda with fresh squeezed lemon and a dash of mint leaves for a cool refreshing drink.

WHITE WINE

Vette San Leonardo Sauv Blanc (Trentino-Alto Adige)

Straw yellow with greenish highlights, hints of white peach and green peppercorn with a refreshing crispness and earthy minerality.

\$15 Glass • \$53 Bottle

Pitars Pinot Grigio (Venezia)

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

\$14 Glass • \$48 Bottle

Tilla Chardonnay (Argentina)

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

\$14 Glass • \$48 Bottle

Corte Di Giso, Falanghina (Irpinia)

Straw yellow color, fruity aromas of apple, pineapple, quince and pear. Fresh and clean in the mouth with excellent acidity, good structure and a long flowery finish.

\$14 Glass • \$48 Bottle

Vigna Rocca, Albana Secco (Orange Wine) (Romagna)

Aromas of apricot jam, ginger and cedar. Smooth on the palate, tangy, vibrant acidity lifts ripe yellow peach, pineapple, and hazelnut flavors before a savory finish.

\$14 Glass • \$48 Bottle

La Ghibellina Mainin Gavi (Piemonte)

Cortese grapes. Clean and expressive taste with aromas of flowers, wet stones and citrus. It goes beautifully with seafood, egg pasta, and vegetable dishes.

\$50 Bottle

La Lastra, Vernaccia di San Gimignano (Tuscony)

Vernaccia, Trebbiano and Mavacia grapes. Straw yellow color. Great structure, sapid, mineral, fresh and persistent.

\$60 Bottle

Campo Alle Comete, Abablu, Vermentino (Tuscony)

Bright yellow color, fresh aromatic floral notes with a clean and sharp acidity. Great balance.

\$70 Bottle

RED WINE

Monte Xanic Cabernet Sauvignon (Mexico)

Fills the mouth with aromas of ripe red fruits, chocolate, tamarind pod and spices (pepper, cinnamon and vanilla), wood, dried figs and black licorice.

\$16 Glass • \$55 Bottle

Gaierhof Pinot Noir (Trentino)

Light ruby red colors, notes of forest berries, blackcurrant, cherry, and toasty sensations. Dry, fresh, velvety with delicate tannins and a lingering finish.

\$14 Glass • \$48 Bottle

Marramiero Montepulciano (Abruzzo)

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

\$14 Glass • \$45 Bottle

Gagliole Rubolo Chianti Classico (Tuscany)

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

\$14 Glass • \$48 Bottle

Colossi Nero D'Avola (Sicily)

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

\$14 Glass • \$48 Bottle

Cuma Malbec (Organic) (Argentina)

Sharp red with violet hues. Aromas of plum marmalade, vanilla, and hints of rosemary. Fruity on the palate, soft with pleasantly sweet tannins.

\$14 Glass • \$48 Bottle

Terre Di san Leonardo (Trentino-Alto Adige)

Blend of 50% Cabernet, 40% Merlot, and 10% Carmenere. Notes of pepper and clove, backed by fresh ripe fruit reveal a pure and aromatic charm.

\$50 Bottle

Deltetto, Barbera d'Alba (Piedmont)

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

\$50 Bottle

Villa Antinori Toscana (Tuscony)

Sangiovese grapes with sage, lavender, and blackberry aromas. Full-bodeid and very polished tannins. Fresh and well-framed.

\$55 Bottle

Don Cano Malbec Reserva (Argentina)

Full bodied robust wine with well rounded tannins. Aromas of blackberry and chocolate with a long finish.

\$65 Bottle

Perdas Longas Cannonau (Sardinia)

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 and intense with moderate tannins.

\$75 Bottle

Barolo Cavalier Bartolomeo (Piemonte)

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 and intense with moderate tannins.

\$98 Bottle

Vitefitta, Brunello di Montalcino

Intense ruby red with splendent tones. Aromas of ripe blackberries and plums with a bit of Mediterranean underbrush. One the tongue gives supple cherry flavors and hints of vanilla.

\$125 Bottle

