

SEASONAL SPIRITS - 16

Fireside Cider

Glenfiddich 16 Yr, Amaretto,
Hot Apple Cider

Naughty Nightcap

Captain Morgan Spiced Rum, Amaretto,
Hot Chocolate, Whipped Cream

Spice, Spice Baby

Vodka, Apple Spice Syrup,
Lemon, Honey, Ginger Beer

Noggy and Nice

Whiskey, Ellis Family Holiday Nog,
Kahlua, Cinnamon

Pixie Dust

Gin, Lavender Syrup,
Moet & Chandon 'Imperial Brut'

Cranberry Crush

Vodka, Italicus Rosolio,
Cranberry Juice, Lemon

SHOT OF THE MONTH

PURPLE PEOPLE EATER - 7

VODKA, GRAPE PUCKER,
WATERMELON PUCKER, LIME

DRINK OF THE MONTH

THE BLACK PEARL - 14

PATRON SILVER, TRIPLE SEC,
AGAVE, LIME

NON-ALCOHOLIC MOCKTAILS

MINT BERRY SMASH

Fresh Berries, Mint,
Fresh Lime Juice,
Club Soda - 12

ISLAND SPRITZ

Pineapple, Kiwi, Lime Juice,
Lemon Lime Soda - 12



SPECIALTY COCKTAILS - 16

FULL DECK

Jameson Irish Whiskey, Luxardo Del Santo,
Lime, Simple Syrup

APEROL PALOMA

Dulce Vida Grapefruit Tequila, Aperol, Lime,
San Pellegrino 'Pompelmo' Grapefruit Soda

STRAWBERRY ROSE RANCH WATER

El Cristiano Blanco Tequila,
Monin Strawberry Rose, Lime, Soda

ALL ON RED

Deep Eddy Ruby Red Vodka, Aperol, Lemon,
Simple Syrup, Moët & Chandon 'Impérial Brut'

POKER FACE

Malibu Coconut Rum, Kota Pandan Liqueur, Lime

DIRTY 'SNAKE EYES' MARGARITA

Don Julio Reposado Tequila, Cointreau, Lime,
Fresh OJ, Olive Brine, Agave Nectar

DR. FEELGOOD

Jameson Irish Whiskey,
Domaine de Canton Ginger, Lemon, Honey Syrup

EMBRACE THE ELEGANCE

Empress 1908 Indigo Gin, Lemon, Simple Syrup,
Mint, Blueberries, Soda

ROYALE CRUSH

Crown Royal Peach Whisky, Fresh Berries, Pama
Pomegranate, Lemon, Liquid Alchemist Orgeat Syrup

THE 10 - \$24

Belvedere '10' Vodka, 2 drops Colavita
'Extra Virgin' Olive Oil, Castelvetro Olives



WINE

BUBBLES

	Glass	Bottle
Mumm Napa 'Brut Prestige', Napa	19	78
Moët & Chandon 'Impérial Brut', Reims, NV	28	112
Moët & Chandon 'Ice Impérial', Reims, NV		135
Moët & Chandon 'Dom Pérignon', Brut, Reims		450
Veuve Clicquot Ponsardin 'Yellow Label' Brut, Reims, NV		165
Perrier-Jouët 'Belle Époque' Brut, Épernay 2014		425

WHITES & ROSE

	Glass	Bottle
Rodney Strong, Sauvignon Blanc, Sonoma	15	60
Cline 'Seven Ranchlands', Chardonnay, Sonoma	15	60
Cambria, Chardonnay, Santa Maria	18	72
Silver Reef, Rosé, St. George Utah	14	56
Ruffino 'Lumina', Pinot Grigio, Delle Venezie	14	56

REDS

	Glass	Bottle
Mark West, Pinot Noir, WillametteValley	18	72
Silver Reef, Red Blend, St. George Utah	15	60
Louis Martini, Cabernet Sauvignon, Sonoma	18	72
Cline, Cabernet Sauvignon, Alexander Valley	22	88

DRAFT BEERS - 7

SILVER REEF BREWING CO.
BY ELLIS ISLAND

Agua Del Diablo Mexican Lager
Hefeweizen
Fresh & Juicy IPA

Little Foot Amber Ale
Black Hill Schwarzbier
Seasonal

BOTTLED BEER AND SELTZERS

Miller Light - 8
Heineken - 9
Pacifico - 9
Corona - 9
Corona Premier - 9
Michelob Ultra - 9
Modelo - 9
Modelo Negra - 9
Guinness - 10
White Claw Black Cherry - 9
Lucky One Lemonade - 9
High Noon Vodka Iced Tea - 9

NON ALCOHOLIC

Red Bull - 5
Red Bull 'Sugar Free' - 5
Red Bull Watermelon - 5
Acqua Panna - 9
San Pellegrino - 9
San Pellegrino 500ml - 5
San Pellegrino
Blood Orange - 6
San Pellegrino
Grapefruit - 6
Corona N/A - 8

THE DRAW

Small bites and bar snacks

FOCACCIA STICKS - 8

Toasted focaccia sticks, marinara, extra virgin olive oil

CHARCUTERIE CHIPS - 14

Kettle chips, prosciutto, giardinera, arugula, balsamic glaze

MORTADELLA WITH OLIVES - 14

Thinly sliced artisan Mortadella served with olives and a side of focaccia

CHARCUTERIE BOARD

FOR 2 PEOPLE - 18 | FOR 4 PEOPLE - 36

Hand crafted salumi from Viva Carne

CICHETTI TOASTS

Italian-inspired tapas served on a slice of toasted focaccia or crustini. Served as a portion of four - 15

TOMATO & BURRATA

Tomato jam, burrata, chive

SMOKED SALMON

Salmon, cream cheese, capers

HAM & CHEESE

Smoked lombo, parmesan cheese

PEACH & RICOTTA

Ricotta cheese, lemon zest, smoked peach jam

VIA FOCACCIA

ARTISAN SANDWICHES

THE SICILIAN - 14

Genovese salami, spicy cheese, arugula, sweet pepper spread

PASTRAMI PALAZZO - 14

Brisket Pastrami, Caramelized onions, Roasted mushroom, Fontina cheese, Honey mustard aioli

IL CLASSICA - 14

Ham, Mortadella, Capicola, Provolone cheese, olive spread

HERO - 14

Genovese salami, Peperoncini, Provolone cheese, arugula, lemon vinaigrette, tomato spread

ITALIAN AMERICAN CLUB - 14

Slow roasted turkey, Vermont cheddar, apple smoked bacon, avocado aioli

CAPRESE FRESCA - 14

Mozzarella, heirloom tomato, basil, arugula, pesto aioli, balsamic glaze

PARMA - 14

Prosciutto, fresh Mozzarella cheese, arugula, Parmigiano-Reggiano, Balsamic glaze

MENU AVAILABLE DAILY TILL 10PM

*Rare Meat Advisory: Thoroughly cooking foods of animal origin reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. EIDM-101626