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

DRINK OF THE MONTH

CARAMEL CRUSH - 14
GREY GOOSE VODKA, SOUR APPLE PUCKER,
BUTTERSCOTCH SCHNAPPS,
CRANBERRY JUICE

NON-ALCOHOLIC MOCKTAILS

MINT BERRY SMASH - 12
FRESH BERRIES, MINT,
FRESH LIME JUICE,
CLUB SODA

ISLAND SPRITZ - 12
PINEAPPLE, KIWI, LIME JUICE,
LEMON LIME SODA

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SPECIALTY COCKTAILS - 16

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

APEROL PALOMA
Dulce Vida Grapefruit Tequlia, 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, Castelvetrano Olives

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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

IL CLASSICA - 14
Ham, Mortadella, Capicola, Provolone cheese, olive spread

ITALIAN AMERICAN CLUB - 14
Slow roasted turkey, Vermont cheddar, apple smoked bacon, avocado aioli

PARMA - 14
Prosciutto, fresh Mozzarella cheese, arugula, Parmigiano-Reggiano, Balsamic glaze

PASTRAMI PALAZZO - 14
Brisket Pastrami, Caramelized onions, Roasted mushroom, Fontina cheese, Honey mustard aioli

HERO - 14
Genovese salami, Peperoncini, Provolone cheese, arugula, lemon vinaigrette, tomato spread

CAPRESE FRESCA - 14
Mozzarella, heirloom tomato, basil, arugula, pesto aioli, 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