

• APERITIVI •

SERVED TRADITIONALLY WITH SODA & A TWIST

APERITIVI FLIGHT Choose any 3 10

Cocchi Americano Bianco *Italy* Gentian, Quinine, Citrus . . 7
A white wine aromatized with a blend gentian, cinchona & orange

Lillet *France* Orange, honey, herbal 7
Classic French aperitif made from Bordeaux white varietals

Kina L'Aéro d'Or *Switzerland* Quince, Mildly Bitter, Marmalade . 9
Alps-Provence style made from Piedmont Cortese grapes & cinchona bark

Salers Gentian *France* Vegetal, Rooty, Bittersweet 7
This classic French digestif has been used for centuries as a tonic for ailments

Cocchi Americano Rosa *Italy* Floral, Spicy, Red Berry . . . 7
Brachetto & Malvasia base, notes of rose & berries.

Byrrh Grand Quinquina *France* Blueberry, Quinine, Sweet . 7
19th century Catalan recipe with a port-like wine & mistelle base

Patxaran *Spain* Bright Anise, Blue Fruit, Spicy Finish 10
Sloe berry flavored liquor commonly drunk in Navarre, Basque & the Pyrenees

Lo-Fi Sweet Vermouth *USA* Rhubarb, cocoa, vanilla . . . 6
Partnership between Philly's Quaker Mercantile Exchange & Gallo Winery

Priorat Natur *Spain* Bitter Citrus, fennel , floral 7
Amber vermouth from Catalonia made from white Garnacha, Macabeu & Pedro Ximenez

Atxa Rojo *Spain* Licorice, Herbaceous, Wild Berry 6
This red vermouth is popular in Spain's café culture

Cocchi Storico Vermouth di Torino
Italy Cocoa, Citrus, Rhubarb 7
Moscato base with a secret recipe of local & exotic botanicals

Cappelletti *Italy* Mildly Bitter, Citrus, Orange 6
Trebiano based "red bitter" made in Alto-Adige region of Italy

Campari *Italy* Bitter, Orange Peel, Chinotto 7
The classic red bitter from Italy that helped define aperitivi culture

Gran Classico *Switzerland* Bitter, Chinato, Bitter orange . . . 8
Super complex 'bitter' from Tempus Fugit. Campari, but amped up.

Cardamaro *Italy* Cardoon, Thistle, Oak 7
Moscato wine base with cardoon & thistle then aged for two months

• DIGESTIVI •

SERVED NEAT

DIGESTIVI FLIGHT Choose any 3 [Add \$2 for Nonino] 10

Amara *Italy* Sweet, Orange, Lightly herbal 7
Blood orange Liqueur from Sicily that balances the citrus forward notes with subtle herbal overtones

Nonino Amaro *Italy* Saffron, Gentian, Orange, Chinchona . . 14
Grappa based amaro blended with many herbs, spices and roots

Meletti Amaro *Italy* Caramel, Hazelnut, Baking Spice 6
Rich caramel and hazelnut flavors with just enough herbal bitterness

Averna Amaro *Italy* Orange, Menthol, Sage 9
Dark color, caramel sweet flavor and bitter finish dating to 1868

Amaro Sfumato Rabarbaro *Italy* Smokey, bitter, dry 6
This special bitter amaro has been produced by the Cappelletti family for nearly a century using the unique Chinese rhubarb from Trentino

Fernet Vallet *Mexico* Herbal, Woodsy, Dry 6

Fernet Branca *Italy* Menthol, Herbal, Bitter 9
Popular in Argentina and Northern Italy with a strong medicinal flavor. Bitter Italian digestivo made from 13 herbs & plants including artichokes.

Cynar *Italy* Complex, vegetal, bitter 8

Meletti Sambuca *Italy* Licorice, dry, effervescent 6
Distilled since 1879 from the finest quality anise seeds.

Luxardo Amaretto *Italy* Almond, Vanilla, Peach 8
Almond & vanilla flavored liquor produced from stone fruit pits

Luxardo Maraschino *Italy* Cherry, Moderately Syrupy, Juicy . 9
Original recipe from 1821. Distilled from cherries and aged in ash wood



• **DRINKS** •
MENU

• COCKTAILS •

FEATURED COFFEE COCKTAIL Rotates Monthly MP

Mimosa Brut & fresh OJ	8
Add Campari, Cappelletti, Byrrh, or Cocchi Rosa	3
House Sangria Tap red wine, cognac, soda, fruit	8
House Bloody Mary Tomato, Gochujang, Kimchi	9
All-Day Café Our House Americano. Cappelletti, Axta Sweet Vermouth, Nitro Coffee, orange	9
Byrrh It Up Comte de Bucques Brut, Hayman's Old Tom Gin, Byrrh Grand Quinquina, rhubarb bitters, orange	11
San Marco Stroll Bluecoat barrel aged gin, Cocchi Vermouth di Torino, Cappelletti, coffee syrup, orange	12
Italian Fashioned Bulleit bourbon, house chinotto syrup, Peychaud's bitters, cinnamon	11
Smokey Barrel Bulleit Bourbon, Sfumato amaro, Cardamom simple syrup, orange	12
First Tracks Blended Scotch, Nux Alpina Walnut Liquor, Cold Brew Coffee, House chinotto syrup, chocolate bitters	12

• WINE •

SPARKLING GL

Cava Camps d'Estels – Brut Nature <i>Penedès, Spain</i> Bottle 44 11 This vibrant wine is a blend of traditional Cava varietals Xarel·lo, Parellada and Macabeo and has notes of stone fruit and freshly-baked bread. Luscious, well-balanced and very dry.
Rosé Jeio Cuvée Rosé Brut NV – Bisol <i>Valdobbiadene, Italy</i> Bottle 48 12 Delicious and crisp spumante made from Merlot and Pinot Noir from the same region where Prosecco is made. Floral, dry, strawberries

WHITE

Sauvignon Blanc Elki '15 <i>Elqui Valley, Chile</i> On Tap Carafe 45 10 The palate of this Chilean white displays concentrated fruit flavors, a fresh and salty acidity that finishes with a lingering crisp minerality.
Chardonnay N2 <i>Alexander Valley, USA</i> On Tap Carafe 49 12 A mid-weight California Chardonnay with aromas of ripe figs and almonds with a hint of toast from the one-year spent in old French oak barrels
Riesling The Finger – Gotham <i>Finger Lakes, NY</i> On Tap Carafe 47 11 Off-dry with rich notes of honeysuckle and pear, but with a clean finish.

ROSÉ

Grenache Blend Sabine '15 – Coteaux d'Ain-en-Provence AOC <i>France</i> On Tap Carafe 47 10. ⁵ [41% Grenache, 38% Syrah, 12% Cabernet Sauvignon, 5% Cinsault, 4% Rolle] Classic dry and floral rosé from Southern France with notes of juicy strawberries and dried fruit
Chambourcin Chelsea – Alba Vineyard <i>Milford, New Jersey</i> Bottle 40 10 This local rose is dry and crisp with a nose of fresh strawberry and watermelon

RED

Bordeaux Blend Prolo Red '13 - Proletariat <i>Columbia Valley, WA</i> On Tap Carafe 54 12 Powerfully focused with bright cherry flavors combined with rustic spice and tobacco leaf leading to a dry finish with firm tannins
Langhe Rosso <i>Piedmont, Italy</i> On Tap Carafe 45 10 [45% Nebbiolo, 35% Barbera & 20% Dolcetto] This beautiful northern Italian blend begins with floral and aromatic notes from the Nebbiolo and is balanced by a dark red fruit juiciness and acidity on the finish
Malbec El Rede '13 <i>Mendoza, Argentina</i> On Tap. Carafe 47 10. ⁵ Handpicked grapes from 90-year-old vines. Notes of red fruits, blueberries, dark chocolate and coffee beans
Pinot Noir Acrobat – King Estate <i>Willamette Oregon, USA</i> On Tap Carafe 54 12 This delicious Pinot Noir is remarkably balanced, offering bright red fruit, good acidity and soft tannins.

• BEER •

DRAFT GL

Sound Czech Pils CZECH PILSENER Terrapin Beer Co. GA. 6

Joe Coffee Porter
AMERICAN PORTER Philadelphia Brewing Co. PA 6

Hoppy Birthday AMERICAN IPA Alpine Beer Co. CA 7

BOTTLES & CANS

Birra Moretti PALE LAGER Moretti Brewing *Italy* 4

Estrella Daura PALE LAGER Damm *Spain* *Gluten Free* 5

White Rascal WITBIER Avery Brewing Co. *CO.* 5

60 Minute IPA Dogfish Head Brewing *DE* 5

La Fin Du Monde TRIPEL Unibroue *Canada* 8

Vanderghinste FLEMISH OUD BRUIN
Brouwerij Omer Vander Ghinste *Belgium* 8

Old Rasputin RUSSIAN IMPERIAL STOUT
North Coast Brewing *CA* 7

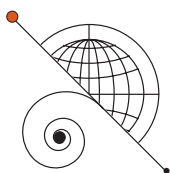
Pabst Blue Ribbon LAGER Pabst Brewing Co. *CA* 3

Miller Lite PILSNER Miller *WI.* 3

CIDERS

Gurutzeta BASQUE CIDER
Sideria Gurutzeta *Spain* *Gluten Free* 22

Commonwealth Cider DRY CIDER
Philadelphia Brewing Co. *PA* 5



• SPIRITS •

WHISKEY

SINGLE MALT SCOTCH

Glenfiddich 12 *Speyside* 15
smooth, pear, oak

Ardbeg 10 *Islay* 14
licorice, smoke, tobacco, briny, peaty

Oban 14 *Highlands* 19
fig, smoke, honey, malt

Macallan 12 *Speyside* 15
smooth, dried fruits, sherry, wood smoke, spice

Lagavulin 16 *Islay* 20
deep, dry, exceptionally peaty

BLENDED SCOTCH

Johnnie Walker Black 13

Johnnie Walker Gold 30

AMERICAN

Bulleit Bourbon 8

Bulleit Rye 8

Whistle Pig 18

Knob Creek Reserve 14

IRISH

Tullamore Dew 7

CANADIAN

Crown Royal 8

BRANDY & COGNAC

Pierre Ferrand 1840 Cognac *France* 16

Pierre Ferrand Reserve Cognac *France* 22