

JOIN US FOR HAPPY HOUR, featuring 1/2 OFF ALL COCKTAILS, WINE + BEER – SUN-MON, 5-6P + TUES-SAT, 4-6P.

COCKTAILS ↓

SPANIARD, mahon, atxa dry, vermut lustau blanco, orange oils // 17

50/50, hayman's gin, taggiasche olive fat-washed carpano dry // 19

HANKY PANKY, old raj 110, mulassano rosso, quaglia fernet, cocktail onion // 18

MARJORAM, rey campero espadin, bordiga rosso, montenegro, marjoram // 20

MANHATTAN NERO, rittenhouse rye, house amaro blend, bitters, orange oils // 17

SCOTCH-IO E PEPE, laphroaig single malt, fernet jelinek, creme de cacao served neat + undiluted // 18

VIEUX CARRE, saint-vivant armagnac, rittenhouse rye, cocchi torino, benedictine, anisette mist, flamed lemon // 17

IL BRUTTO SPRITZ, house aperitivo blend, prosecco, soda, orange // 16

SUNDAY SPRITZ SPECIAL, gran classico bitter, priorat natur vermut, prosecco, soda

AMERICANO ZENZERO, contratto bitter, punt e mes, baladin ginger soda // 16

BAROLO SBAGLIATO, cocchi barolo chinato, cappelletti aperitivo, prosecco, lemon oils // 17

CANNA, paranubes oaxacan rum, caffo bitter, cocchi dopo teatro, zucca rabarbaro, orange oils // 17

MEZCAL, rey campero espadin, gran classico, palo cortado + pedro ximenez sherries, grapefruit oils // 19

BOULEVARDIER, vecchioflorio dry marsala, don ciccio nocino, nardini grappa mandorla, orange oils // 20

SPECIALINO DEL RIO, del maguey san luis del rio, cappelletti aperitivo, licor 43, clarified lemon // 21

TAZZA RABARBARO, pimm's, amaro sfumato, strawberry, lemon, mint// 16

BUCK, rucolino amaro alla rucola, montenegro, lime, ginger beer // 16

