

SPECIALS & COCKTAILS

CHEF'S SIGNATURE PIZZA

LA CAPRICCIOSA (A PLAYFUL MIX) \$16

ROASTED ARTICHOKE, PROSCIUTTO, BEECH MUSHROOM, KALAMATA OLIVE, FRESH SLICED MOZZARELLA

FEATURED COCKTAILS

FROSTBITE \$14

TEQUILA, BLUE CURACAO, WHITE CREME DE CACAO, AND CREAM TOPPED WITH A LUXARDO CHERRY

RUSSIAN MIDNIGHT \$12

VODKA, KALUHA, AND AN ORANGE TWIST

BOULEVARDIER \$12

BUFFALO TRACE BOURBON, CAMPARI AND CARPANO ANTICA VERMOUTH

SIDECAR \$14

BRANDY, FRESH LEMON JUICE, AND ORANGE LIQUEUR SHAKEN AND SERVED WITH A SUGARED RIM.

PAPER PLANE \$13

A BOLD AND BALANCED COCKTAIL WITH BOURBON, APEROL, AMARO NONINO, AND FRESH LEMON JUICE.

OLD FASHIONED \$10

BUFFALO TRACE BOURBON, ANGOSTURA BITTERS, AND HOUSE MADE DEMERARA.

MARGARITA \$11

A BLEND OF CAZADORES BLANCO TEQUILA, FRESH LIME JUICE & ORANGE LIQUEUR, SERVED ON THE ROCKS WITH CITRUS & AGAVE

APEROL SPRITZ \$9

A REFRESHING BLEND OF APEROL, PROSECCO & LEMON SERVED OVER ICE WITH AN ORANGE TWIST

MOSCOW MULE \$10

A CRISP & ZESTY MIX OF TITO'S HANDMADE VODKA, GINGER BEER AND FRESH LIME JUICE IN A COPPER MUG

NEGRONI \$11

THE BOTANIST GIN, CARPANO ANTICA VERMOUTH AND CAMPARI DELIVERING A RICH, BITTERSWEET DEPTH