

Our Black Book

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Cocktail menu is not allergen-free

HAPPY HOUR

Monday–Friday 3–6pm // Bar Area Only

\$6

CROSTINI TRIO

Classic Bruschetta, Roasted Grape & Goat Cheese, Prosciutto Reggiano

\$9

ROASTED OLIVES

Marinated Olives, Orange, Rosemary, Thyme, Whipped Feta Dip

\$10

ITALIAN NACHO

Steak Tip, Wild Mushroom Blend, Tomato, Mornay, Mozzarella, Parmesan, Parsley

\$10

STEAK SLIDERS

Shaved Steak, Caramelized Onions, Mozzarella

\$10

THE GODFATHER FLATBREAD

Italian Sausage, Prosciutto Di Parma, Bacon, Pepperoni, Mushrooms, Onions, Banana Peppers, Sesame Seed Crust

\$10

MARGHERITA FLATBREAD

Vine-Ripened Tomatoes, Mozzarella Di Bufala, Extra Virgin Olive Oil, Fresh Basil

\$12

STEAMED MUSSELS

Mussels, Garlic, Shallot, Tomato, White Wine, Parsley, Crostini

Express Yourself, Martini

Affogato

Fresh illy espresso, Andiamo vodka, Borghetti, simple syrup, over vanilla ice cream

Coconut

Fresh illy espresso, Malibu rum, Andiamo vodka, Borghetti

Dirty Chai

Fresh illy espresso, Andiamo vodka, Borghetti, Chai, cream

Mudslide

Fresh illy espresso, Andiamo vodka, Borghetti, Baileys, cream

Salted Caramel

Fresh illy espresso, Crown Royal salted caramel, Borghetti, simple syrup

Vanilla

Fresh illy espresso, Stoli Vanil vodka, Borghetti, Simple syrup

Espresso

Fresh illy espresso, Andiamo vodka, Borghetti, Simple syrup

Mojito Island

Strawberry Mojito

Bacardi Rum, lime, strawberry purée, mint

Coconut Mojito

Malibu Rum, coconut cream, lime, mint

Miami Vice Mojito

Bacardi Rum, Malibu Rum, coconut cream, strawberry purée, mint

Signature Craft Cocktails

Moonlight Veil

Andiamo Vodka, triple sec, blackberry, lemon

Nutty Russian

Andiamo Vodka, Frangelico, cream

Dolce Vita

Andiamo Vodka, Crème de Violette,
St. Germain Elderflower liqueur, lemon,
blueberry

Falling Leaves

Andiamo Vodka, Chateau Aloe liqueur, lime,
mint, cucumber

Graceful Orchid

Stoli Vanil Vodka, lavender, lemon, hibiscus

Campfire Mule

Bacardi, lime, maple, ginger beer, marshmallow

Apple Cart

Captain Morgan, triple sec, apple cider, lemon, cinnamon sugar rim

Belle Isle Breeze

Pyrat XO Reserve rum, Malibu rum, pineapple juice, grenadine topped with Ca'Bolani Prosecco

The Solstice

Hendricks gin, St. Germain, elderflower liqueur, lemon, simple syrup, Prosecco

Tea Time

Hendricks gin, triple sec, lavender, lemon, Earl Grey

Social Status

El Mayor Tequila Blanco, hibiscus, lime, pineapple

Bonfire

Del Maguey Vida Mezcal, El Mayor Reposado tequila, triple sec, lemon, maple, apple cider

Under the Tuscan Sun

El Mayor Reposado tequila, Lazzaroni Amaretto, lemon, orange

San Martino

Wild Turkey bourbon, maple, apple cider, lemon, cinnamon

The Hoffa

Two James J. Riddle Peated Bourbon, peach, orange bitters

Leonardo Da Vinci

Yellowstone Bourbon, Lazzaroni Amaretto

Dirty Deli

House-made bloody mary mix with pickle and dill infused vodka, dry vermouth, and garnished with an enormous spread of deli meat, cheese, blue cheese stuffed olives, hungarian pepper, everything bagel rim

The Robert Langdon

Andiamo Vodka, Limoncello, blueberry, lemon, cranberry

Bitter Sweet Endings

Chocolate Covered

Strawberry Martini

Andiamo vodka, RumChata, Tippy Cow chocolate, strawberry

Pecan Pie Martini

Stoli Vanil vodka, Frangelico, Baileys, cream

Lemon Meringue Martini

Whipped vodka, limoncello, lemon, cream

White Chocolate Mint Martini

Andiamo vodka, Tippy Cow vanilla, Creme de Cacao, cream, mint

Tiramisu Martini

RumChata, Tia Maria, Tippy Cow Chocolate, cream

Pink Zebra Martini

Stoli Razberi vodka, Tippy Cow Vanilla, Creme de Cacao, lemon, raspberry

Beer List

Draught

Rochester Mills Red Ale

Stella Artois Belgian Pilsner

Bell's Two Hearted American IPA

Miller Lite

Seasonal Beer - Inquire with our staff for this season's selection

Peroni

Bottles

Labatt Blue Light

Michelob Ultra

Peroni 0.0

Bells Amber Ale

Corona

Fat Tire by New Belgium Brewing

Guinness

Spirits List

Vodka

Absolut
Andiamo
Belvedere
Grey Goose
Ketel One
Stoli Citros
Stoli Razberi
Stoli Vanil
Valentine

Rum

Bacardi Superior
Cachaca 51
Captain Morgan Spiced
Cruzan Aged Light
Cruzan Black
Gosling's Black Seal Rum
Malibu
Pyrat XO Reserve
Zaya Rum

Gin

Beefeater
Bombay Sapphire
Ginstache
Hendrick's
Tanqueray
Two James Old Cockney

Brandy and Cognac

Christian Brothers
Courvoisier VS
Hennessy VS
Remy Martin VSOP

Bourbon

Angels Envy
Basil Hayden
Blantons*
Buffalo Trace
Bulleit
Elijah Craig Small Batch
Jim Beam
Maker's Mark
Russell Reserve 10 Year
Wild Turkey
Woodford Reserve
Two James J. Riddle Peated
Woodford Reserve Double Oaked

Rye

Bulleit
Knob Creek
Templeton
Old Overholt
Russell's Reserve
Two James Catcher's Rye

Spirits List

Scotch

Chivas Regal
Dalmore 12 Year
Dewars "White Label"
Glenfiddich - 12 Year
Glenlivet - 12 Year
Johnnie Walker Black
Johnnie Walker Red
Macallan - 12 Year
Oban - 14 Year
Talisker 10 Year

Whiskey

Canadian Club
Crown Royal
Crown Royal Reserve
Jack Daniel's Old 7 Black
Gentleman Jack
Jameson

Tequila & Mezcal

Sauza Silver
Don Julio Blanco
Corralejo Reposado
Monte Alban Mezcal
Casamigos Blanco
Casamigos Reposado
Casamigos Anejo
El Mayor Blanco
El Mayor Reposado
Ghost Blanco Spicy
Patron Silver
Vida Mezcal

Cordials & Liqueurs

Absinthe
Amaro Averna
Aperol
Alexander Grappa
Baileys
Borghetti Espresso
Campari
Chambord
Cynar
Disaronno Amaretto
Drambuie
Fernet Branca
Frangelico
Galliano L'Autentico
Grand Marnier
Green Chartreuse
Midori
Romana Sambuca
RumChata
Southern Comfort
St. Germain Elderflower
Tia Maria
Tuaca
Tippy Cow Chocolate
Tippy Cow Vanilla
Two James Nain Rouge
Velvet Falernum
Linie Aquavit
Luxardo Limoncello
Luxardo Maraschino
Mathilde Creme de Cassis
Rothman & Winter Creme De Violette
Leblon Cachaça
Pimm's Number 1
Domaine de Canton

Featured Wines

Jeio Prosecco \$49

Madiera Broadbent \$65

Hardy's Whispers Blake Tawny Port \$58

Pierre Ferrand Pinot au des Charentes \$75

Los Vascos Chardonnay \$65

Unity Pinot Noir \$63

Shaya Verdejo \$63

Sauvion Vouvray \$45

Duckhorn Sauvignon Blanc \$57

Santa Margherita Sauvignon Blanc \$60

Joseph Drouhin Macon-lugney \$60

Starmont Chardonnay \$63

Papas Figos Douro \$49

Castello di Ama Chianti \$72

Sierra Cantabra Rioja Crianza \$75

Alta Mora Etna Rosso Nerello Mascalese \$78

Neil Ellis Cabernet Sauvignon \$ 150

Juan Gil Blue Label Jumilla \$125

Sommelier Selections

Bubbles

Duval-Leroy Brut Champagne, France N/V 120

White Wines

Domaine Laroche "1er Cru, Les Vaillons", Chablis, France 2015 103

Bachelet-Monnot, Chassagne-Montrachet, France 2016 151

Orin Swift Blackstone, Sauvignon Blanc, Sonoma 2017

Red Wines

Nicolas Potel "1er Cru, Les Teurons", Côtes du Beaujolais, France 2014 140

Château de Sales, Pomerol, France 2015 88

Antinori Solaia, Tuscany, Italy 2000 442

Tenuta San Guido *Sassicaia*, Bolgheri, Italy 2000 468

Jarvis Reserve Cabernet Sauvignon, Napa Valley, CA 1997 416

Pahlmeyer Cabernet Sauvignon, Napa Valley, CA 2000 390

Plumpjack Reserve Cabernet Sauvignon, Napa Valley, CA 2005 195

Spottswoode Estate Cabernet Sauvignon, Napa Valley, CA 2006 520

Crossbarn Paul Hobbs, Cabernet Sauvignon, Napa Valley, CA, 2016

Pizza Menu

Build Your Own Creation 17

Choose two toppings...Pepperoni, Prosciutto di Parma, chicken, Italian sausage, mushrooms, banana peppers, onion, black olives, or tomatoes

Godfather 19

Italian sausage, Prosciutto di Parma, bacon, pepperoni, mushrooms, onions, peppers, sesame seed crust

Margherita 17

Vine-ripened tomatoes, Mozzarella di Bufala, extra virgin olive oil, fresh basil

BBQ Chicken 19

Chicken breast, fresh cilantro, red onion, cheddar cheese blend, freshly grated Parmigiana Reggiano, tangy BBQ sauce

Vegetariano & Ricotta 18

Mozzarella & ricotta cheese, spinach, mixed peppers, garlic, caramelized red onion, roasted tomatoes

Quattro Stagioni 18

Italian four seasons pizza with artichokes, heirloom tomatoes, basil, wild mushrooms, olives

Ask for gluten-free crust or a cauliflower crust for an additional \$2 each.