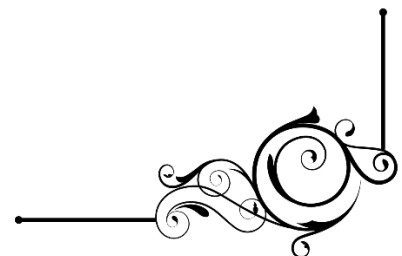


"Explore our thoughtfully curated drink menu, featuring handcrafted cocktails, a selection of over 60 Californian and Italian wines, and a refined assortment of spirits and aperitifs—all chosen to perfectly complement the flavors of our cuisine. Sip, savor, and elevate your dining experience with us."

Cocktails	2
Red Wines	3-7
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Corkage Etiquette
 (750 ml bottle)
 Livermore wines \$12 ea.
 Non-Livermore wines \$20 ea.



SIGNATURE COCKTAILS



Cannella Old Fashioned	13
Cinnamon infused maple syrup, Buffalo Trace, Luxardo Cherry	
Hugo Spritz	12
Elder flower liquor, Prosecco, Soda Water, Mint	
Limoncello Spritz	12
Prosecco, Limoncello, Lemon Soda	
Texan Moscow Mule	13
Tito's vodka, Spicy Ginger Beer, Lime Juice	
French Martini	12
Vodka, Chambord Raspberry Liqueur, Splash of Pineapple juice	
Lavender Lemon drop	13
Ketel One Vodka, house made Lavender lemonade, triple sec, sugar rim	
Sweet Blood Orange Margarita	12
Blanco Tequila, Solerno Sweet Blood Orange Liqueur, Premium Blood Orange	
The Black Manhattan	13
Rye Whiskey, Amaro Averna, Bitters, Cherry, Orange Peel	
Margarita Arrabbiata	13
Blanco tequila, triple sec, house-infused spicy honey, fresh lime juice, finished with a Hawaiian black lava salt rim	
Italian Job	12
Tito's Organic Vodka, Coconut Rum, Pineapple Juice, Cranberry Juice, Amaretto DiSaronno	
Tuscany	12
Rye Whiskey, Spicy Mango Infused Simple Syrup, Lemon Juice, Splash of Sprite	
Gin Basil Smash	13
In-house olive oil-infused gin, basil cordial	
Tiramisu' Espresso Martini	14
Cacao-infused rum, coffee liqueur, a fresh espresso shot, and an Italian cookie garnish	



Rossi – Reds by the glass

- 21' Sangiovese, Di Majo Norante I.G.T., Molise** 🍷 10 38 btl
 100% Sangiovese. Aromas of dark fruits & black cherries. Medium body, medium round tannin's, slightly acidic & a soft finish. Best paired with meat sauces and ripe cheeses.
- 23' Cabernet Sauvignon, William Hill, North Coast** 🍷 10 38 btl
 100% Cabernet Sauvignon. Ruby red in color. Abundance of dark fruits on the nose. Full bodied, mildly acidic, ending with fruit. Best paired with beef, hearty sauces & pizza.
- 22' Cabernet Sauvignon Reserve, McGrail, Livermore Valley** 🍷 14 56 btl
 This wine offers a harmonious blend of dark berries, vanilla, caramel, and spices, with hints of jasmine, cedar, and sandalwood, finishing boldly with balanced tannins and bright acidity. Enjoy it with, lasagna, short ribs, or a juicy grilled rib-eye.
- 22' Toscana Rosso, Poggio Del Concone, Toscana** 🍷 12 45 btl
 Super Tuscan blend with Merlot, Cabernet Sauvignon, and Sangiovese. Floral scents of vanilla, violets, and dark berries balance stony notes. A creamy, sweet berry palate precedes a mocha finish. Best paired with grilled beefs & pork.
- 22' Primitivo- Malbec, Ronco di Sassi, Puglia** 🍷 12 45 btl
 Rich, full-bodied red from Southern Italy, blending mostly Primitivo with a touch of Malbec. It delivers lush, jammy notes of ripe plum, dark berries, and black cherry, layered with hints of cocoa and tobacco, and finishes smooth, velvety, and lingering. Pair with grilled steak, slow-braised short ribs
- 19' Chianti Classico Riserva, Villa Montignana D.O.C.G., Toscana** 🍷 12 45 btl
 90% Sangiovese, 10% Merlot. Intense cherry, blackberry, and violet notes. Smooth tannins, and a persistent finish. Pairs with roasted meats, sauces, and mature cheeses.
- 23' Pinot Noir Triska Vineyards, Darcie Kent Livermore Valley** 🍷 12 45 btl
 97% Pinot Noir, 3% Petit Verdot. Aromas of fresh raspberries, cranberries & nutmeg. Flavors of ripe red plum & cherries. Best paired with tomato based sauces & mushrooms.
- 23' Cabernet Franc, Steven Kent, Livermore Valley** 🍷 14 52 btl
 One of the signature varieties of the Livermore valley. A bold, herbal Cabernet Franc with dark cherry notes. Pairs perfectly with grilled lamb, rosemary-crusted pork, or aged pecorino..



Rossi – More reds by the bottle

Terra Mia politely allows guests to bring up to three 750ml bottles of wine of labels that are not present on current wine list

- 23' Cabernet Sauvignon, DAOU, Paso Robles 375ml (2 x 750ml) 25 ½btl**
100% Cab Sauv. Aromas of black cherry, cassis, and sandalwood. Rich palate of raspberry and currant, finishing with fine tannins and hints of espresso and vanilla. Pairs with red meats.
- 21' Barolo Damilano, D.O.C.G., Piemonte 375ml (2 x 750ml) 40 ½btl**
100% Nebbiolo. Ruby red with orange hints. Medium body, with rose, tobacco, and leather aromas. Earthy palate of cherries, oak, and tobacco. Long finish. Pairs well with fatty cheeses and grilled meats.
- 17' Brunello di Monarolo Damilano, D.O.C.G., Piemonte 375ml (2 x 750ml) 40 ½btl**
100% Nebbiolo. Ruby red with orange hints. Medium body, with rose, tobacco, and leather aromas. Earthy palate of cherries, oak, and tobacco. Long finish. Pairs well with fatty cheeses and grilled meats.
- Vino Rosso Della Casa (house red) 25 btl**
Kindly consult your server for details on the current house red selection.
- 22' Bacchus Rosso Piceno, Ciu Ciu D.O.P., Marche 40 btl**
50% Montepulciano, 50% Sangiovese. Purple hue, earthy with strawberry and cherry notes. Rich, slightly tannic. Pairs with cold cuts, mushrooms, and sausages.
- 20' Aglianico Paestum, Donnaluna De Conciliis, I.G.P., Campania 42 btl**
100% Aglianico. Dark cherries, berries, earth, and spice. Vibrant acidity, supple tannins, and a touch of mineral with the fruit. Pairs with lasagna, red meat, and pasta al ragù.
- 19' Valpolicella Ripasso Superiore Domini Veneti, D.O.C., Veneto 48 btl**
70% Corvina, 15% Rondinella, 15% Molinara. Intense ruby red with hints of violet. Full bodied and velvety palate with notes of dried fruits. Pairs with red meats and pasta
- 21' Pinot Noir Artesa, Carneros, Napa 48 btl**
100% Pinot Noir. Bold Pinot Noir with wild strawberry, dark cherry, tobacco, vanilla, and silky tannins, balanced by bright acidity. Paired with rich meats like pork, and seafood.
- 19' ETNA Rosso, Nerello Mascalese Graci, D.O.C., Sicilia 49 btl**
100% Nerello Mascalese, a pretty, un-oaked red. Dried cherries, sweet herbs and dried flowers emerge from this delicate, fleeting red. Best suited poultry, pork, salmon and tuna.
- 21' Cabernet Sauvignon “Viva” Wood Family Vineyards, Livermore Valley 50 btl**
100% Cabernet Sauvignon. Rich wine with dark berries, herbs, violets, and silky tannins. Notes of pomegranate, red currant, cardamom, and earth. Pairs with grilled meats.

- 19' Zinfandel Dry Creek Valley, 3 Steves Winery, Livermore** **50 btl**
 100% Zinfandel. Delicious and consistent fruit year after year. We think you'll enjoy the beautiful touches of vanilla, spice, and a hint of cocoa. Great with lamb, beef, and pork.
- 21' DiLeonardo, Ronco Nole, Friuli Venezia Giulia** **52 btl**
 50% Merlot, 25% Cabernet, 25% Refosco. Intense Red with brilliant ruby reflections. On the nose, intense aromas of oak, ripe red fruit & caramel tones. On the palate, superb intensity with a rich and full finish. Finely grained tannins leaving a lingering finish. Best paired with fattier meats, rich cheeses & mushrooms.
- 22' Montepulciano D'Abruzzo, Tatone, Terra d'Aligi, D.O.C., Abruzzo** **52 btl**
 100% Montepulciano. A great balanced and elegance wine. It has aromas of fruit and spices and an excellent structure, accompanied by a lingering finish. Great with Bolognese sauce.
- 22' Il Bruciato Bolgheri, Tenuta Guado al Tasso, D.O.C., Toscana** **54 btl**
 60% Cabernet Sauvignon, 30% Merlot, 10% Syrah. Intensely ruby red with notes of ripe red fruit, sweet spices, and tobacco. Structured, fruity, persistent, and easy to drink. Pairs with ossobuco, veal, beef stews, or pasta with sausage.
- 22' Zinfandel "Big Wood", Wood Family Vineyards, Livermore** **54 btl**
 100% Zinfandel. Generous amounts of opulent dark fruits, anise seed, violets & oak notes on the nose. On the palate is it fruit forward with bursts of jam, cherry, blueberry & plum. Finishes with dry silky tannins. This wine is best paired with grilled beefs & lamb dishes.
- 20' Cabernet Franc, Carso, Castelvechio, Friuli-Venezia Giulia** **56 btl**
 100% Cabernet Franc. Ruby red with bright reflections. On the nose, intense and harmonious aromas, herbaceous & spicy light notes, followed by mineral notes. On the palate, full bodied with spices and a long persistent finish. This is best paired with roasted meats, game meat & tomato-based dishes.
- 22' Barbera D'Alba Superiore, Giacomo Fenocchio, D.O.C., Piemonte** **58 btl**
 100% Barbera. Deep ruby red with garnet reflections. Intense notes of blackberry & plum with hints of red fruits. Full bodied with dry flavor and distinct pleasing acidity. Warm spices of nutmeg, cloves & vanilla. Best paired with stewed meats, grilled meats & hearty sauces.
- 19' Rosso Montalcino, Citille di Sopra, D.O.C., Toscana** **59 btl**
 100% Sangiovese. Violet, red berry and leather aromas. The savory palate offers ripe red cherry, raspberry and clove and sage hints and fine tannins. Food pairing beef and venison
- 21' Amarone della Valpolicella, Secoli, D.O.C., Veneto** **60 btl**
 Corvina and Rondinella grapes. Intensely flavored dry red wine, having aromas of tart, ripe cherry, and raspberry. The palate is rich and saturating with cherry, cinnamon, and cocoa, with a long and silky finish. Perfect to pair with red meat dishes, game and complex cheese.
- 22' Pinot Noir TestaRossa, Santa Lucia Highlands, Monterey County** **60 btl**
 100% Pinot Noir. Deep red with cherry cola hits, orange zest, and roasted strawberry. Plush mouthfeel and velvety finish. Pair with mid-weight meat, vegetarian dishes, and cheeses.

- 18' Chianti Riserva, Cafaggio, D.O.C.G. Toscana 68 btl**
 100% Sangiovese. An intense bouquet of black cherries and earthy leather leads to a velvety, full-bodied palate. Ripe plum and spice notes are balanced by firm tannins and a lingering balsamic finish. Pairs well with braised beef, steak, and wild board ragu' pasta.
- 21' Barbaresco, San Silvestro, D.O.C.G., Piemonte 68 btl**
 100% Nebbiolo. Ethereal, exceptionally balanced with youthfully assertive tannins and acidity. Aromas of red berry and baked spices. Sour cherry, clove & white pepper on the palate. Pairs well with braised beef, lamb or goat meat, and pasta.
- 21' The Spur, Murrieta's Well, Livermore Valley 68 btl**
 64% Cabernet Sauv., 14% Petite Sirah, 13% Merlot, 9% Petit Verdot. Black cherry, spiced cranberry, and oak, with hints of graham cracker and clove. Dark fruit leads to a rich, elegant palate with fine tannins. Best paired with beef, grilled meat, and hearty sauces.
- NV' (21'-22') Cabernet Sauvignon, The Steven Kent Winery, Livermore 68 btl**
 Made from fruit harvested from Steven's favored vineyards located along the nine-mile axis in the heart of the Livermore Valley: Ghilmetti Estate, Home Ranch, Lencioni, and Sachau vineyards. Notes of cranberries, gardenia, eucalyptus and thyme. Dried flowers and ripe plums. Pairs well with grilled meats and pasta with Bolognese sauce.
- 12' Sassella, Rivetti & Lauro Vigna 298, Valtellina Superiore, Lombardia 70 btl**
 100% Nebbiolo, Intense aromas of ripe red fruits and spices. Full-flavored with firm structure, showcasing persistent fruit and spice notes. A delicate yet captivating wine. Braised red meats, and roasts pair great, Pizzoccheri pasta is the perfect pairing.
- 18' Toscano Rosso, Pianirossi, Solus, I.G.T., Maremma Toscana 72 btl**
 45% Sangiovese, 45% Montepulciano, 10% Alicante. Vibrant red with an expressive nose of black fruits, baked spices, and tobacco. The palate offers smoky minerals and balanced acidity, leading to a persistent finish of pleasant spice. Pairs perfectly with grilled meats and rich cheeses.
- 18' Barolo Costa di Bussia, Tenuta Arnulfo D.O.C.G., Piemonte 76 btl**
 100% Nebbiolo. Ruby red with notes of ripe red berries, jam, flowers, and spices. Perfectly balanced tannins and alcohol with excellent aromatic persistence. Pairs beautifully with game, roasts, and aged cheeses.
- 19' SuperTuscan N'Antia, Badia di Morrona, Toscana 80 btl**
 60% Cab Sauv., 15% Cab Franc., 20% Merlot, 5% Petit Verdot. Concentrated ruby red color with hints of black currant, tobacco and vanilla. Full bodied, smooth yet rich this wine has a long and pleasing finish. Pairs well with rich meats, pastas, and vegetables.
- 15' Taurasi Riserva, Il Vicario, D'Antiche Terre, Campania 85 btl**
 100% Aglianico. Refined and dense, with bold flavors of cherry, blackberry, and currant, soft tannins, lively acidity, oak hints, and a long, balanced finish. Pairs well with red meat, sausages, ragout, mushrooms, and cheeses.
- 19' Querceto di Castellina, Podalirio, I.G.T., Toscana 85 btl**
 100% Merlot. Elegant aromas of leather, cranberry & blackberry. Mixed berries dominate the palate as notes of orange peel and thyme come through. Good tannins with punchy acidity that lifts the fruit and leaves a solid lengthy finish. This wine is best paired with grilled meats, poultry & soft cheeses.

15' Rosso "Celtico", Moschioni, Friuli-Venezia Giulia

95 btl

Blend of Merlot & Cabernet Sauvignon. Full bodied. Dark purple red with purple reflections. On the nose, clean and pure with fresh & firm fruity blackberry, chocolate, cherry fragrance & hints of star anise. On the palate an excellent juice texture giving of flavors of raspberry and currant. Excellent tartaric acid followed by wonderful, sweet tannins and a surprising lush/velvety finish.

17' Brunello di Montalcino, Tre Contrade, D.O.C.G., Toscana

98 btl

100% Sangiovese. Full bodied. Very aromatic tart cherry & a touch of spice on the nose. Intense & warm with ripe red fruits & a velvety finish. This great Italian wine pair well with roasted meats, roasted vegetables & aged cheeses.

18' SuperTuscan Rocca di Frassinello D.O.C., Maremma Toscana

115 btl

50% Sangiovese, 25% Cabernet Sauvignon, and 25% Merlot. This wine showcases rich plum and black cherry flavors, beautifully complemented by notes of new oak that bring hints of vanilla, smoky undertones, and a touch of char. Polished and elegant, it finishes with fine tannins and a spicy flourish. Pairs well with rich meats, pastas, and vegetables

17' Brunello Montalcino, Capanna, D.O.C.G., Toscana

125 btl

100% Sangiovese. Deep ruby red in color with garnet hues. On the nose, a bouquet of ripe red fruits. Harmonious on the palate with excellent tannicity and structure. This great Italian wine pair well with hearty meat dishes, pasta, risotto, stews, and cheese.

10' Barolo, LeCinqueVigne DaMilano, D.O.C.G, Piemonte

195 btl

100% Nebbiolo, this Barolo embodies the classic elegance of the region. Its balanced power and nuanced complexity offer immediate enjoyment with decanting, while the peak years of 2024 and 2025 promise even greater depth. This wine is an excellent companion with rich dishes like braised meats, truffle risotto, or aged cheeses for a truly memorable experience.

21' Marchesi Antinori, Tignanello, I.G.T., Toscana

250 btl

79% Sangiovese, 13% Cabernet Sauvignon, 8% Cabernet Franc. On the nose, complex notes of ripe plums, black berries, candied oranges and pleasant hints of dark chocolate, caramel & licorice. The palate is rich & sophisticated with tart fruits, redcurrant, crushed white pepper & nutmeg. Defined by supple vibrant tannins followed by a long persistent finish.⁴



Rose' by the glass



23' Rose', Nottingham Cellars, Napa Valley

🍷 12 44 btl

Blend of Merlot and Domina. Crisp, elegant, and easy-drinking rosé wine. Delicate notes of ripe strawberries, rose petals & a hint of zesty citrus, finishing off with vibrant acidity. Great with salads and appetizers.

Bollicine - Bubbles by the glass



NV' Prosecco D.O.C. (Extra dry), Veneto

🍷 10 40 btl

Prosecco is a sparkling wine that's light, fruity, and floral. Prosecco's light composition pairs well with seafood and is often served as an aperitif.

NV' Moscato (Sweet), Voga, Veneto

🍷 10 40 btl

Sweet Italian wine known for its fruity notes. Made from the Muscat grape, this white wine is typically thought of as a dessert wine with a hint of fizz.

NV' Prosecco Rose' Sparkling, Valdobbiene, Veneto

🍷 10 39 btl

Prosecco is a wine with lively elegance and fruity and floral fragrances. A delicate, well-balanced, showing a good blend of baked apple, sour lemon and grapefruit, with a lightly creamy mineral texture on the palate. Medium froth, with some body and a pleasant lemon and mineral finish.

Bollicine - Bubbles by the bottle

Veuve Cliquot Brut, Reims, France

140 btl

The blend includes reserve wines from 50-60 crus. Pinot Noir provides structure, Chardonnay adds elegance, and Meunier rounds out the blend. Aged 3 years in Crayères, it offers a fine mousse and silky texture. The nose and palate are balanced with apple, pear, vanilla, and brioche notes. Perfect as an aperitif or with seafood.



Bianchi by the glass

Please excuse periodic vintage changes that might occur between printings

24' Chardonnay, Mezzacorona, Trentino

🍷 10 36 btl

A dry Chardonnay, its generosity and elegance reveal intense aromas of green apple, apricot and citrus fruits. It is ideal as an aperitif, and the perfect companion to hors d'oeuvres, vegetable first courses and fish dishes.

24' Vermentino di Sardegna, Cantina Sociale di Dolinova, Sardegna

🍷 12 44 btl

100% Vermentino. Fresh and vibrant, with notes of guava, grapefruit and lime peel. A balanced acidity is complemented by a slightly grassy finish. Great with seafood and herbal and savory pasta dishes, such as pesto pasta.

24' Sauvignon Blanc, McGrail Payton Paige, Livermore

🍷 12 46 btl

Zesty grapefruit and bell pepper aromas lead to a crisp, mineral-driven palate with refreshing herbal notes and a saline finish. Pair well with chicken Piccata, lemon-herb shrimps, cheese salads.

24' Chardonnay, Wente Riva Ranch, Livermore

🍷 12 46 btl

Lush Chardonnay with ripe apples, caramelized pineapple, and toasted brioche. Creamy oak and buttery richness. Balanced acidity and a long, expressive finish. Great with creamy pasta, chicken, salmon, and shellfish.

24' Vernaccia, San Gimignano, Selvabianca, Toscana

🍷 13 48 btl

100% Vernaccia. Delicate and fresh with hints of apple and fresh flowers. Dry and structured. The balanced acidity is noteworthy. Pairs well with appetizers, fish and shellfish, white meat, and carpaccio.

24' Pinot Grigio, Ca'Montini, Trentino

🍷 13 48 btl

100% Pinot Grigio. Vibrant Amalfi lemon and stone fruit with a crisp, saline minerality and elegant, smooth finish. It is ideal with Pesto Primavera pasta, cheese, and seafood.

23' Chardonnay, Rombauer, Carneros, Napa 375ml

(2 x 🍷) 36 ½btl

This wine will delight with its ripe fruit intensity, hints of vanilla oak, a creamy midpalate, and a buttery finish, all supported by bright acidity tying it all together. Enjoy it with a creamy pasta, salmon, and strawberry dessert.

Corkage Etiquette:

Livermore wines* \$12 ea. / Non-Livermore wines* \$20 ea.

*750 ml bottle



Bianchi – More whites by the bottle

Vino Bianco Della Casa (house white)

25 btl

Kindly consult your server for details on the current house white selection.

22' Verdicchio dei Castelli di Jesi, Monte Schiavo, Marche

30 btl

100% Verdicchio. Fresh zesty nose with apricot and orchard fruit aromas, and a hint of white flower and citrus. The palate has minerality and texture with ripe stone fruit and grapefruit characters, refreshing lemon citrus acidity. Perfect with shellfish and fish dishes but can withstand a creamy sauce and even chicken.

22' Falanghina del Sannio, Tenuta del Meriggio, I.G.T., Campania

36 btl

100% Falanghina. Citrus notes of lemon zest, grapefruit juice, and pomegranate seeds. In the background, white flowers like gardenia and jasmine. On the palate, medium-bodied, with balanced acidity and a juicy finish. Pairs well with white fish.

22' Fiano di Avellino, Pietramara, D.O.C.G. Campania

39 btl

100% Fiano. Fresh and mineral, slightly smoky with notes of lemon peel and pear. Medium body, excellent fruit, long finish carries a note of grilled pineapple and dried fruits. Food Pairings: Perfect as an aperitif.

20' Ribolla Gialla Canus, Colli Orientali, D.O.C., Friuli

42 btl

100% Ribolla. Peach, apple, orange blossom, bergamot, honey, herbs, and wet stone aromas. Silky texture with lively acidity and minerality. Pairs with seafood and it is great with pork ragout.

23' Pinot Bianco, Petrusa, Colli Orientali, D.O.C., Friuli

42 btl

100% Pinot Blanc. At the nose you have hints of spring flower, apple and banana. At the palate the dry, elegant, velvet, rich mouth feeling texture. Great with white fish.

23' Cabernet Franc Blanc, Steven Kent, Cresta Blanca, Livermore

42 btl

Medium-bodied white wine with apricot, raspberry, lemon, orange, and herbs notes. Creamy and nutty mid-palate with a refreshing finish. Great with shellfish, and crab.

22' "Blanc de Tor", Perini, I.G.T., Venezia Giulia

48 btl

100% Friulano (Sauvignon Blanc). A rich, luscious wine with notes of ripe peach and honey. A touch of sweetness balances the high alcohol content. Food pairing: lean fish, pasta, shellfish, mature and hard cheese.

24' Chardonnay, Di Lenardo "Fathers Eyes", I.G.T., Friuli-Venezia Giulia

50 btl

100% Chardonnay. Notes of vanilla and hazelnut accenting the creamy apple pastry, lemon meringue & graham cracker flavors. On the palate buttery, honey, citrus & vanilla. Bright and fresh due to juicy acidity. This dish is best paired with fin fish, mature & hard cheeses.

BEERS



By the Bottle - 33cl

Peroni Italian Lager	5
Moretti Italian Lager	5
Corona Mexico	5
Stella Artois Belgium	5
Coors Light Domestic	5
Trumer Pils Pilsner – Berkeley	5
Peroni Zero Italian Lager – alcohol free	5

On Tap - 16oz / 20oz

Peroni Lager, Italy	8.5/9.5
Menabrea Lager, Italy	8/9
Sierra Nevada Hazy IPA Chico, California	10/11
Maui Wauī IPA Altamont Brewery, Livermore	10/11
Modelo Lager, Mexico	8/9

Coffee & Sodas



Cappuccino, Mocha, Latte	5
-	
Espresso, American Coffee, Tea	3.5
-	
Sodas, Ice Tea	3.5
-	
Mineral Water (Sm/Lg) Imported Mineral Water, Italy (Flat or Sparking)	3.5/7.0

Spirits



Scotch Blends

Johnny Walker Red Label 9
Johnny Walker Black Label 13
Chivas Regal 12 Yr 12
Johnny Walker Blue Label 45

Irish Whiskeys

Tullamore Dew 9
Teeling 9
Jameson 9
Redbreast 12Yr 15

Canadian Whiskies

Crown Royal 10
Crown Royal Special Reserve 12

Single Malt Scotches

Glenfiddich 12 Yr 16
Glenlivet 12/18 Yr 12/30
Balvenie DoubleWood 12 Yr 15
Balvenie DoubleWood 21 Yr 50
Oban 14 Yr 20
The Dalmore 14 Yr 20
Lagavulin 16 Yr 26
Macallan 12/18 Yr 19/50

Bourbon

Old Barton 8
Wild Turkey 9
Jack Daniels 9
Knob Creek 10
Maker's Mark 10
Templeton Rye 10
Woodford Reserve 11
Gentleman Jack 11
Bulleit – Bulleit Rye 11
Angel's Envy 12
Old Elk 16
WhistlePig Piggyback 12
Sweetens Cove Specialty Release 22

Port

Taylor 10 Yrs 10
Presidential 20 Yrs 15

Tequila

Lanazul 10
Patron Silver 11
Patron Reposado 12
Patron Añejo 14
Tepatio Blanco 12
Tepatio Reposado 13
Patron Cristalino 16
Codigo 1530 Blanco 14
Fortaleza Blanco/Añejo 18
Jose Cuervo Reserva de la Familia 25
Casa Noble Extra Añejo 25

Cognac

Grand Marnier 10
Vecchia Romagna Tre Botti 12
Hennessy - Courvoisier 11
Remy Martin V.S.O.P. 16
Fortaleza 18
Remy Martin X.O. Special 28

Grappa

Jacopo Poli Miele (Honey) 10
Candolini - Chamomille 11
Nardini (Almond) 11
Prime Uve (Maschio) 13
J. Poli (Sarpa - Moscato) 13
Barolo (Elena Borra) 14

Italian Dessert Wines

Vin Santo di Toscana, Badia di Morrona 10
Passito "Moscadello" Montalcino, Toscana 10
Dolcetto Passito Mossio Piemonte 10

Amari & Liquori

All \$9 per glass

Amaro Averna (Sicilia), Baileys Irish Cream, Disaronno Amaretto, Chambord, Drambuie, Fernet Branca, Frangelico, Galliano, Godiva Chocolate (Dark/White), Jagermeister, Kahlua, Limoncello, Midori, Ouzo, Sambuca (White/Black), Strega (Saffron infused), Tia Maria

SIGNATURE
MOCKTAILS
-Alcohol Free-



Sans-Spritz Limoncello	12
N/A Limoncello, Zero Proof Prosecco, lemon twist	
Sans- Spritz Aperol	12
Lyre's Aperol, Zero Proof Prosecco, Orange Wedge	
Free-Gimlet Cucumber	12
N/A Gin/Vodka, Muddled Cucumber, fresh lime juice	
Lavender French75	12
Zero Proof Prosecco, N/A Gin, Lavender	
Free-Tini Espresso	12
Lyre's Coffee Aperitif, N/A Vodka, Espresso, Espresso bean	

