

WINE

RED

Reine de la Ville île de Beauté | Pinot Noir

Corsica, France | \$11 / \$51 | 13%
spice | mineral | black fruit
2020 vintage | Pairs with our Salumi Board

Schmelzer Big Nature Red | Merlot Blend*

Burgenland, Austria | \$21 / \$142 | 13%
dark fruit | mulberry | peppery
2020 vintage | Pairs with our Giardino Board

Ostatu Rioja | Tempranillo*

Rioja Alavesa, Spain | \$14 / \$62 | 14.5%
oaky | acidic | tart
2019 vintage | Pairs with our Priscuotto Panino
(VEGAN)

Laurent Family Reserva | Cabernet Sauvignon Blend*

Maipo Valley, Chile | \$9 / \$38 | 13.5%
red fruit | chocolate | black fruit
2023 vintage | Pairs with our Bone-In Ribeye

Montesecondo | Chianti*

Chianti Classico, Italy | \$22 / \$102 | 13%
tobacco | leather | red fruits
2020 vintage | Pairs with our Char Grilled Octopus

Field Recordings Fiction | Syrah Blend*

Paso Robles, California | \$12 / \$53 | 13.9%
tart fruits | oaky | plum
2021 vintage | Pairs with our char Shrimp Saganaki

ROSÉ

Domain De Cognaettes | Pinot Noir/Cabernet Blend Rosé

Val De Loire, France | \$9 / \$38 | 12.5%
ripe fruit | berry notes | delicate
Non-vintage | Pairs with our Salumi Board

Bonny Doon Vin Gris De Cigare | Rosé

Central Coast, California | \$10 / \$43 | 13%
rhubarb | strawberry | peach
2021 vintage | Pairs with our Atlantic Crab & Sherry
Risotto
(GF, VEGAN)

DESSERT

Butler Nephew & co. Finest Reserve | Port*

Porto, Portugal | \$11 / \$113 | 20%
chocolate | dried fruits | brown sugar
Non-vintage | Pairs with our Housemade Tiramisu
~ served in 3 oz pours

* - aged or aged partially in oak barrels

Ask your server about our specialty wines currently being offered!

BOTTLE / CAN BEER

Buenaveza

Salt & Lime Lager | Stone Brewing
Richmond, VA | 4.7% | \$6

Delicious IPA

Gluten Reduced IPA | Stone Brewing
Richmond, VA | 7.7% | \$6

Allagash White

Belgian Style Wheat | Allagash Brewing Company
Portland, ME | 5.2% | \$7

Life in the Clouds

Hazy IPA (16 oz. can) | Collective Arts Brewing
Hamilton, Canada | 6.1% | \$9

Stella Artois

Lager | Brouwerij Artois
St. Louis, MO | 5% | \$7

ask your server about our rotating
beers on draft!

CIDER

Original Blend

Apple Cider | Downeast Cider
East Boston, MA | 5.1% | \$8
(GF)

SELTZER

Mamitas

Tequila Seltzer
Chicago, IL | 5% | \$8
lime | mango | paloma | pineapple

N/A

Heineken 0

Non-Alcoholic Beer | Heineken
White Plains, NY | 0% | \$6

COCKTAILS

smoke + chili

spicy | smokey | unique
Lunazul, Del Maguey Vida Mezcal, Dolin Genepy, fresno chili,
lime (spicy) \$14

ember glow

citrus | smooth | robust
Campari, Vermouth blend, Plantation Stiggins Fancy rum,
charred orange \$15

pinky's manhattan

timeless | bold | crisp
Rittenhouse Rye, Vermouth blend, vanilla infused Angostura
bitters, Regan's orange bitters \$15

roman holiday

floral | fresh | smokey
Italicus, Banhez mezcal, Aperol, grapefruit, lime \$15

secret garden

fruity | light | refreshing
Tito's, strawberry, basil, lime \$12

caffe trieste

warming | refined | balanced
Our twist on the classic espresso martini; Belle Isle Cold Brew
Coffee Moonshine, Kahlua, Tito's, Amaro Averna, almond, cinnamon,
vanilla infused Angostura bitters, Blanchard's coffee rinse (T) \$14

picnic in the park

fun | sweet | floral
Belle Isle Lemon Lavender Moonshine, strawberry, lemon,
lavender bitters \$13

matcha made in heaven

soft | refreshing | delicate
green tea infused Tito's, Lillet Blanc, St. Germain Elderflower
liquor, matcha, strawberry, mint, orange blossom water \$14

le bolle

vibrant | citrus | zesty
Our twist on the classic Aperol spritz; Aperol, Solerno, lemon,
Regan's orange bitters, Bassano champagne \$14

green velvet

silky | creamy | light
Rittenhouse Rye, Plantation 3 Star rum, Amontillado Sherry, lime,
pistachio orgeat, egg white*, vanilla infused Angostura bitters (T) \$14

ask your server about our rotating cocktail specials!

T - contains tree nuts

*consuming raw eggs may increase your risk of foodborne illness

MOCKTAILS

cyprus cooler

cucumber, lime, mint, soda water \$8
(GF, VEGAN)

afternoon in monaco

strawberry, basil, lime, soda water \$7
(GF, VEGAN)

island heat

pineapple, fresno vinegar, lime, agave \$8
(GF, VEGAN)

WINE

WHITE

Dönnhoff Estate | Riesling*

Nahe, Germany | \$15 / \$67 | 10%
white flowers | juicy | vibrant
2021 vintage | Pairs with our Crispy Pork Belly

Raza | Vinho Verde

Vinho Verde, Portugal | \$9 / \$38 | 11.5%
tree fruit | citrus | zesty
2023 vintage | Pairs with our Shrimp Saganaki
(VEGAN)

Les Tetes Tête Blanche | Sauvignon Blanc Blend

Loire, France | \$14 / \$62 | 12.5%
fresh | zesty | fruity
2020 vintage | Pairs with our Bone-In Pork Chop

Vigneti del Sole | Pinot Grigio

Veneto, Italy | \$9 / \$38 | 12%
citrus | earthy | tree fruit
2021 vintage | Pairs with our Shrimp Saganaki

Seguin-Manuel

Mâcon~Villages | Chardonnay*

Burgundy, France | \$15 / \$67 | 13%
lively | fruity | floral
2020 vintage | Pairs with our Atlantic Crab & Sherry Risotto

Bodegas As Laxas | Albariño

Rias Baixas, Spain | \$12 / \$53 | 12.5%
apple | apricot | stone fruit
2021 vintage | Pairs with our Char-Grilled Octopus

BUBBLY

Bassano | Brut Champagne

Asti, Italy | \$9 / \$38 | 11.5%
pear | orchard fruits | crisp apple
Non-vintage | Pairs with our Crispy Chicken Piccata

ORANGE

Bonny Doon Le Cigare Orange | Grenache Blanc

Central Coast, California | \$10 / \$43 | 10.5%
apricot | tangerine blossom | citrus
2020 vintage | Pairs with our Grilled Swordfish
(GF, VEGAN)

MEAD

Honey & Hops Brew Works | Summertime Session #5 Raspberry

Front Royal, Virginia | \$16 / \$45 | 7%
raspberry | blossom | sweet
Pairs with our Giardino Board
(GF)

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