

# Cocktail Menu

## Full Proof

### **Terra Redonda \$19**

Lustau Bianco, McClintock  
Madeira Barrel Aged Gin

### **Milanese Manhattan \$22**

Chocolate Bitters, Nardini Amaro  
Rabarbaro, Virginia Highland Malt  
Whiskey

### **El Amargo Baya \$19**

Pacharan Otaola, Lustau  
Rosso, Gin Monti

## High Proof

### **Mediterranean Sunrise \$19**

Lemon Juice, Bergamot,  
Piucinqe Gin, Aquafaba, Cava

### **Bees Teas \$18**

Licor43, Choco, Apple Honey,  
Tomcat Gin, Aquafaba,  
Chilled World Peace Tea

### **Tres Paises \$17**

Lazzaroni Amaretto, Fundador  
Brandy, Turbinado, Egg White,  
Lemon, Shaved Nutmeg

### **Basicalata \$18**

Strawberry Basil Syrup, Lime  
Juice, Don Q Cristal Rum

### **Español Noche \$18**

Blackberry Syrup, Lemon  
Juice, Blackleaf Vodka,  
Lemon Lime Soda

### **Choco Chagedy \$18**

Luxardo Maraschino,  
Turbinado Syrup, Espresso,  
Selva Rey Chocolate Rum

## Chef's Special

### **San Picazorria \$10** Shooter

Red Wine, Savory Red Wine  
Syrup, Combiar, Gin, Brandy,  
Mango Gelatin Foam

## Low Proof

### **Epiphanic Crème \$16**

Baileys Salted Caramel Liqueur,  
Amaretto, Heavy Cream, Firenzes  
Pistachio Gelato Whipped Cream

### **Ambrosia Di Amodeo \$18**

Lemonade, Don Ciccio Ambrosia, Cava

### **Iberian 75 \$16**

Prickly Pear Syrup, Apple  
Juice, White Port, Cava

### **Bianco Spritz \$16**

Lemon Lime Soda, Lustau Bianco  
Vermouth, Sparkling Wine

## Zero Proof

### **Valencian \$14**

Lemon Juice, Cranberry Hibiscus  
Shrub, Strawberry Basil Syrup, Apple  
Juice, Aquafaba, Seedlip Grove

### **Baya Suave \$14**

Lemonade, Don Ciccio Ambrosia,  
Cava



# Beer & Wine Menu

## BEER

<b>Jailbreak - Special Lady Friend</b> Hazy IPA, 7%, Maryland, USA	\$11
<b>Breakfast Stout - Founders</b> Double Chocolate Outmeal Stout, 8.3%, Michigan, USA	\$13
<b>Hefe - Weihenstephaner</b> Hefe Weissbeer, 5.4%, Freising, Germany	\$11
<b>Happy Trees - Anxo Brewery</b> Cider, 6.9%, Washington DC	\$12
<b>Mango Cream Seltzer</b> Lone Pine, 5%, Portland, Main	\$12
<b>ATHLETIC Run Wild</b> Non-Alcoholic, 0.0%, Millford, CT	\$10

## WHITE BY THE GLASS

<b>PINOT GRIGIO Ornella Molon, Venezia, Italy</b> dry, light, citrus aromas	2021	\$15
<b>ASSYRTIKO Feredini, Santorini, Greece</b> light, citrus, pronounced minerality	2020	\$16
<b>ALBARINO GranBazan Verde, Rias Bixaxis, Spain</b> crisp, green apple, salty	2022	\$21
<b>VIURA Bodegas Y Artadi, Alava, Rioja, Spain</b> round, ripe pears, toasted brioche	2018	\$18
<b>FIANO di AVELINO Lapilli, Campania, Italy</b> rich, tropical fruits, almond	2021	\$19
<b>Assyrtiko skin contact Markogianni "Vorias and Helios"</b> rich, honeyed fruits, long finish	2021	\$18

## BUBBLES BY THE GLASS

<b>PROSECCO Poggio Costa, Prosecco Friuli, Brut, NV, Italy</b>	\$15
<b>CAVA Cygnus, Cava DO, Brut Reserva NV, Spain</b>	\$16
<b>FRANCIACORTA Barone Pizzini, Animante Brut NV, Italy</b> Traditional champagne method	\$28

### SPARKLING ROSE

Domaine Karanika, Black label Brut Cuvee, NV, Greece  
Rare and unique wine made of 100% Xinomavro, Traditional Method.  
Pairs well with seafood and white meat.

\$25

## ROSE BY THE GLASS

<b>TEMPRANILLO Casa la Rad, Solarce Rosado, Rioja, Spain</b>	2021	\$15
<b>TEMPRANILLO Arrocal, Rosa de Arrocal, Ribera del Duero, Spain</b>	2021	\$14

## REDS BY THE GLASS

<b>MENCIA Finca Luna Beberide, Bierzo, Spain</b> floral, black cherries	2019	\$15
<b>Nerello Mascalese Tenuta Tascante, Etna Rosso Ghiaia Nera Sicily, Italy</b> light, earthy, red fruits	2020	\$17
<b>TEMPRANILLO, Finca la Mata, Ribera del Duero, Spain</b> Rich, bold, blackfruits	2022	\$18

### AMARONE La Giarretta, Amarone della Valpolicella, Veneto, Italy

2019 \$28

We are proud to serve this unique Italian wine by the glass. Amarone has great Italian heritage and obtained from the best grapes of every harvest. Corvina based blend features aromas of preserved morello cherries, dark fruits, coffee notes and has rich jammy character. Made with the "appassimento" process that grapes are dried before fermentation makes this wine truly specular and worth tasting.

<b>RIOJA Vina Real, Crianza, Rioja, Spain</b> red cherries, tobacco, spice	2019	\$16
<b>SANGIOVESE Arceno, Chianti Classico, Italy</b> medium bodied, red fruits, earthy	2020	\$20
<b>AGIORGITIKO Gai'a Wines, Nemea, Greece</b> ripe red and black fruits, chocolate, velvety tannins	2020	\$21