

COCKTAILS

The Rose Society

Rinomato aperitivo, Mancino bianco, spumante rosé, lemon • 13

il Campo

Gin, manzanilla sherry, cucumber agua fresca, Q Mixers ginger beer, celery bitters • 14

Mr. Pink

Vodka, strawberry Campari, dry curaçao, lime, rhubarb spritz • 15

Wasted Talent

Cynar, rum, Q Mixers sparkling grapefruit • 13

Palazzo Pio

Olive oil-washed vodka, Mancino Secco, Bitter Truth Olive Bitters • 16

The Flower it Bears

Mezcal, Gran Classico, Dry Vermouth, grapefruit bitters • 16

Made Man

Rye, Aperol, Punt e Mes • 15

Sprezza

Bianco or Rosso, can 8.4oz (WA, USA) • 10

BIRRA

Forst

lager, bottle 11.2oz (IT) • 8

Menabrea Bionda

blonde, bottle 11.2 (IT) • 8.50

Modern Times Fruitlands

gose, can 16oz (CA, USA) • 9.50

Pfriem

IPA, can 12oz (OR, USA) • 8.50

Chef, Marie Rutherford • Sous, Colin Pentinnen

GM, Dana Forman • AGM, Breck Gault • AGM / Bar, Jonathan Valencia • Wine Director, Carrie Omegna