



A QUINTESSENTIAL NEGRONI

Bombay dry gin, Campari, Cinzano rosso — *rocks* 11

NEGRONI OF THE MONTH

Long Kirsh Goodnight 14

*by Anna Moss of La Moule*Campari, Amaro CioCiaro, Ommegang 'Rosetta' ale
Portland Bitters Project Dark Cacao bitters — *rocks*Spuma della casa 13
peach - cinnamon purée, proseccoErbaceo 14
Hangar One rosé vodka, Tito's vodka
Carpano dry vermouth, Marolo chamomile grappa
Poli Miele grappa - honey liqueur — *up*di Seta 16
Freeland gin, Mattei Cap Corse rouge quinquina
Quinta do Infantado ruby port, lemon, egg white
Crude smoke & salt bitters, sage leaf — *up*Rosmarino 15
Sazerac rye, Luxardo maraschino, Letherbee fernet
Vida mezcal, orange bitters, rosemary — *rock*Zucca 14
Buffalo Trace bourbon, Aperol
cinnamon & sage squash purée, orange — *up*

SPRITZ

The deceptively simple spritz is in the midst of a renaissance. These are fizzy, not fussy drinks designed to awaken the palate—ideal pre-meal libations—easy to like, even easier to drink.

PRIMITIVO HOUR 13

P. Quiles Vermut + Sanbittè + grapefruit + prosecco

RENOIR ISLAND 14

Italicus Rosolio + Cocchi Americano + prosecco

CORDON FRAISE 13

Grand Marnier + strawberry + vanilla + prosecco

SPRITZ APEROL 12

Aperol + prosecco + soda

A FEW FAVORITE STANDARDS

G & house T — *Aria gin, house tonic* — *rocks* 12A rye old fashioned — *Russell's 6y rye, bitters* — *rocks* 14Manhattan della casa — *perfect alla Nostrana* — *up* 12

FIZZ & FRUTTA

Don't call me Shirley 5
true grenadine, lemon & lime, soda, amarena, rocks

Raspberrry - vanilla soda 5

Root beer phosphate soda 5
sarsaparilla syrup, Amargo Chunchito bitters
Art of Drink acid phosphate, soda, rocks

Fresh ginger soda 4

BIRRE E SIDRO ALLA SPINA

draught beers & cider

Peroni 'Nastro Azzurro' <i>pale lager IT</i>	6
Helles Lager <i>Rosenstadt Brewery Portland, OR</i>	6
Supercool IPA <i>Upright Brewery Portland, OR</i>	6
Étienne Cider <i>Rack & Cloth Mosier, OR</i>	7

BIRRE ARTIGIANALI

Italian craft beer

Torrente <i>pilsner Birrificio Del Ducato Emilia 11.2oz</i>	12
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APERITIVI & DIGESTIVI

Aperitivo Avèze; Bonal Gentiane-Quina; Cappelletti
Bitter Aperol; Campari; Gran Classico; Luxardo; Meletti
Vermut Carpano; Cocchi; Dolin; Punt e Mes
Vermut L'Afrique; Vergano
Americano Cocchi Rosa; Cocchi Bianco
Amaro Averna; Braulio; Cappelletti Sfumato; Cardamaro
Amaro Ciociaro; Cynar; Cynar 70; Del Capo; Erborista
Amaro Lucano; Luxardo; Meletti; Montenegro
Amaro Nardini; Nonino; Ramazzotti, Sibilla
Fernet Branca; Branca Menta; Lazzaroni; Letherbee
Fernet Luxardo; Townshend's; Vallet
Chinato Canas Feast d'Erbetti, Vergano 'Luli' Moscato
Barolo Chinato Cocchi; Cappellano; G. D. Vajra
House non-infusion limoncello batch N° 57
House non-infusion arancello; pompelmocello; limecello
House antica limoncello; arancello; pompelmocello
&c. Chartreuse (*inquire*); Pernod; Herbsaint Original

WHISK(E)Y

Bourbon

Maker's Mark.....	10	Buffalo Trace.....	10
Elijah Craig.....	9	Knob Creek.....	10
Wild Turkey 101.....	10	Wild Turkey <i>Rare Breed</i>	10
Woodford Reserve.....	12	Wathen's <i>single barrel</i>	13
Angel's Envy.....	18	Four Roses <i>single barrel</i>	18
Blanton's <i>single barrel</i>	21	Booker's.....	24

Rye

Wild Turkey 101.....	8	Knob Creek.....	11
Sazerac.....	12	Russell's Reserve 6y.....	13
Pikesville 110 <i>proof</i>	20	Russell's Rsv <i>sing. barrel</i> ...	23
Hudson Manhattan.....	25	WhistlePig.....	31
Thomas Handy Sazerac....	33		

Scotch

Bruichladdich 'Classic Laddie'.....	12	Auchentoshan 3 <i>wood</i>	14
Macallan 12y.....	21	Balvenie 12y <i>double wood</i> ...	22
Oban 14y.....	25	Lagavulin 16y.....	28

&c.

Jameson <i>Irish</i>	10	Redbreast 12y <i>Irish</i>	20
Pendleton <i>Can. blended</i>	10		

SODA

San Pellegrino 1ℓ.....	5	IBC Root Beer.....	3
Limonata; Pompelmo; Chinotto; Sanbittèr.....	5		
