


A QUINTESSENTIAL NEGRONI

 Bombay dry gin, Campari, Cinzano rosso — *rocks* **11**
NEGRONI OF THE MONTH
Enoteca Negroni **14**
by Bunny Smith of Enoteca Nostrana

PiscoLogía acholado pisco

 Campari, Amaro Pasubio — *up*
Spuma della casa **13**

strawberry - blood orange, prosecco

Sweet drams **17**

 Medoyeff vodka, Imbue dry, Escubac liqueur
 olive, grapefruit bitters — *up*
Suzanne starshower **14**

Aria gin, Suze gentiane liqueur

 lime, ginger, mint — *rocks*
Valle dossi **15**

Aperol, Elijah Craig bourbon

 green Chartreuse, lime, salt — *up*
Barile **14**

PiscoLogía acholado pisco, Ransom Old Tom gin

 verjus, lemon, Bittermens Boston bitters — *rocks*

SPIRITZ

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**

Vermut Lacuesta + Sanbittè + grapefruit + prosecco

RENOIR ISLAND **14**

Italicus Rosolio + Cocchi Americano + prosecco

CORDON FRAISE **13**

Grand Marnier + strawberry + vanilla + prosecco

A FEW FAVORITE STANDARDS
Spritz Aperol — *bittersweet citrus, prosecco* — *rocks* **12**
G & house T — *Aria gin, house tonic* — *rocks* **12**
A rye old fashioned — *Russell's 6y rye, bitters* — *rocks* **14**
Manhattan della casa — *perfect alla Nostrana* — *up* **12**
FIZZ & FRUTTA
Don't call me Shirley **5**

true grenadine, lemon & lime, soda, amarena, rocks

Rhubarb shrub soda **5**
Root beer phosphate soda **5**

sarsaparilla syrup, Amargo Chunchu bitters

Art of Drink acid phosphate, soda, rocks

Fresh ginger soda **4**

BIRRE E SIDRO ALLA SPINA

draught beers & cider

Peroni 'Nastro Azzurro' pale lager IT.....	6
Helles Lager Rosenstadt Brewery Portland, OR.....	6
Supercool IPA Upright Brewery Portland, OR.....	6
Pomme Pomme Cider Rack & Cloth Mosier, OR.....	7

BIRRE ARTIGIANALI

Italian craft beers

Isaac ale w/coriander & orange Le Baladin Piemonte 8.4oz....	10
Torrente pilsner Birrificio Del Ducato Emilia 11.2oz.....	12

APERITIVI & DIGESTIVI

<i>Aperitivo</i> Avèze; Bonal Gentiane-Quina; Cappelletti
<i>Bitter</i> Aperol; Campari; Gran Classico; Luxardo; Meletti
<i>Vermut</i> Carpano; Cocchi; Dolin; Punt e Mes
<i>Vermut</i> L'Afrique; Vergano
<i>Americano</i> Cocchi Rosa; Cocchi Bianco
<i>Amaro</i> Averna; Braulio; Cappelletti Sfumato; Cardamaro
<i>Amaro</i> Ciociaro; Cynar; Cynar 70; Del Capo; Erborista
<i>Amaro</i> Lucano; Luxardo; Meletti; Montenegro
<i>Amaro</i> Nardini; Nonino; Ramazzotti, Sibilla; Tosolini
<i>Fernet</i> Branca; Branca Menta; Lazzaroni; Letherbee
<i>Fernet</i> Luxardo; Townshend's; Vallet
<i>Chinato</i> Canas Feast d'Erbetti, Vergano 'Luli' Moscato
<i>Barolo Chinato</i> Cocchi; Cappellano; G. D. Vajra
<i>House</i> non-infusion limoncello batch N° 56
<i>House</i> non-infusion arancello; pompelmocello
<i>&c.</i> Chartreuse (<i>inquire</i>); 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 Rare Breed....	10
Woodford Reserve.....	12	Wathen's single barrel.....	13
Wathen's single barrel.....	13	Angel's Envy.....	18
Four Roses single barrel....	18	Blanton's single barrel.....	21
Booker's.....	24		

Rye

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

Scotch

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

&c.

Jameson Irish.....	10	Redbreast 12y Irish.....	20
Pendleton Can. blended....	10		

SODA

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