


FROM THE ROOSTER BAR



A QUINTESSENTIAL NEGRONI

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

RuBerry  \$2 benefitting For the GWORLS 16
Absolut vodka, strawberry - rhubarb purée
elderflower, lemon, cava

Spuma della casa 13
black cherry purée, prosecco

Bring back my girls 13
Aviation American gin, Yellow Chartreuse
basil, lemon — *up*

The way to bee 14
Appleton Estate Jamaican rum, lime, honey
Angostura bitters — *up*

Big dill 13
dill - infused Monopolowa vodka, Green Chartreuse
Carpano dry vermouth, lemon — *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.

FLORALS... FOR SPRING? 13
Bombay Sapphire gin + Singani 63 + hibiscus
Rothman & Winter crème de violette + prosecco

PARASOL 14
Nardini grappa bianca classico + Nostrana arancello
Martini & Rossi Fiero vermouth + lemon + prosecco

WILDFIRE 16
Italicus Rosolio di Bergamotto + smoked Campari
lemon + prosecco

SPRITZ APEROL 12
Aperol + prosecco + soda

A FEW FAVORITE STANDARDS

A rye old fashioned — *James Oliver rye, bitters* — *rocks* 14

Manhattan della casa — *perfect alla Nostrana* — *up* 12

FIZZ & FRUTTA

Orange - clove fruit soda 5

Fresh ginger soda 4

BIRRE ALLA SPINA

draught beers

'Nazionale' Blonde Ale <i>Le Baladin IT</i> 10oz	9
Helles Lager <i>Rosenstadt Portland, OR</i>	6
'Supercool' IPA <i>Upright Brewery Portland, OR</i>	6

BIRRE & CEDRO

bottled Italian beers & Oregonian cider

Peroni 'Nastro Azzurro' <i>pale lager IT</i>	5
Torrente <i>pale ale Birrificio Del Ducato Emilia</i> 11.2oz	12
King's Cross Cider <i>Reveille Astoria, OR</i> 16.9oz	9

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; Vergano
<i>Americano</i> Cocchi Rosa; Cocchi Bianco
<i>Amaro</i> Averna; Braulio; Cappelletti Sfumato; Cardamaro
<i>Amaro</i> China-China; Ciociaro; Cynar; Cynar 70
<i>Amaro</i> Del Capo; Lucano; Luxardo; Meletti
<i>Amaro</i> Nardini; Ramazzotti, Sibilla
<i>Fernet</i> Branca, Branca Menta; Lazzaroni; Letherbee
<i>Fernet</i> Luxardo; Townshend's; Vallet
<i>Chinato</i> Vergano 'Luli' Moscato
<i>Barolo Chinato</i> Cocchi; Cappellano; G. D. Vajra
<i>House</i> non-infusion arancello; pompelmocello; limecello
<i>House</i> antica; arancello; pompelmocello; limecello
<i>&c.</i> Chartreuse (<i>inquire</i>); Pernod; Herbsaint Original

WHISK(E)Y

Bourbon

Maker's Mark	10	Buffalo Trace	10
Elijah Craig	10	Knob Creek	12
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	Russell's Rsv <i>sing. barrel</i> ...	20

Rye

Templeton	11	Knob Creek	12
Sazerac	12	James Oliver	14
Russell's Reserve 6y	15	WhistlePig	31
Pikesville 110 <i>proof</i>	20	Hudson Manhattan	25

Scotch

Bruichladdich <i>'Classic Laddie'</i>	18	Auchentoshan 3 <i>wood</i>	14
Macallan 12y	19	Balvenie 12y <i>double wood</i> ...	22
Oban 14y	25	Lagavulin 16y	28

&c.

Jameson <i>Irish</i>	11	Redbreašt 12y <i>Irish</i>	21
Pendleton <i>Can. blended</i>	10		

SODA

S. Pellegrino 1ℓ	5
Sanpellegrino Limonata; Aranciata; Clementina; Chinotto; Sanbittèr	5
Boylan Root Beer	3