



C A R M I N E

SEASONAL COCKTAILS ~ \$20

God Save the Queen, man

Empress 1908 gin, soursop liqueur
honey, lemon & prosecco

El Junior vs El Santo

Illegal mezcal, xtabentún liqueur
Meletti amaro, lime

Beachside Brawl

cachaça, passion fruit, blue curaçao
pineapple, lime

Oh Cry me a River

Pikesville rye, raspberry coulis, Amontillado
balsamic, lemon, ginger beer

Rum-DMC

Pampero *Aniversario* Venezuelan rum
VSOP Cognac, poblano liqueur
Calabrian amaro, chocolate bitters

Stanhattan

High West bourbon, Carpano *Antica*
Angostura bitters, Amarena cherry



C A R M I N E

APERITIVI ~ \$15

Original Venetian Spritz

Pilla *Select* apéritif, prosecco, olive

Sangria

wines, berries, apples & stone fruits

Vermouth ~ Rosso

Castelvecchio ~ *Il Ripose del Soldato*
Carso, Friuli

NON-ALCOHOLIC ~ \$9

Bartender's Mocktail

Ginger, Pineapple or Berry

Italian Sparklers

Chinotto (myrtle-leaf orange)
Gazzosa (Amalfi Coast lemon)

BEER

Pilsner – PERONI · *Nastro Azzuro* 7

Amber Lager – MENABREA · *Ambrata* 10

Belgian Tripel – BALADIN · *Super Flor.* 14

Flemish Sour – VANDER GHINSTE 12

Scotch Ale – TRAQUAIR · *Jacobite* 12

I.P.A. – STOUP · *Citra* 10

Imperial Stout – NO-LI · *Wrecking Ball* 8

N/A (Amber) – CLAUSTHALER 5