



C A R M I N E

SEASONAL COCKTAILS ~ \$20

Spring Fling

gin, Prosecco, lime
pamplemousse *and* elderflower liqueurs

Travel Far

Alphabet vodka (local), velvet falernum
rosemary *and* salt syrups, Orgeat*

Holy Smokes

Siete Misterios mezcal, amari
brown sugar, lemon, *Tiki* bitters

Great Scott

blended Scotch, Cocchi *Torino*
coffee liqueur, *Burlesque* bitters

Cabin Fever

Venezuelan aged rum, allspice dram
lemon, maraschino, pineapple

Stanhattan

Pikesville rye, amari
black walnut* bitters, Amarena cherry



C A R M I N E

APERITIVI ~ \$15

Venetian Spritz

Pilla Select apéritif, prosecco, olive

Pommeau

Pierre Huet – Normandy, FRA

Vermouth

Castelvecchio – Carso, Friuli

Phony Negroni *(non-alcoholic)

St. Agrestis – Brooklyn, NY

NON-ALCOHOLIC FUN ~ \$9

Bartender's Mocktail

Ginger, Pineapple or Berry

Italian Sparklers

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

BEER

Pilsner – PERONI · <i>Nastro Azzuro</i>	8
Amber Lager – MENABREA · <i>Ambrata</i>	10
Belgian Tripel – BALADIN · <i>Super Flor.</i>	14
Flemish Sour – VANDER GHINSTE	13
Saison – BOULEVARD · <i>Tank 7</i>	12
I.P.A. – STOUP · <i>Citra</i>	10
Porter – STOUP	10
N/A (Amber) – CLAUSTHALER	6