

## Aperitifs

Perfect before dinner to encourage your appetite

### **Aperol Spritz —**

An Italian sweet-orange bitter served with prosecco and a dash of club soda, an Italian summertime favorite.

### **Sambuca —**

A licorice flavored liqueur, perfect for getting you ready for a delicious meal. Another Italian classic.

### **Martini —**

A movie classic, your way. Vodka or Gin. On the rocks means over ice. Straight up means shaken and served without ice. For straight up, choose dry which means no vermouth, dirty which means with olive brine added, or go with the classic. Choose a garnish of Olives, lemon twist, or lime wheel. Or if you're not sure, ask our highly trained staff to give you some direction.

### **Cosmopolitan —**

A classic straight up cocktail which made with vodka, orange liqueur and a splash of cranberry juice. Served with a squeeze of lime to squeeze in or leave out.

## Digestives

Perfect after dinner to help your digestion

### **Brandy —**

Served neat meaning with no ice or mixer, in a brandy snifter. For the traditional experience ask your server.

### **Chocolate Martini —**

A sweet twist on the classic. A shaken blend of vodka, clear chocolate liqueur, and hazelnut liqueur served straight up in a martini glass and sprinkled with chocolate powder.

### **Brandy Alexander —**

Borne of the prohibition era around the 1920's and 30's, this blend of brandy, chocolate liqueur, and cream with a sprinkling of nutmeg is a must try. Created to improve the drinking experience of the home-made, poor-quality brandy available at the time. We use top quality brandy to make it even better.