



## Featured Cocktails

*\$11*

### Ketel One Botanicals & Soda

Ketel One Botanical Cucumber & Mint, Ketel One Botanical Grapefruit & Rose or Ketel One Botanical Peach & Orange Blossom

*\*Enjoy 40% fewer calories than a glass of wine\**

### Snow Day Sipper

Tito's Handmade Vodka, hot chocolate and coffee

### Ice Blue Cosmo

Absolut Citron Vodka, blue curaçao, white cranberry juice, lime juice, lemon zest

### Winter Paloma

Espolon Blanco Tequila, cranberry juice & pomegranate juice, topped with club soda

### Peanut Butter & Jelly Martini

Ole Smoky Peanut Butter Whiskey, Chambord and half & half

### The Lucien Gaudin

Citadelle Gin, Campari, Ferrand Curacao & Dry Vermouth

### Deliciously Light Espresso Martini

Baileys Deliciously Light, Stateside Vodka & Borghetti Café Espresso

### Rum Spiced Cider

Plantation Dark Rum, fresh cider, lemon juice simple syrup & cinnamon

### Spicy Anejo Martini

Lunazul Anejo Tequila, Grand Marnier, lime juice, simple syrup, pinch of chipotle chili powder with lime wedge & raspberries

### Angleo Azzurro

Pallini Limoncello, Cointreau, Bombay Sapphire & Sweet Vermouth with a lemon twist

### Via Sforza's Famous Red Sangria

Red wine, brandy, simple syrup & soaked fresh fruit

## Bottled Beer

### Domestic

Yuengling \$6

Coors Light \$6

Bud Light \$6

Sam Adams Seasonal \$7

Dog ish 60 min IPA \$7

Blue Point Toasted Lager \$6

No Filter Hooker IPA \$9

### Imported

Peroni \$7

Corona \$7

Moretti \$7

## Wine Selections

*by the glass*

### Sparkling Selections

Canella, Sparkling Rose 187 ml (IT) \$12

Mionetto, Prosecco 187ml \$12

### White & Rose Wine

Terres de St. Louis (FR) \$11

*Dry with an expressive nose & fruit flavors on the palate*

Angelini, Pino Grigio (Veneto, IT) \$10

*Dry and refreshing with crisp fruit notes*

Franco Amoroso, Gavi di Gavi (IT) \$11

*Well balanced with hints of pears, white flower and delicate minerality*

Pieropan, Soave (Veneto, IT) \$15

*Brilliant straw color, crisp acidity and stone fruit flavors, a fabulous, unique wine*

Nobilo, Sauvignon Blanc (Marlborough, NZ) \$12

*Flavors of pineapple, honey and pear, crisp & acidic*

Costamolino, Vermentino (Sardinia, IT) \$10

*Notes of pineapple and stone fruit with high minerality*

Round Hill, Chardonnay (CA) \$10

*Ripe apple flavors with hints of citrus and baking spice*

Black Stallion, Chardonnay (Napa, CA) \$12

*Aromas of yellow pear, lemon curd, jasmine and a hint of oak*

### Red Wines

Chateau Souverain, Merlot (CA) \$10

*Medium bodied, easy drinking, flavors of dark red fruit*

Pietra Majella, Montepulciano d'Abruzzo (IT) \$10

*Fruit forward, dry, well balanced with medium tannins*

Gabbiani Chianti, DOCG (IT) \$10

*Dry medium bodied with aromas of red cherry & dried herbs, nuanced by vanilla notes*

Terre, Barbera d'Asti (Piedmont, IT) \$10

*Juicy cherry flavors, round tannins*

Noble Vines, 667 Pinot Noir (CA) \$12

*Aromas of black cherry, plum, and a hint of bittersweet cocoa powder*

Sterling, Cabernet Sauvignon (CA) \$12

*Lush notes of blackberry, cherry, black current, vanilla*

Botromagno Nero di Troia, Super Tuscan (IT) \$13

*Fruity notes of cherries, vanilla, smooth and full bodied*

Portillo, Malbec (AR) \$10

*Ripe tannins and flavors of rich fruit*