






# GROTTA AZZURRA

famous since 1908

## \*\*\*PIZZA\*\*\* (11")

<b>*PIZZA GROTTHERITA</b> 17.95 TOMATO SAUCE, FRESH MOZZARELLA, BASIL	<b>*PIZZA PRIMAVERA</b> 19.95 RICOTTA CHEESE, MOZZARELLA, MUSHROOMS, BROCCOLI, SPINACH	<b>*PIZZA SUPREMA</b> 19.95 TOMATO SAUCE, PEPPERS, ONIONS, OLIVES, MOZZARELLA
<b>*PIZZA PROSCIUTTO</b> 19.95 TOMATO SAUCE, MOZZARELLA, PROSCIUTTO	<b>*PIZZA PEPPERONI</b> 19.95 TOMATO SAUCE, MOZZARELLA, PEPPERONI	ADD SHRIMP OR BURRATA \$9

## \*\*\*ANTIPASTI & SALAD\*\*\*

<b>*GARLIC BREAD</b>  8.95 FRESH BREAD BAKED ON PREMISES WITH GARLIC, PARMESAN, AND PARSLEY, SERVED W MARINARA/ ADD MELTED MOZZARELLA. + \$2	<b>CHICKEN SOUP</b> 12.95 SHREDDED CHICKEN, VEGETABLES, AND PASTA
<b>BRUSCHETTA</b>  9.95 TOMATO, ONIONS, BASIL	<b>*MOZZARELLA STICKS</b>  11.95 FRIED MOZZARELLA SERVED WITH MARINARA SAUCE
<b>*MOZZARELLA CAPRESE</b>  16.95 FRESH BURRATA-MOZZARELLA, GRAPE TOMATO, BASIL IN A BALSAMIC VINAIGRETTE	<b>*RICE BALLS</b> 13.95 PROSCIUTTO, PEAS, SAFFRON, AND MOZZARELLA WITH CHIPOTLE MAYO SAUCE
<b>CHICKEN FINGERS</b> 14.95 SERVED WITH FRENCH FRIES	<b>ZUPPA DI MUSSELS</b> 15.95 MARINARA SAUCE, FRA DIAVOLO OR WHITE WINE SAUCE
<b>FRIED CALAMARI</b> 18.95 CHOICE OF MARINARA SAUCE OR CHIPOTLE MAYO	<b>INSALATA MISTA</b>  14.95 MESCLUN SALAD, SLICED TOMATO, RED ONION IN A BALSAMIC VINAIGRETTE
<b>*EGGPLANT ROLLATINI</b>  16.95 STUFFED WITH RICOTTA CHEESE, SERVED OVER MARINARA SAUCE	<b>*INSALATA CAESAR</b>  14.95 CLASSIC CAESAR DRESSING. ANCHOVY, CROUTONS AND SHAVED PARMESAN CHEESE.
<b>*BAKED CLAMS</b> 16.95 STUFFED WITH BREADCRUMBS, LEMON WHITE WINE SAUCE	<b>ROMAIN SALAD</b>  14.95 TOMATO, LETTUCE, ONION IN A LEMON DRESSING
<b>*HOT ANTIPASTI (MINIMUM FOR 2)</b> 18.95/PERSON SHRIMP, BAKED CLAMS, EGGPLANT ROLLATINI, SPIEDINI	<b>*SPINACH SALAD</b>  17.95 SPINACH, WALNUTS, ORANGES, SHAVED PARMIGIANA SERVED IN A CHEESE BOWL
<b>MINISTRONE SOUP</b>  11.95 LIGHT TOMATO AND VEGETABLES	<b>*SPIEDINI ALA ROMANA</b> 17.95 LAYERS OF MOZZARELLA AND BREAD WITH ANCHOVY AND CAPER SAUCE
<b>*CONSTANTINO DI SALMON</b> 17.95 SLICED BREAD TOPPED WITH SMOKED SALMON, ROASTED PEPPERS, MELTED MOZZARELLA AND PESTO	

**ADDITION TO ANY SALAD:** CHICKEN +\$6.95 (GRILLED OR MILANESE) OR GRILLED SHRIMP +\$9.95

## \*\*\*SEAFOOD\*\*\*

<b>GROTTA'S TWIN LOBSTER TAILS</b> 44.95 5OZ, ON CAST IRON (SIZZLING) WITH GARLIC ROSEMARY BUTTER, SERVED WITH SPINACH AND CROQUETTE	<b>SEAFOOD FRA DIAVLO</b> 32.95 SHRIMP, MUSSELS AND CALAMARI, OVER LINGUINE WITH HOMEMADE SPICY MARINARA SAUCE
<b>TWIN LOBSTER TAILS FRA DIAVLO</b> 44.95 5OZ, SERVED OVER LINGUINE IN A SPICY RED SAUCE	<b>FRESH ATLANTIC SALMON</b> 29.95 GRILLED AND SERVED SPINACH AND CROQUETTE
<b>SHRIMP SCAMPI</b> 27.95 LEMON BUTTER GARLIC WHITE WINE SAUCE, OVER LINGUINE	<b>SALMON DIJON</b> 31.95 SAUTEED IN A DIJON MUSTARD, BRANDY CREAM SAUCE, SERVED SPINACH AND CROQUETTE
<b>FILET OF SOLE FRENCHISE</b> 27.95 SOLE IN A LEMON BUTTER WHITE WINE SAUCE, SERVED WITH SPINACH AND CROQUETTE	<b>*BASA OREGANATA</b> 21.95 WHITE FILET OF FISH IN LEMON WHITE WINE SAUCE AND TOPPED WITH BREADCRUMBS SERVED WITH ROASTED POTATO AND SAUTÉED BROCCOLI
<b>LINGUINE &amp; CLAMS</b> 27.95 CLASSIC PREPARATION, CHOICE RED OR WHITE	

## \*\*\*HOMEMADE PASTA\*\*\*

(WE TAKE PRIDE IN OUR FRESH HOMEMADE PASTA, AND WE USE 100% SEMOLINA DURUM FLOUR)

<b>*FETTUCINI ALFREDO</b>  20.95 HEAVY CREAM AND CHEESE SAUCE	<b>*CANELLONI</b> 21.95 PRE-ROLLED TUBULAR SHAPED PASTA, STUFFED WITH GROUND PORK AND BEEF, SPINACH AND ONIONS
<b>*FETTUCINI GAMBERI</b> 27.95 HOMEMADE, WITH SHRIMP IN CREAM SAUCE	<b>*MANICOTTI</b>  20.95 PRE-ROLLED TUBULAR SHAPED PASTA FILLED WITH FOUR CHEESE, SERVED ON POMODORO SAUCE
<b>*FOUR CHEESE RAVIOLI</b>  20.95 RICOTTA, GOAT, MOZZARELLA AND PARMESAN CHEESE IN POMODORO SAUCE	<b>*GNOCCHI PESTO ROSSO</b>  21.95 PESTO AND TOMATO SAUCE
<b>*LASAGNA CLASSICO</b> 22.95 FAMILY MEAT RECIPE, (PORK AND BEEF), SICILIAN STYLE	<b>*GNOCCHI ALTELEFONO</b>  20.95 MELTED MOZZARELLA AND TOMATO SAUCE



**ADDITION TO ANY PASTA:** CHICKEN, GRILLED, MILANESE OR CAJUN/ 6.95 OR GRILLED SHRIMP / 9.95

## \*\*\*CLASSIC ITALIAN PASTA\*\*\*

(WHOLE WHEAT SPAGHETTI AND GLUTEN FREE PENNE SUBSTITUTIONS AVAILABLE ON REQUEST ADD \$4.00)

<b>*SPAGHETTI CARBONARA</b> 19.95 CHOPPED SMOKED PANCETTA AND PARMESAN CREAM SAUCE	<b>PENNE ARABIATTA</b> 16.95 SPICY MARINARA SAUCE
<b>*OLD FASHION BAKED ZITI</b> 18.95 LIGHT TOMATO SAUCE, RICOTTA, AND MELTED MOZZARELLA	<b>SPAGHETTI MARINARA</b>  16.95 CHUNKY TOMATO SAUCE WITH GARLIC AND BASIL
<b>*SPAGHETTI BOLOGNESE</b> 18.95 HOMEMADE MEAT SAUCE (PORK AND BEEF) TOUCH OF MARINARA	<b>*MUSHROOM RISOTTO</b> 24.95 MUSHROOMS, BUTTER, PARMESAN CHEESE, TRUFFLE OIL
<b>*SPAGHETTI MEATBALLS</b> 20.95 MEATBALLS (PORK AND BEEF) SERVED WITH MARINARA SAUCE	<b>RISOTTO PESCATORE</b> 32.95 SHRIMP, CALAMARI, CLAMS, MUSSELS, WHITE WINE LIGHT TOMATO SAUCE
<b>*PENNE ALLA VODKA</b> 17.95 PINK SAUCE	

## \*\*\*MEAT, POULTRY AND SIDES\*\*\*

<b>GROTTA'S AGED RIB-EYE</b> 44.95 16 OZ. AGED U.S.D.A. PRIME RIB EYE, SAUTÉED ON CAST IRON (SIZZLING) WITH GARLIC-ROSEMARY -BUTTER, SERVED WITH SPINACH AND CROQUETTE	<b>*CHICKEN PARMIGIANA</b> 19.95 HOMEMADE MARINARA SAUCE , MELTED MOZZARELLA, SERVED WITH ROASTED POTATO AND BROCCOLI
<b>GRILLED AGED RIB-EYE</b> 44.95 16 OZ. AGED U.S.D.A. PRIME RIB EYE., GRILLED, AND SERVED WITH FRENCH FRIES	<b>CHICKEN FRENCHISE</b> 21.95 LEMON BUTTER WHITE WINE SAUCE, SERVED WITH ROASTED POTATO AND BROCCOLI
<b>*Osso Bucco</b> 39.95 VEAL SHANK, WHITE WINE, CARROT, CELERY, ONION, SERVED OVER FETTUCINI, GNOCCHI, OR RISOTTO	<b>GRILLED PORK CHOPS</b> 22.95 GRILLED AND SERVED WITH ROASTED POTATO AND BROCCOLI
<b>*  ITEM PREPARED WITH CHEESE  VEGETARIAN</b>	<b>PORK CHOPS IL PEPE</b> 23.95 IN A WHITE WINE BROWN SAUCE WITH HOT CHERRY PEPPERS, SERVED WITH ROASTED POTATO AND BROCCOLI

SAUTÉED SPINACH 8.95 FRENCH FRIES 6.95 SAUTÉED BROCCOLI 7.95 SAUTÉED MUSHROOMS 7.95

# WELCOME TO LITTLE ITALY, NYC



## LUNCH



### PRIX-FIXE AND SPECIALS

EVERY DAY \$12.<sup>95</sup> 12<sup>PM</sup>-5<sup>PM</sup>

#### ONE COURSE

SELECT ONE MAIN ITEM AND ONE SIDE PASTA

##### **CHICKEN PARMIGIANA**

TOMATO SAUCE AND MOZZARELLA

##### **CHICKEN FRANCHISE**

LEMON - BUTTER SAUCE

##### **PORK SCALOPPINI**

SAUTÉED WITH BUTTER AND WHITE WINE

##### **BASA OREGANATA**

WHITE FILET OF FISH IN LEMON WHITE WINE SAUCE AND TOPPED WITH BREADCRUMBS

##### **PENNE GARLIC AND OIL**

SEASONED DELICATELY

##### **PENNE ALLA VODKA**

TOMATOES, CREAM AND VODKA

##### **PENNE MARINARA**

CHUNKY TOMATO SAUCE WITH GARLIC AND BASIL

##### **PENNE ARABIATTA**

SPICY MARINARA SAUCE

#### LUNCH ADDITIONS (+)

##### **MINISTRONE SOUP**

LIGHT TOMATO AND VEGETABLES

7.95

##### **INSALATA MISTA**

MESCLUN SALAD, SLICED TOMATO, RED ONION IN A BALSAMIC VINAIGRETTE, TOPPED WITH SHAVED PARMESAN

7.95

##### **INSALATA CAESAR**

CLASSIC CAESAR DRESSING. ANCHOVY, CROUTONS, TOPPED WITH SHAVED PARMESAN CHEESE

7.95

##### **ROMAIN SALAD**

TOMATO, LETTUCE, ONION IN A LEMON DRESSING

7.95

##### **MOZZARELLA STICKS**

FRIED MOZZARELLA SERVED WITH MARINARA SAUCE

6.95

##### **FRENCH FRIES**

4.95

##### **ROASTED POTATO**

4.95

##### **SAUTÉED BROCCOLI**

4.95

## BRUNCH 24.<sup>95</sup>

SATURDAY AND SUNDAY 12:00PM-4:00PM

WITH COFFEE AND BOTTOMLESS MIMOSA FOR 1 HOUR

BLOODY MARY \$8

##### **EGGS FLORENTINE**

ENGLISH MUFFINS, PROSCIUTTO, SPINACH, POACHED EGGS, AND HOLLANDAISE SAUCE WITH MESCLUN SALAD

##### **SMOKED SALMON BENEDICT**

ENGLISH MUFFINS, SMOKED SALMON, POACHED EGGS, AND HOLLANDAISE SAUCE WITH MESCLUN SALAD

##### **NY BREAKFAST SANDWICH**

ITALIAN BREAD WITH BACON OR SMOKED SALMON, EGGS, MOZZARELLA CHEESE AND FRENCH FRIES

##### **BREAKFAST PIZZA**

PIZZA MARGHERITA TOPPED WITH CRISPY BACON AND CHOICE OF SCRAMBLED EGGS OR SUNNY SIDE UP

##### **FRENCH TOAST**

HOMEMADE CHALLAH BREAD AND MAPLE SYRUP

##### **EGGS MARINARA**

2 POACHED EGGS WITH MARINARA SAUCE, SERVED ON ENGLISH MUFFINS WITH MESCLUN SALAD

## DESSERT

<b>TIRAMISU</b>	10.95
LADYFINGER COOKIES SOAKED IN ESPRESSO AND LAYERED WITH MASCARPONE CREAM	
<b>FRIED OREOS</b>	9.95
DIPPED INTO PANCAKE BATTER AND FRIED	
<b>TARTUFO OF THE DAY</b>	9.95
MADE WITH CREAMY ICE CREAM CENTERED WITH SLICED NUTS AND CHERRY, THEN WRAPPED IN BITTERSWEET CHOCOLATE	
<b>CLASSIC CANNOLI</b>	9.95
STUFFED WITH RICOTTA AND MASCARPONE CREAM	
<b>CREME BRULÉ</b>	10.95
CLASSIC FRENCH VANILLA CUSTARD	
<b>CLASSIC ITALIAN CHEESECAKE</b>	9.95
MADE WITH ITALIAN RICOTTA CHEESE	
<b>CHOCOLATE MOUSSE CAKE</b>	10.95
LIGHT, AIRY, AND CREAMY, TOPPED WITH SHAVED CHOCOLATE	
<b>CARROT CAKE</b>	10.95
CARROTS, WALNUTS, COVERED WITH CRISPY FROSTING	

## AFTER DINNER

### ITALIAN COFFEE

AMERICANO, SAMBUCA TOPPED WITH WHIPPED CREAM

### CHOCOLATE COFFEE

AMERICANO, GODIVA CHOCOLATE LIQUOR, TOPPED WITH WHIPPED CREAM

### NUTTY IRISHMAN

AMERICANO, JAMESON, FRANGELICO, BAILEYS TOPPED WITH WHIPPED CREAM

### AMARETTO DISARONNO

### AMARO MONTENEGRO

### AVERNA AMARO SICILIANO

### DOM BENEDICTINE B&B LIQUEUR

### FERNET BRANCA

### FONSECA 10 YEAR TAWNY PORT

### FRANGELICO LIQUEUR

### GALLIANO L'AUTENTICO LIQUEUR

### GRAPPA MOSCATO

### HEERING CHERRY LIQUEUR

### LIMONCELLO DI CAPRI

### LIQUORE STREGA

### SAMBUCA ROMANA

### CARPANO ANTICA FORM VERMOUTH ROSSO

### T. FERTUNA VERMOUTH ETRUSCO BIANCO

**GROTTA AZZURRA**  
*famous since 1908*

# GROTTA AZZURRA

## WINE



# DRINK LIST

## COCKTAILS & MARTINIS

### CLASSIC COCKTAILS

#### ESPRESSO MARTINI

VODKA, DARK CREAM DE CACAO, KAHLUA,  
LIQUOR 43, SHOT OF ESPRESSO

#### LIMONCELLO MARTINI

LIMONCELLO, VODKA AND LEMON JUICE

#### MOSCOW MULE

VODKA, GINGER BEER, FRESH LIME JUICE

#### MOJITO

CLASSIC, STRAWBERRY, PASSION FRUIT, MANGO  
BACARDI RUM, LIMES, MINT LEAVES

#### APEROL SPRITZ

APEROL, PROSECCO, AND A SPLASH OF CLUB SODA

#### HOMEMADE RED SANGRIA

GLASS 12      PITCHER (CCA 5 GLS) 38

#### FROZEN DRINK OF THE DAY

(FROZEN DRINKS ARE SEASONAL)

### SIGNATURE COCKTAILS

#### LIMONCELLO MARGARITA

EXOTICO TEQUILA, LIMONCELLO, FRESH LEMON  
AND LIME JUICE

#### SMOKED ROSEMARY NEGRONI

MALFY GIN, ROASTED ROSEMARY, CARPANO VERMOUTH,  
AND CAMPARI

#### SMOOTH CRIMINAL

ILEGAL MEZCAL, FRESH LIME JUICE, AGAVE NECTAR,  
AND PEACH PUREE

#### NEGRONI SBAGLIATO

PROSECCO, CARPANO VERMOUTH, AND CAMPARI

#### AMALFI

TITO'S VODKA, LIMONCELLO, FRESH LEMON,  
PASSION FRUIT AND ROSEMARY

#### CASAMIGOS SMOKY MARGARITA

CASAMIGOS MEZCAL, FRESH LIME JUICE, ORANGE JUICE,  
AGAVE NECTAR, AND ORANGE LIQUEUR

ALL MARKED WITH + INCLUDED IN PULSD (BY GLASS)!

## WINE BY GLASS & BOTTLE

### WHITE AND ROSE:

+PINOT GRIGIO, LUMINA RUFFINO, ITALY	11/37
+CHARDONNAY, MEZZACORONA, ITALY	11/37
+SAUVIGNON BLANC, O'DWYERS CREEK, NZ	12/40
+MOSCATO (SWEET), VILLA POZZI, ITALY	10/36
+RIESLING, HANS VON MULLER, GERMANY	10/36
+ROSE, LAVENDETTE, FRANCE	11/37
GAVI, LA BOLLINA, ITALY	12/38
ALBARINO, BLANQUITO, SPAIN	11/37
LAMBRUSCO, LA CACCIATORA, ITALY	10/36

**PINOT GRIGIO, BASTIANICH, ITALY** 38  
ROUND AND FULL, WITH GOOD MINERAL AND ACIDIC STRUCTURE. AROMAS AND FLAVORS OF WHITE PLUM AND APPLE.

**PINOT GRIGIO, MEZZACORONA, ITALY** 38  
AROMATIC CRISP GREEN APPLE, MINERAL, AND HONEYSUCKLE NOTES, PERFECTLY BALANCED CRISP AND FRESH

**TOSCANA BIANCO, BULI, ITALY** 44  
APPLES AND PEARS WITH A HINT OF LEMON AND SPICY OAK CHARACTER. MEDIUM BODIED AND FRESH BUT TURNING DRY AT THE END.

**SAUVIGNON BLANC, SEEKER, NEW ZEALAND** 39  
PALE LEMON STRAW WITH A GREEN HUE. VIBRANT AROMAS OF FRESH LEMONS AND LIMES, GREEN APPLE, BASIL, AND A TOUCH OF FLORAL HONEY. SLIDES ACROSS THE PALATE SEAMLESSLY WITH CRISP FRESH FRUIT NOTES.

**WHITE BLEND, UPSHOT, CALIFORNIA** 40  
THIS BRIGHT WINE BURSTS WITH AROMAS OF WHITE PEACH, APRICOT, AND JASMINE BLOSSOM WITH FLAVORS OF MELON, PEACH AND A WET STONE MINERALITY FOLLOWED BY A CRISP YET FULL FINISH.

**CHARDONNAY, RON RUBIN, CALIFORNIA** 44  
SOFT CREAMY NOTES OF APPLES, PEARS AND SPICES ENVELOPE THE SENSES, WITH ADDED AROMAS OF VANILLA AND TOASTY OAK. THIS CHARDONNAY IS VERY BALANCED AND APPROACHABLE WITH CRISP FRUIT FLAVORS, HINTS OF BUTTER AND OAK.

**ALBARINO, BLANQUITO, SPAIN** 37  
PINEAPPLE AND FLORAL AROMAS SETTLE INTO ITS' SMOOTH PALATE. FULL TEXTURE, BALANCING ACIDITY AND LIGHTLY SALTY APPLE FLAVORS ON THE FINISH.

**ROSE, LA CREMA, CALIFORNIA** 40  
DELICATE AROMAS OF ORANGE BLOSSOM, RASPBERRY AND WATERMELON ARE SUPPORTED BY SUBTLE MINERAL NOTES AND - FLAVORS OF STRAWBERRY, PINK LADY APPLE AND ORANGE CREAMSICLE. JUICY ACIDITY AND FLINTY MINERAL NOTES DRIVE A LONG FINISH

**ROSE, "AIX" MAISON SAINT, FRANCE** 45  
WELL-BALANCED PREMIUM PROVENCE ROSÉ WITH A TYPICAL HYPNOTIZING SALMON PINK COLOR. THE NOSE IS FRESH AND FRAGRANT, DELICATE YET YOUTHFUL WITH SOPHISTICATED NOTES OF FRESH RED FRUITS, PEACH, AND SUBTLE FLOWER HINTS. IT OFFERS ROUNDNESS ON THE PALATE AND A BEAUTIFUL AROMATIC DEPTH, BEFORE FINDING FRESHNESS AND SOME MINERALITY IN ITS LONG AND PRECISE FINISH.

### CHAMPAGNE & SPARKLING WINE:

PROSECCO, VILLA JOLANDA, ITALY	10/36
LAMBRUSCO, LA CACCIATORA, ITALY	10/36
PROSECCO, MIONETTO, ITALY 187ML	12
ROSE SPARKLING, MIONETTO, ITALY 187ML	12
PROSECCO, MIONETTO, ITALY 750ML	42
ROSE SPARKLING, MIONETTO, ITALY 750ML	42
CHAMPAGNE, MUMM BRUT GRAND CORDON 750ML	70
CHAMPAGNE, CHARLES HEIDSIECK RESERVE 750ML	75

### BEER:

PERONI	8
MODELO ESPECIAL	8
BROOKLYN LAGER	8
MILLER LIGHT	8
CORONA	8
BUDWEISER	8
BUD LIGHT	8
STELLA ARTOIS	8
LAGUNITAS	8
KILLSBORO CALAMARI, ITALIAN AMERICAN PILSNER	9
EVILTWIN WOOSTER STREET "APILS" ITALIAN PILSNER	9

### VODKA

KETEL ONE, GREY GOOSE, TITO'S, SOBIESKI, SOBIESKI CITRON

### RED:

+MONTEPULCIANO, VALERI, ITALY	11/37
+ MERLOT, SPELLBOUND, CALIFORNIA	11/37
+CHIANTI. TOMAIOLO GOLD, ITALY	10/36
+CABERNET SAUVIGNON, GROOVE RIDGE	10/36
+ PINOT NOIR, MONTE DEGLI, ITALY	11/37
MALBEC, AGUA DI PIEDRA, ARGENTINA	11/37
MONTEPULCIANO RISERVA, MONIGUIDI, ITA	12/40
PRIMITIVO, DI MANDURIA SANG, ITALY	12/38
TOSCANA ROSSO, ANTINORI, ITALY	15/45

**BARBERA D'ASTI, MICHELE CHIARLO, ITALY** 39  
RUBY RED WITH HUES OF VIOLET. ELEGANT AND INTENSE, WITH NOTES OF FRESH MATURE RED FRUIT, SUCH AS CHERRY AND CURRANT. HARMONIOUS, WITH GOOD STRUCTURE AND ROUNDNESS, BEAUTIFUL SAVORY FINISH.

**CHIANTI CLASSICO, TENUTA DI CAPRAIA, ITALY** 44  
OPTIMAL COMPLEXITY AND STRUCTURE. RUBY RED COLOR WITH VIOLET TINGES. INTENSE AND RICH AROMA, VINOUS, FRUIT DRIVEN. PLEASANT CHERRY NOTES, REFRESHING AND WELL-BALANCED WITH HINTS OF INTEGRATED VIVID TANNIN.

**BAROLO, MONTE DEGLI, ITALY** 49  
DRIED CHERRIES AND LOGANBERRIES WITH HINTS OF AUTUMN LEAVES AND MILD GINGER POWDER. MEDIUM-TO FULL-BODIED WITH FINE, SPICE-COATED TANNINS AND A SLIGHTLY CHEWY FINISH. NICE AND SPICY AT THE END.

**CAB. SAUVIGNON, COPPOLA DIRECTOR'S CUT, CALI** 49  
FULL-BODIED WITH STURDY TANNINS, DEEP, LAYERED FRUIT CHARACTER, AND A LUSHNESS ON THE PALATE, THE DIRECTOR'S CUT CABERNET SAUVIGNON BOASTS A MÉLANGE OF RED AND BLACK BERRY FLAVORS, CHERRIES, CASSIS, NOTES OF LAVENDER, AND A BROAD RANGE OF SPICES AND TOASTED OAK.

**MALBEC, BEN MARCO, ARGENTINA,** 43  
AROMAS OF FRESH BLACK FRUIT AND FLORAL NOTES OF VIOLETS. THE PALATE SHOWS GREAT BALANCE, VERY FINE TANNINS, AND A THREAD OF ACIDITY GOING THROUGH ITS CORE, LIFTING IT UP AND GOING ITS LENGTH.

**VALPOLICELLA CLASSICO, LUCIANO ARDUINI, ITALY** 45

**TOSCANA ROSSO, ANTINORI, ITALY** 45

**AMARONE CLASSICO ANTONIO GAUDIOSO, ITALY** 65

### BOURBON/WHISKEY

JIM BEAM, MAKER'S MARK, BASYL HAYDEN, KNOB CREEK, WOODFORD RESERVE, BULLET, JACK DANIEL'S, JAMESON

### SCOTCH

DEWAR'S WHITE, JOHNNIE WALKER BLACK, JOHNNIE WALKER GOLD, CHIVAS REGAL 12Y

### SINGLE MALT

OBAN 14Y, LAPHROAIG 10Y, GLENFIDDICH 12Y, GLENLIVET 12Y, MACALLAN 12Y

### GIN

HENDRICK'S, MALFY ORIGINAL, MALFY LIMON, THE BOTANIST

### GRAPPA

MAZZETTI GRAPPA DI MOSCATO

### ITALIAN LIQUEUR

AMARO, AMARETTO, APEROL, CAMPARI, GALLANIO, FRENET BRANCA, FRANGELICO, SAMBUCA WHITE, SAMBUCA BLACK, TIA MARIA, LIMONCELLO

### TEQUILA/MEZCAL

CASAMIGOS BLANCO, CASAMIGOS ANEJO, CASAMIGOS MEZCAL, CASA DRAGONES BLANCO, CODIGO ROSA BLANCO, DON JULIO SILVER, ESPOLON BLANCO, ILEGAL JOVEN MEZCAL, ILEGAL REPOSADO MEZCAL, MI CAMPO BLANCO, PATRON SILVER, VOLCAN BLANCO, TEREMANA BLANCO, TEREMANA REPOSADO, TRES GENERACIONES SILVER, TRES GENERACIONES ANEJO

ALL MARKED WITH + INCLUDED IN PULSD (BY GLASS)!

818 TEQUILA BLANCO 80 <b>KENDALL JENNER</b>	13
818 TEQUILA REPOSADO 80 <b>KENDALL JENNER</b>	15
818 TEQUILA ANEJO 80 <b>KENDALL JENNER</b>	17
BASICO TEQUILA BLANCO 80	10
CALIROSA TEQUILA ROSA BLANCO <b>ADAM LEVINE</b>	15
CALIROSA TEQUILA ANEJO <b>ADAM LEVINE</b>	25
CASA DEL SOL TEQUILA BLANCO 80 <b>EVA LONGORIA</b>	17
CASA DEL SOL TEQUILA REPOSADO 80 <b>EVA LONGORIA</b>	21
CASA DEL SOL TEQUILA ANEJO 80 <b>EVA LONGORIA</b>	28
CASA NOBLE TEQUILA BLANCO 80 <b>CARLOS SANTANA</b>	13
CASA NOBLE TEQUILA REPOSADO 80 <b>CARLOS SANTANA</b>	15
CASA NOBLE TEQUILA ANEJO 80 <b>CARLOS SANTANA</b>	17
CASAMIGOS TEQUILA BLANCO 80 <b>GEORGE CLOONEY</b>	13
CASAMIGOS TEQUILA ANEJO <b>GEORGE CLOONEY</b>	17
CASAMIGOS MEZCAL <b>GEORGE CLOONEY</b>	15
CAZADORES TEQUILA ANEJO 80	12
CINCORO TEQUILA BLANCO 80 <b>MICHAEL JORDAN</b>	27
CINCORO TEQUILA REPOSADO 80 <b>MICHAEL JORDAN</b>	35
CINCORO TEQUILA ANEJO 80 <b>MICHAEL JORDAN</b>	42
CODIGO 1530 MEZCAL ARTESANAL JOVEN 84.4	18
CODIGO 1530 TEQUILA BLANCO 80 <b>GEORGE STRAIT</b>	13
CODIGO 1530 TEQUILA REPOSADO 80 <b>GEORGE STRAIT</b>	23
CODIGO 1530 TEQUILA ANEJO 80 <b>GEORGE STRAIT</b>	34
CONVITE MEZCAL ARTESANAL MADRECUISHE BLEND 84	18
DELEON TEQUILA BLANCO 80 <b>SEAN "P.DIDDY" COMBS</b>	13
DELEON TEQUILA REPOSADO 80 <b>SEAN "P.DIDDY" COMBS</b>	16
DELEON TEQUILA ANEJO 80 <b>SEAN "P.DIDDY" COMBS</b>	18
DONJULIO TEQUILA REPOSADO PRIMAVERA 80	38
DOS HOMBRES MEZCAL ARTESANAL JOVEN ESPADIN 84	18
<b>AARON PAUL AND &amp; BRYAN CRANSTON</b>	
DOS PRIMOS TEQUILA BLANCO 80 <b>THOMAS RHETT</b>	13
DOS PRIMOS TEQUILA REPOSADO 80 <b>THOMAS RHETT</b>	16
EL CRISTIANO TEQUILA BLANCO 80	15
EL CRISTIANO TEQUILA EXTRA ANEJO 80	33
EL MAYOR TEQUILA BLANCO 80	13
EL MAYOR TEQUILA ANEJO 80	15
EL MAYOR TEQUILA ANEJO CRISTALINO 80	15
FLECHA AZUL TEQUILA BLANCO 80 <b>MARK WAHLBERG</b>	13
FLECHA AZUL TEQUILA ANEJO 80 <b>MARK WAHLBERG</b>	18
JAJA TEQUILA BLANCO 80 <b>THE CHAINSMOKERS</b>	11
LOBOS 1707 TEQUILA BLANCO JOVEN 80 <b>LEBRON JAMES</b>	13
LOBOS 1707 MEZCAL ARTESANAL 84 <b>LEBRON JAMES</b>	17
LOS AMANTES MEZCAL ANEJO 2 YR 80	21
SENDRIO MEZCAL JOVEN 80	13
SENDRIO MEZCAL REPOSADO 80	15
SENDRIO MEZCAL ANEJO 80	18
TEREMANA BLANCO <b>DWAYNE "THE ROCK" JOHNSON</b>	11
TEREMANA REPOSADO <b>DWAYNE "THE ROCK" JOHNSON</b>	12

# BAR A B A L L O O J U L I O T E Q U I L A