

## SIGNATURE COCKTAILS

<b>KALE STORM</b> Hendricks Gin, Kale Juice, Ginger Beer	<b>12</b>
<b>BLOOD ORANGE MARGARITA</b> Jalapeño-Infused Tequila, Blood Orange Purée, Triple Sec, Lime Juice, Agave	
<b>CHAI SPICE OLD FASHIONED</b> Michter's Rye, Chai Spice-infused Simple Syrup, Angostura Bitters	<b>12</b>
<b>BAR ROSSO COSMO</b> Deep Eddy Cranberry Vodka, House-Made Limoncello, Lemon Juice, Orange Bitters	<b>13</b>
<b>ITALIAN MOSCOW MULE</b> Muddled Mint and Lime, Crop Organic Vodka, Amaro Averna, Ginger Beer	<b>12</b>
<b>CIAO BELLA</b> Vodka, Triple Sec, Pomegranate Liqueur, Lime Juice, Club Soda	<b>11</b>
<b>LYCHEE MARTINI</b> Crop Organic Vodka, Lychee liqueur, Lychee juic	<b>13</b>
<b>THE STAMFORD VINTINI</b> St Germain, Crop Organic Vodka ,Lemon juice, Simple Syrup, Organic Prosecco	<b>12</b>
<b>COCONUT MOJITO</b> Blue Chair Coconut Rum, Muddled Mint and Lime, Brown sugar, Club soda	<b>12</b>
<b>ADULT PUNCH</b> Bacardi Limon, St Germain, Hypnotic , Orange Juice, Ginger Ale	<b>12</b>
<b>SANGRIA</b> (white or red)	<b>10</b>
<b>STEEL-AGED COCKTAIL OF THE MOMENT</b>	<b>14</b>
Ask your bartender for details	
<b>BEER TAP</b> ask your server for the daily selection	n/a

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### DOMESTIC BOTTLES

Bud Light, Light Lager, MO	5
Budweiser, American Lager, MO	5
Coors Light, Light Lager, CO	5
Stone, India Pale Ale, CA	6
Blue Moon, Belgian White, CO	6
Lagunitas Lil Sumpin Sumpin, Pale Wheat Ale, CA	6
Dogfish Head 60 Minute, India Pale Ale, DE	6
Dogfish Head 90 Minute, India Pale Ale, DE	7
Spencer, Trappist Ale, MA	10
Yuengling Lager, PA	6
Butternuts Porkslap Pale Ale, NY [can]	6
Sixpoint Sweet Action Cream Ale, NY [can]	7
Sixpoint The Crisp Pilsner, NY [can]	7

### IMPORTED BOTTLES

Corona, Mexico	6
Guinness, Ireland [can]	7
Bass, Pale Ale, England	6
Birra Moretti, Italy	7
Heineken, Netherlands	6
Heineken Light, Netherlands	6
Amstel Light, Netherlands	6
Peroni, Italy	7
Grolsch, Pale Lager, Netherlands	6
<b>HARD CIDER</b>	
Ace, Hard Cider, CA	5
Ace Perry, Hard Pear Cider, CA	5

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Ace, Hard Cider, CA	5
Ace Perry, Hard Pear Cider, CA	5

## VINO

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### SPARKLING

Prosecco "Organic" Fascino, Veneto	8
Moscato D'Asti Briccotondo, Piedmont	8
Lambrusco Quercioli Secco, Emilia Romagna	8

### BIANCO

Gavi Di Gavi, Villa Sparina, Piedmont	10
Pinot Grigio Zenato, Veneto	9
Vermentino La Cala, Sardegna	10
Chardonnay Chalk Hill, California	12
Sauvignon Blanc CakeBread, California	15
Sauvignon Blanc La Petite, France	10
Sancerre Reserve Durand, France	12
Riesling Essence Mosel, Germany	10

### ROSE

Pinot Noir Rose Henri Bourgeois, France	8
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### ROSSO

Montepulciano D' Abruzzo Niro, Abruzzo	10
Barbera D'alba Pio Cesare, Piedmont	13
Chianti Classico Borgo Scopeto, Tuscany	10
Super Tuscan Tommasi Rompicollo, Tuscany	15
Cab/Merlot/Malbec Hess Select Treo, California	11
Cabernet Sauvignon Steele, California	12
Syrah McManis, California	10
Merlot Guenoc, California	9
Pinot Noir Mark West, California	13
Malbec Aruma, Argentina	10
Cotes Du Rhone La Nerthe, France	12

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