

COCKTAILS

STRAWBERRY JALAPENO MARGARITA	\$9
Jalapeno & strawberry infused Sauza tequila, freshly squeezed lime juice & strawberry simple syrup, garnished with a lime	
BLACKBERRY SAGE MULE	\$11
Altos tequila, blackberry sage simple syrup & ginger beer, garnished with a lemon	
BLUEBERRY MULE	\$10
Absolut Citron vodka, ginger beer, blueberry simple syrup & garnished with a lemon	
BACARDI MOJITO	\$10
Bacardi Rum, spearmint simple syrup, fresh mint, lime juice & club soda garnished with a lime	
MAKERS MULE	\$11
Makers Mark bourbon, lime juice & ginger beer, garnished with a lime	
ESPRESSO MARTINI	\$13
Green Mountain Organic vodka, Bailey's, Kahlua & espresso served with whipped cream & coffee beans	
CHOCOLATE OLD FASHIONED	\$12
Evan Williams BIB bourbon, Carpano Antica vermouth, Meletti amaro & Aztec chocolate bitters & a twist of orange	
ON THE WINGS OF BEES	\$14
Barr Hill gin, local organic honey syrup, fresh lemon juice with a crystallized honey rim & a lemon twist	
CHAMPAGNE PIECASSO	\$8
Champagne, homemade berry simple syrup & Angostura bitters	
SUMMER SANGRIA	\$11
Fresh Melon soaked in Sauvignon Blanc & topped with Sparkling Rosé, garnished with a twist of orange	

CIDERS

STOWE CIDER TIPS UP	16OZ CAN	ABV 6.5%	\$7
Semi dry & lightly sweetened			
STOWE CIDER HIGH & DRY	16OZ CAN	ABV 6.5%	\$7
Super dry, no sugar & preservative free			
CITIZEN CIDER THE DIRTY MAYOR	16OZ CAN	ABV 5.2%	\$7
This off-dry, hopped cider finishes with a strong ginger profile			
GRAFT LOST TROPIC HOP MIMOSA CIDER	12OZ CAN	ABV 6.9%	\$7
NY Apples, dry hopped with Citra hops, orange zest & organic orange extract			
WOODCHUCK PEARSECCO	12OZ CAN	ABV 6.1%	\$7
Dry crispy, bubbly with subtle pear notes			

BEER

OMISSION	GLUTEN FREE	\$6 BTL
HARPOON	UFO WHITE	\$6 CAN
ZERO GRAVITY	CONEHEAD	\$6 CAN
COORS BREWNG	COORS LIGHT	\$4 BTL
ANHEUSER-BUSCH	BUDWEISER	\$4 BTL
ANHEUSER-BUSCH	BUD LIGHT	\$4 BTL
MILLER BREWING	MILLER LITE	\$4 BTL
MICHELOB	ULTRA	\$4 BTL
CORONA	EXTRA	\$5 BTL
HEINEKEN	HEINEKEN	\$5 BTL
CLAUSTHALER	NON-ALCOHOLIC	\$5 BTL
LABATT	BLUE LIGHT	\$4 CAN
LAWSON'S	SUPER SESSION #4 OR LI'L SIP	\$7 CAN
ALCHEMIST	HEADY TOPPER	\$7 CAN
ALCHEMIST	FOCAL BANGER	\$7 CAN

WINE BY THE GLASS

WHITE

PROSECCO ZONIN, ITALY	187ML BOTTLE	\$9
VALFORMOSA MISTINGUETT BRUT ROSE' CAVA	\$8 \$11.50	\$30S
VILLA VIVA, STILL ROSE', COTES DE THAU	\$8 \$11.5	\$30
IL ROCCOLO VENETO, PINOT GRIGIO, ITALY	\$7 \$10	\$26
LA FIERRA, MOSCATO, ITALY	\$7 \$10	\$26
MAN, CHARDONNAY, SOUTH AFRICA	\$7 \$10	\$26
ARCA NOVA, VINHO VERDE, PORTUGAL	\$8 \$11.5	\$30
ANGELO GRILLO, MGM MONDO DEL VINO, ITALY	\$9 \$13.5	\$34
OTTOS, SAUVIGNON BLANC, NEW ZELAND	\$10 \$14.5	\$38
SEVEN FALLS, CHARDONNAY, WASHINGTON	\$13 \$18.5	\$48

RED

MAN, CABERNET SAUVIGNON, SOUTH AFRICA	\$7 \$10	\$26
CAVE CANEM, MONTEPULCIANO d'ABRUZZO, ITALY	\$7.5 \$11	\$28
PETRAIO, PUGLIA PRIMITIVO, ITALY	\$8 \$11.5	\$30
CANRINE ELVIO TINTERO, ITALY	\$11 \$16	\$42
CANTINE VOLPETTI, CESANESE, ITALY	\$11 \$16	\$42
BORGO SCOPETO, CHIANTI CLASSICO, ITALY	\$11 \$16	\$42
MONTE ANTICO, TOSCANO ROSSO, ITALY	\$11 \$16	\$42
FEUDO DI SANTA TRESA, FRAPPATO, ITALY	\$12 \$17.5	\$46
PIERO BENEVELLI, DOLCETTO, ITALY	\$13 \$18.5	\$48

DESSERTS

PIECASSO'S HOMEMADE TIRAMISU	\$7
Lady fingers soaked with espresso & layered with mascarpone mousse	
PEANUT BUTTER MOUSSE PIE	\$6
Drizzled with warm chocolate sauce & whipped cream	
BLONDIES A-LA-MODE	\$7
Chocolate chip cookie bar served warm with butterscotch & ice cream	
CANNOLI	\$4
A fried pastry shell filled with sweetened ricotta cheese & mini chocolate chips, drizzled with chocolate syrup	
KEY LIME TART	\$7
Drizzled with raspberry sauce & whipped cream	
ISLAND ICE CREAM	\$4.5
Assorted flavors, made locally, please ask your server	