



WINE BY THE GLASS

FRIZZANTE

- VALDO** Prosecco, Valdobbiadene 12
BANFI ROSA REGALE Sweet Sparkling Rosè, Piedmont 12
MOET & CHANDON Brut Champagne 22
MOET & CHANDON Brut Rosé, Champagne 25

- VIETTI** Moscato d'Asti **Half Bottle** 25
ADAMI Prosecco, Valdobbiadene **Half Bottle** 24

BIANCO + ROSATO

- PÈPE** Rosé, Atlas Peak, Napa 14
Sauvignon Blanc, Atlas Peak, Napa 16
Chardonnay, Atlas Peak, Napa 18

- SANTA CRISTINA** Pinot Grigio, Toscana 14
MASTROBERARDINO Greco di Tufo, Campania 15
SILVESTRI Chardonnay, Carmel Valley 17½

ROSSO

- OCONE 'APOLLO'** Aglianico del Taburno, Campania 15
PÈPPOLI Chianti Classico 17½
BISERNO 'INSOGLIO' Super Tuscan (Syrah/Merlot) 22

- PÈPE** Pinot Noir, Atlas Peak, Napa 18
'Vesuvio' Cab Blend, Atlas Peak, Napa 18
Cabernet Reserve, Atlas Peak, Napa 21

BIRRA

ALLA SPINA 9

- ALVARADO STREET BREWERY** Mai Tai IPA, Monterey CA
MENABREA BIRRERIA Bionda Lager, Italy

IN BOTTIGLIA

- ALLAGASH** White Wheat Ale, Portland ME 8
ANDERSON VALLEY Boont Amber Ale, Mendocino CA 9
MODELO Pilsner-Style Lager, Mexico 7
COOR'S LIGHT Lager, Golden CO 7
ERDINGER N/A, Germany 7

LIKE A VIRGIN 11

- PUTTIN' ON THE SPRITZ** Pèpe Strawberry Shrub, The Dew, DPL Cherry Bark/Vanilla Bitters, Lime, Wild Rosemary

- CHEW ON THIS** Chamoy, Pineapple, Passion Fruit, Tajin, Lime, Soda

- SHRUB-A-DUB-DUB** Pèpe Raspberry Shrub, DPL Lavender Bitters, Lemon, Edible Flower, Soda

- SANPELLIGRINO ITALIAN SODAS**
Aranciata, Limonata, Blood Orange, Pomegranate-Orange 4

COCKTAILS 16

- PÈPERO SPRITZ** Pèpero, Prosecco, Club Soda, Orange

- PÈPECELLO SPRITZ** Pèpecello Limoncello, Prosecco, Fresh Mint & Basil

- PÈPERO SLING** Pèpero, Pineapple, Aromatic Bitters, Lime

- PURPLE HAZE** Lunazul Tequila, DPL Pear Liqueur, Prickly Pear, Butterfly Pea Flower, Ginger Bitters, Lime

- ISOLA BELLA** Plantation Original Dark Rum, Bruto Americano, DPL Tiki Bitters, Passion Fruit, Pineapple, Lime

- MAMMA'S BOY** Maker's Mark Bourbon, Cardamaro, Pèpecello, Pimento Bitters, Wild Blueberry Preserves, Lemon

- MANEATER** Malfi Blood Orange Gin, DPL Ginger Liqueur, Pèpe Strawberry Shrub, Prosecco, Basil, Lime

- THE DROP** Pèpecello Limoncello, DPL Citrus Vodka, Pèpe Raspberry Shrub, Lemon

- LA VENDETTA DEL CAPO** Pineapple & Chipotle Infused El Jefe Tequila, DPL Blood Orange Liqueur, Chamoy, Tajin, Orange, Lime

- IN "SPAIN" IN THE MEMBRANE** Mare Spanish Gin, Elderflower, P31 Green Aperitivo, DPL Celery Bitters, Rosemary Olive Oil, Green Chartreuse Dust, Lime

- ALL BITE NO BARK** Tito's Vodka, DPL Cherry Bark/Vanilla Bitters, Pèpe Strawberry Shrub, Lime, Soda

- NO REGERTS** Bruxo Mezcal, Combier Kummel, DPL Pompelmo, Peychaud Bitters, Wild Rosemary, Lemon

- ONE PERCENTER** Patron "El Alto" Super-Premium Tequila, Pierre Ferrand Dry Curacao, Grand Marnier Cuvee Louie-Alexandre, Fassionola, Edible Gold Flakes, Lime, Orange **\$40**

DOC PÈPE'S LAB

- Barrel Aged Cocktails by Christian Pèpe

- OLD FASHIONED** Kentucky Straight Bourbon Whiskey, Cane Sugar, Aromatic Bitters, Cherry Juice, Orange, Cherry Slice 16

- OLD FASHIONED RESERVE** Classic Rye Old Fashioned Cocktail Aged One Year in Rum Barrels 18

- MANHATTAN** Straight Bourbon Whiskey, Italian vermouth, Aromatic Bitters, Aged in American Port Barrels 16

- MANHATTAN RESERVE** Classic Rye Manhattan Cocktail Aged One Year in Tawny Port Casks 18

- NEGRONI** London Dry Gin, Italian Vermouth, Campari, Orange Slice 16

- BOULEVARDIER** Kentucky Rye Whiskey, Italian Vermouth, Campari, Orange Slice 16