

# Panzano

909 17th St 80202 · +13032963525 · Updated: Jan 14, 2026

[View online menu](#)



## ANTIPASTI 6

**Cavolini di Bruxelles** **\$15.00**

fried brussels sprouts | apple cider reduction | pistachio | rosemary salt | sliced green apple

**Fritto Misto** **\$19.00**

crispy calamari | blue shrimp | pickled peppers | olive | fennel | zucchini | preserved lemon aioli

**Piatto di Artigianale** **\$24.00**

daily selection of artisan cheese & salumi | house-made cracker | marcona almond | castelvetrano olive | seasonal jam

**Arancini** **\$17.00**

mushroom | black truffle | pecorino cheese | garlic aioli

**Polpo alla Griglia** **\$20.00**

grilled spanish octopus | fingerling potato | pickled peppers | romesco | gremolata | balsamic reduction

**House Bread Service** **\$9.00**

focaccia | garlic saffron | popcorn rye | whipped butter | olive oil

## INSALATE E ZUPPA 5

**Insalata di Caesar** **\$12.00**

romaine lettuce | white anchovy | parmesan | house-made crouton

**Romana alla Griglia** **\$14.00**

grilled baby gem lettuce | everything dressing | preserved lemon | parmigiano reggiano frico | basil

**Insalata di Burrata** **\$15.00**

burrata cheese | white balsamic | persimmon | mission fig | frisee | smoked walnut | ciabatta crostini

**Verdure Miste** **\$10.00**

mixed baby greens | olive vinaigrette | feta cheese | castelvetrano

**Zuppa** **\$11.00**

chef's seasonal inspiration

## PASTA DELLA CASA 5

**Pasta alla Crema** **\$28.00**

torchio | prosciutto | lardo | crema | rosemary bread crumbs

<b>All'Amatriciana</b>	<b>\$28.00</b>
bigoli   pancetta   san marzano   pecorino romano	
<b>Ravioli di Mare</b>	<b>\$38.00</b>
scallop + shrimp filling   poached lobster   beurre monte   dill	
<b>Bolognese</b>	<b>\$29.00</b>
campanelle   lamb + pork   ricotta salata	
<b>Pesto alla Trapanese</b>	<b>\$27.00</b>
spaghetti alla chitarra   blistered tomato   olives   almond   pecorino	

## SECONDI 6

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<b>Melanzane</b>	<b>\$29.00</b>
breaded eggplant   pomodoro   parmesan fonduta   basil	
<b>Pesce Fresco</b>	<b>\$38.00</b>
seasonal white fish   cauliflower puree   salsify   black garlic coulis   white balsamic	
<b>Pollo e Gnocchi</b>	<b>\$36.00</b>
fennel-roasted half chicken   ricotta gnocchi   charred cipollini   lemon   chicken jus	
<b>Veal Saltimbocca</b>	<b>\$44.00</b>
veal loin   sundried tomato polenta   prosciutto   mustard greens   capers   marsala veal demi	
<b>Porchetta</b>	<b>\$38.00</b>
pork tenderloin + belly + sausage   sunchoke puree   delicata squash   local roasted mushrooms   pork jus	
<b>Taglio di Carne</b>	
chef's daily preparation	

## CONTORNI 4

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<b>Broccolini</b>	<b>\$9.00</b>
lemon   garlic   chile	
<b>Tuscan Fingerlings</b>	<b>\$9.00</b>
parmesan   herbs	
<b>Roasted Cauliflower</b>	<b>\$9.00</b>
calabrian chili   citrus	
<b>Risotto alla Zucca</b>	<b>\$12.00</b>
roasted winter squash   brown butter   parmesan   sage	

## CHEF'S 4-COURSE TASTING MENU 4

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### Antipasti

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### Primi

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## Secondi

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## Dolci

### SIGNATURE COCKTAILS 11

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#### **Codename Rosemary** **\$15.00**

st. george botanivore, grey goose vodka, contratto bianco, rosemary

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#### **Looking Glass** **\$15.00**

olmeca altos reposado tequila, cardamaro, hennessy, house horchata, nutmeg

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#### **Autumn Leaves** **\$15.00**

basil hayden's, amaro monetenegro, allspice dram, apple cider, cinnamon, lemon, bitters

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#### **Rebel Monk** **\$16.00**

tequila ocho, green chartreuse, velvet falernum, pineapple

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#### **Slow Motion** **\$15.00**

plantation 3 stars rum, plantation original dark rum, anch Reyes Verde, velvet falernum, mango, orgeat, lime, bitters

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#### **Cold Blows the Wind** **\$16.00**

four roses bourbon, cynar, carpano antica

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#### **Buona Notte** **\$18.00**

tito's vodka, mozart dark chocolate, frangelico hazelnut, fresh espresso

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#### **Moon Door** **\$18.00**

ford's gin, chamomile-infused nonino grappa, amaro nonino, strawberry, lemon

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#### **Plom Bloom** **\$15.00**

tito's, aperol, pomegranate, lemon, honey, ginger beer

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#### **True Believer** **\$16.00**

whistlepig piggyback rye, limoncello, earl grey, lemon, honey, vanilla

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#### **Centeotl** **\$17.00**

casamigos reposado, dos hombres mezcal, nixta, agave, aztec chocolate bitters

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### MODERN TAKE ON THE CLASSICS 4

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#### **Panzano Old Fashioned** **\$25.00**

whistlepig 10 year rye, demerara, bitter truth bogart's bitters

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#### **Oak Aged Vieux Carré** **\$22.00**

woody creek rye, hennessey vs, vermouth, benedictine, b&b, bitters

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#### **Blood Orange Manhattan** **\$18.00**

woodford reserve bourbon, carpano sweet vermouth, solerno blood orange liqueur, bitters

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#### **Hot Buttered Rum** **\$14.00**

mount gay rum, butter, brown, sugar, honey, vanilla, allspice, cinnamon, nutmeg

## MILE HIGH FLIGHT 3

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Mile High Spirits "Fireside" Bourbon

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Laws 4 Grain Bourbon

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Stranahan's Sherry Cask Single Malt Whiskey

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## ROCKY MOUNTAIN FLIGHT 3

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Breckenridge Bourbon (Breckenridge, CO)

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Woody Creek Bourbon (Basalt, CO)

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10th Mountain Bourbon (Vail, CO)

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## ZERO PROOF 2

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N/Aperitif Spritz

ritual zero proof aperitif, soda, n/a persegco

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Rialto

ritual zero proof gin, grapefruit, lime, cinnamon, ginger beer

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## SPARKLING & ROSÉ 3

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Prosecco, Caposaldo, Veneto \$13.00

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Sparkling Rosé, Bisol Jeio, Veneto \$13.00

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Rosé, "The Beach" by Whispering Angel, France \$14.00

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## WHITE 6

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Soave, Pieropan, Veneto \$13.00

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Malvasia Bianca, Doctor's Orders, St. Barbara \$14.00

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Pinot Bianco, Rottensteiner, Dolomitti \$14.00

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Sauvignon Blanc, Kim Crawford, Marlborough \$15.00

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Pinot Grigio, Terlan, Alto Adige \$16.00

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Chardonnay, De Forville, Piemonte \$16.00

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## RED 9

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Nero d'Avola, Calea, Sicily \$14.00

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Barbera, Tenuta la Pergola, Piedmont \$14.00

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<b>Corvina Blend, Fidora, Valpolicella</b>	<b>\$15.00</b>
<b>Zinfandel Blend, Intercept, Paso Robles</b>	<b>\$15.00</b>
<b>Sangiovese, Bindi Sergardi, Chianti Colli Senesi</b>	<b>\$16.00</b>
<b>Pinot Noir, Pali Wine Co., Santa Barbara</b>	<b>\$16.00</b>
<b>Super Tuscan, Tolaini "Al Passo" Tuscany</b>	<b>\$17.00</b>
<b>Merlot, Postmark by Duckhorn, Napa Valley</b>	<b>\$18.00</b>
<b>Cabernet Sauvignon, Treana, Paso Robles</b>	<b>\$18.00</b>

#### **DRAFT BEER** 5

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<b>Upslope Italian Style Pilsner</b>	<b>\$7.00</b>
<b>Odyssey Beerwerks Ghost Drifter</b>	<b>\$7.00</b>
<b>Odell Brewing Co. IPA</b>	<b>\$8.00</b>
<b>New Belgium Voodoo Ranger Juicy Haze</b>	<b>\$8.00</b>
<b>Seasonal Rotating Tap</b>	<b>\$8.00</b>

#### **COLORADO CRAFT BEER** 5

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<b>Breckenridge Brewery "Hop Peak IPA"</b>	<b>\$8.00</b>
<b>Station 26 Brewing "Tangerine Cream"</b>	<b>\$7.00</b>
<b>Finkel &amp; Garf "Oatmeal Milk Stout"</b>	<b>\$8.00</b>
<b>Avery Brewing "Ellie's Brown" Ale</b>	<b>\$7.00</b>
<b>Station 26 Brewing "303 Lager"</b>	<b>\$7.00</b>

#### **BOTTLES AND CANS** 15

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<b>Coors Light</b>	<b>\$7.00</b>
<b>Bud Light</b>	<b>\$7.00</b>
<b>Budweiser</b>	<b>\$7.00</b>
<b>Heineken</b>	<b>\$7.00</b>
<b>Blue Moon</b>	<b>\$7.00</b>
<b>Corona Extra</b>	<b>\$7.00</b>
<b>Modelo Especial</b>	<b>\$8.00</b>

<b>Stella Artois</b>	<b>\$8.00</b>
<b>Peroni</b>	<b>\$8.00</b>
<b>Sam Adams Boston Lager</b>	<b>\$8.00</b>
<b>Dogfish Head 60 Min IPA</b>	<b>\$8.00</b>
<b>Lagunitas IPA</b>	<b>\$8.00</b>
<b>Guinness</b>	<b>\$10.00</b>
<b>Strongbow Gold Apple Cider</b>	<b>\$8.00</b>
<b>Athletic Brewing Na "Upside Dawn"</b>	<b>\$8.00</b>

## BREAKFAST 10

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<b>Two Farm Fresh Eggs</b>	<b>\$16.00</b>
any style*   breakfast potatoes   choice of sausage or bacon   choice of toast	
<b>Breakfast Sandwich</b>	<b>\$13.00</b>
egg*   bacon   cheese   spicy aioli	
<b>Pancake</b>	<b>\$13.00</b>
seasonal compote	
<b>Denver Omelet</b>	<b>\$15.00</b>
pickled peppers   onion   prosciutto cotto   mozzarella   breakfast potatoes   choice of toast	
<b>Banana Bread French Toast</b>	<b>\$14.00</b>
fresh bananas   mascarpone mousse   pecans	
<b>Steel Cut Oatmeal</b>	<b>\$10.00</b>
steel cut oats   berries   brown sugar   crema	
<b>Avocado Toast</b>	<b>\$14.00</b>
house-made focaccia   avocado   basil   toasted seed spice   egg sunny side up*	
<b>Parfait</b>	<b>\$11.00</b>
greek yogurt   ricotta   lemon zest   berries   house-made granola	
<b>Chicken Hash</b>	<b>\$17.00</b>
chicken confit   potatoes   seasonal mushrooms   onions   farm fresh egg*   goat horn pepper   confit tomatoes   kale   parmesan crema   choice of toast	
<b>Panzano Eggs Benedict</b>	<b>\$17.00</b>
two poached eggs*   polenta cake   arugula   prosciutto cotto   pickled onion   calabrian hollandaise	

## SIDES & PASTRIES 6

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<b>Smoked Pepper Bacon</b>	<b>\$7.00</b>
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<b>Pork Sausage</b>	<b>\$7.00</b>
<b>Fresh Fruit &amp; Berries</b>	<b>\$9.00</b>
<b>Greek Yogurt</b>	<b>\$7.00</b>
<b>Choice of Toast</b>	<b>\$4.00</b>
<b>Butter Croissant, Daily Muffin, Scone</b>	<b>AVAILABLE OPTIONS</b>
	\$4.00
	Choice of Three: \$10.00

## APERITIVO 3

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### Milano Spritz

vodka, aperol, cointreau, fever tree grapefruit soda

### Hatchet Mary

st. george green chili vodka, house bloody mary mix

### Bloody Mary

vodka, house bloody mary mix

## PANZANO FEATURE 1

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### Bellini

prosecco with choice of: peach nectar, orange juice, grapefruit juice, cranberry juice, or pineapple juice

## WINES BY THE GLASS SPARKLING & WHITE 7

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<b>Sparkling Wine, Chandon Brut, California</b>	<b>\$20.00</b>
<b>Prosecco, Jeio, Veneto</b>	<b>\$13.00</b>
<b>Sparkling Rosé, Sant Anna Cuvee, Veneto</b>	<b>\$12.00</b>
<b>Pinot Grigio, Tiamo, Veneto</b>	<b>\$10.00</b>
<b>Vermentino, Olianias, Sardinia</b>	<b>\$13.00</b>
<b>Soave, Pieropan, Veneto</b>	<b>\$11.00</b>
<b>Sauvignon Blanc, Giesen, Marlborough</b>	<b>\$13.00</b>

## MAIN 10

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<b>Two Farm Fresh Eggs</b>	<b>\$16.00</b>
any style*   breakfast potatoes   choice of sausage or bacon   choice of toast	
<b>Breakfast Sandwich</b>	<b>\$13.00</b>
egg*   bacon   cheese   spicy aioli	

<b>Pancake</b>	<b>\$13.00</b>
seasonal compote	
<b>Denver Omelet</b>	<b>\$15.00</b>
pickled peppers   onion   prosciutto cotto   mozzarella   breakfast potatoes   toast	
<b>Banana Bread French Toast</b>	<b>\$14.00</b>
fresh bananas   mascarpone mousse	
<b>Steel Cut Oatmeal</b>	<b>\$10.00</b>
steel cut oats   berries   brown sugar   crema	
<b>Avocado Toast</b>	<b>\$14.00</b>
house-made focaccia   avocado   basil   toasted seed spice   egg sunny side up*	
<b>Parfait</b>	<b>\$11.00</b>
greek yogurt   lemon zest   berries   house-made granola	
<b>Chicken Hash</b>	<b>\$17.00</b>
chicken confit   potatoes   seasonal mushrooms   onions   farm fresh egg*   goat horn pepper   confit tomatoes   kale   parmesan crema   choice of toast	
<b>Panzano Eggs Benedict</b>	<b>\$17.00</b>
two poached eggs*   polenta cake   arugula   prosciutto cotto   pickled onion   calabrian hollandaise	

## PANZANO SPRITZ TOWER 3

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<b>St-Germain</b>	<b>\$8.00</b>
<b>Campari</b>	<b>\$8.00</b>
<b>Aperol</b>	<b>\$8.00</b>

## BRUNCH APERITIVO 4

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<b>Hatchet Mary</b>	
st. george green chili vodka, house bloody mary mix	
<b>Bloody Maria</b>	
tequila, house bloody mary mix	
<b>Milano Spritz</b>	
vodka, aperol, italicus, grapefruit soda	
<b>Mimosa</b>	
cranberry, orange, or guava	

## FEATURED DRINKS 4

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## Tritata

baby gem lettuce | radicchio | oil-cured tomato | cucumber | pepperoncini | olive | italian vinaigrette | smoked blu cheese

### AVAILABLE OPTIONS

\$12.00

Add Salmon\*: \$8.00

Add Shrimp: \$7.00

Add Chicken: \$6.00

## Bolognese

campanelle | lamb & pork | ricotta salata

**\$24.00**

## Di Parma

pappardelle | prosciutto | arugula | parmigiano reggiano

**\$22.00**

## Grinder

cured meats | provolone | girdinara | red wine vinaigrette

**\$18.00**

## INSALATA Y ZUPPA 4

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### Caesar

baby gem lettuce | white anchovy | parmesan | house crouton

### AVAILABLE OPTIONS

\$12.00

Add Salmon\*: \$8.00

Add Shrimp: \$7.00

Add Chicken: \$6.00

### Panzanella

baby greens | apple | pancetta | pickled onion | pecan | feta | focaccia crouton | cider vinaigrette

### AVAILABLE OPTIONS

\$14.00

Add Salmon\*: \$8.00

Add Shrimp: \$7.00

Add Chicken: \$6.00

### Tritata

baby gem lettuce | radicchio | oil-cured tomatoes | cucumber | pepperoncini | olives | italian vinaigrette | smoked blu cheese

### AVAILABLE OPTIONS

\$13.00

Add Salmon\*: \$8.00

Add Shrimp: \$7.00

Add Chicken: \$6.00

### Zuppa

chef's seasonal inspiration

**\$11.00**

## SANDOS 2

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### Piadina

crashenza cheese | prosciutto | pickled red onion | arugula | preserved lemon aioli

**\$18.00**

### Grinder

cured meats | provolone | girdinara | red wine vinaigrette

**\$18.00**

## PASTA Y SECONDI 5

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### Bolognese

campanelle | lamb & pork | ricotta salata

**\$24.00**

**Di Parma****\$22.00**

pappardelle | prosciutto | arugula | parmigiano reggiano

**Picatta Pollo****\$26.00**

organic chicken | parmesan risotto | asparagus picatta sauce

**Pesce Fresco****\$28.00**

seared salmon\* | caponata | red pepper nage

**Risotto****AVAILABLE OPTIONS**

chef's daily inspiration

\$18.00

Add Salmon\*: \$8.00

Add Shrimp: \$7.00

Add Chicken: \$6.00

**POWER LUNCH** 3**Primi**

bruxelles | frito misto | caesar | panzanella | tritata | zuppa

**Secondi**

any pizza | any sando | bolognese | di parma | daily risotto

**Dolce**

daily truffles

**LOCAL DRAFT BEERS** 4**Tivoli "Bohemian Pilsner Girl" - Denver, CO****Odyssey Beerwerks "Ghost Drifter" Pale Ale - Arvada, CO****Odell Brewing Co. American IPA - Fort Collins, CO****New Belgium "Voodoo Ranger" Jucy Haze IPA - Fort Collins, CO****WINES BY THE GLASS** 9**Prosecco, Caposaldo, Veneto, Italy****Vinho Verde, Casal Garcia, Portugal****Pinot Grigio, Tiamo, Veneto, Italy****Chardonnay, Hess, Sonoma Coast, California****Corvina Blend, Gran Passione, Veneto, Italy****Chardonnay, poppy, santa barbara, ca****Pinot Noir, Angeline, California**

Cabernet Sauvignon, balance, western cape, south africa

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Nero d'Avalo, prodigo, sicily, italy

## APERTIVO 1

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### Panzano Spritz

-choice of one- limoncello, contratto liqueur, st. germain

## WINE BY THE GLASS - SPARKLING & ROSÉ 3

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Caposaldo - Glera - Prosecco, Veneto, Italy	\$13.00
Bisol Jeio - Rosé of Pinot Nero & Glera - Veneto, Italy^	\$13.00
"The Beach" by Whispering Angel - Cinsault - Provence, France^	\$14.00

## WINE BY THE GLASS - WHITE 6

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Pieropan "Soave Pieropan" Garganega - Veneto, Italy^	\$13.00
Doctor's Orders - Malvasia Bianca - Santa Barbara, CA^	\$14.00
Rottensteiner "Kitz" Pinot Bianco Blend - Dolomitti IGT, Italy^ ^^	\$14.00
Kim Crawford - Sauvignon Blanc - Marlborough, New Zealand	\$15.00
Terlan - Pinot Grigio - Alto Adige, Italy	\$16.00
De Forville - Chardonnay - Piemonte, Italy^	\$16.00

## WINE BY THE GLASS - RED 9

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Calea - Nero d'Avola - Sicily, Italy^	\$14.00
Tenuta la Pergola - Barbera, Dolcetto, Bonarda - Monferrato Rosso, Veneto, Italy^ ^^	\$14.00
Fidora "Monte Tabor" Corvina Blend - Valpolicella, Veneto, Italy^	\$15.00
Charles Woodson's "Intercept" Petite Sirah, Zinfandel - Paso Robles, CA^^ ^^^	\$15.00
Bindi Sergardi "Al Canapo" Sangiovese - Chianti Colli Senesi, Tuscany, Italy^^	\$16.00
Pali Wine Co - Pinot Noir - Santa Barbara/Sonoma County, CA^	\$16.00
Tolaini "Al Passo" Cabernet Sauvignon, Merlot, Sangiovese - Tuscany IGT, Italy^	\$17.00
Postmark by Duckhorn - Merlot - Napa Valley, CA^^	\$18.00
Treana - Cabernet Sauvignon - Paso Robles, CA^	\$18.00

## HALF BOTTLES - SPARKLING 3

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Michele Chiarlo "Nivole" 2021 Moscato d'Asti, Piedmont, Italy	\$30.00
Veuve Clicquot "Yellow Label" MV Champagne Blend, Brut - Champagne, France	\$80.00
Krug "Grand Cuvée" MV Champagne Blend, Brut - Champagne, France	\$150.00

#### HALF BOTTLES 6

Whitehaven 2020 Sauvignon Blanc - Marlborough, NZ	\$25.00
Ferrari-Carano 2018 Chardonnay - Sonoma County, CA	\$30.00
Siduri 2021 Pinot Noir - Wilamette Valley, OR	\$45.00
Emeritus "Hallberg Ranch" 2018 Pinot Noir - Russian River Valley, Sonoma, CA	\$55.00
Crossbarn by Paul Hobbs 2016 Cabernet Sauvignon - Napa Valley, CA	\$65.00
Sant'antonio 2017 Corvina Blend - Amarone della Valpolicella Classico, Italy	\$65.00

#### SPARKLING/FRIZZIANTE 7

Caposaldo - Glera Prosecco, Veneto, Italy	\$45.00
Bisol Jeio - Rosé of Pinot Nero & Glera - Veneto, Italy	\$45.00
Chandon "Blanc de Noir" MV Pinot Noir - Carneros, CA	\$50.00
Fontanafredda "Briccotondo" 2021 Moscato d'Asti - Italy	\$52.00
Mumm Napa "Brut Prestige" MV Sparkling Blend, Brut - Napa Valley, CA	\$64.00
Veuve Clicquot "Yellow Label" MV Champagne Blend, Brut - Champagne, France	\$155.00
Moët & Chandon "Impérial" MV Champagne Blend, Brut - Champagne, France	\$150.00

#### WHITE/ROSE - ITALY 11

Ampeleia "Rosato di Ampeleia" 2021 Cargnano/Alicante Nero - Toscana Rosato	\$50.00
Santa Cristina 2022 Pinot Grigio - Delle Venezie, Veneto	\$50.00
Kloster Neustift 2022 Kerner - Alto Adige Valle Isarco	\$55.00
Pio Cesare "L'Altro" 2021 Chardonnay - Langhe, Piedmont	\$58.00
(BTG) De Forville 2022 Chardonnay - Langhe, Piedmont	\$60.00
Attemes 2022 Sauvignon Blanc - Venezia Giulia IGT	\$60.00
(BTG) Terlano 2021 Pinot Grigio - Alto Adige	\$60.00
Jermann 2022 Pinot Grigio - Friuli-Venezia Giulia, Veneto	\$62.00

<b>La Chiara 2021 Cortese - Gavi di Gavi, Piedmont</b>	<b>\$70.00</b>
<b>Elena Walch 2016 Gewürztraminer - Alto Adige</b>	<b>\$75.00</b>
<b>Edi Keber 2020 Friuliano - Collio Bianco</b>	<b>\$75.00</b>

## **WHITE/ROSE - WORLD** 13

<b>The Valley 2020 Sauvignon Blanc - Elgin Valley, SA</b>	<b>\$45.00</b>
<b>(BTG) Poppy 2019 Chardonnay - Santa Lucia Highlands, CA</b>	<b>\$50.00</b>
<b>(BTG) Doctor's Orders 2022 Malvasia Bianco - Santa Barbara County, CA</b>	<b>\$52.00</b>
<b>J Lohr "Bay Mist" 2022 Riesling - Arroyo Seco, Monterey, CA</b>	<b>\$55.00</b>
<b>(BTG) "The Beach" by Whispering Angel Rosé 2022 Cinsault - Provence, France</b>	<b>\$56.00</b>
<b>(BTG) Kim Crawford 2022 Sauvignon Blanc - Marlborough, New Zealand</b>	<b>\$56.00</b>
<b>Ferrari-Carano 2021 Chardonnay - Carneros, Napa Valley, CA</b>	<b>\$65.00</b>
<b>J Lohr "Arroyo Vista" 2021 Chardonnay - Arroyo Seco, Monterey, CA</b>	<b>\$65.00</b>
<b>Craggy Range 2022 Sauvignon Blanc - Marlborough, NZ</b>	<b>\$65.00</b>
<b>Cakebread 2021 Sauvignon Blanc - Napa Valley, CA</b>	<b>\$80.00</b>
<b>Duckhorn 2022 Sauvignon Blanc - North Coast, CA</b>	<b>\$85.00</b>
<b>Jordan 2019 Chardonnay - Russian River Valley, CA</b>	<b>\$100.00</b>
<b>Cakebread 2022 Chardonnay - Napa Valley, CA</b>	<b>\$125.00</b>

## **PIEDMONT** 16

<b>Luciano Sandrone 2019 Dolcetto - Dolcetto d'Alba</b>	<b>\$55.00</b>
<b>Attimo 2022 Barbera - Barbera d'Alba</b>	<b>\$60.00</b>
<b>Attimo 2021 Dolcetto - Dolcetto di Dogliana</b>	<b>\$60.00</b>
<b>Paitin "Starda" 2021 Nebbiolo - Langhe</b>	<b>\$65.00</b>
<b>Vietti "Perbacco" 2020 Nebbiolo - Langhe</b>	<b>\$70.00</b>
<b>Castello di Verduno "Basadone" 2021 Pelaverga - Verduno</b>	<b>\$80.00</b>
<b>Deltetto "I Lioni" 2020 Nebbiolo - Nebbiolo d'Alba</b>	<b>\$80.00</b>
<b>Conterno Fantino "Ginestrino" 2019 Nebbiolo - Langhe</b>	<b>\$95.00</b>
<b>De Forville 2019 Nebbiolo - Barbaresco</b>	<b>\$100.00</b>
<b>Marchesi Alfieri "Costa Quaglia" 2018 Nebbiolo - Terre Alfieri</b>	<b>\$100.00</b>

<b>Reversanti 2018 Nebbiolo - Barbaresco</b>	<b>\$105.00</b>
<b>Moccagatta 2019 Nebbiolo - Barbaresco</b>	<b>\$110.00</b>
<b>Bruna Grimaldi "Camilla" 2019 Nebbiolo - Barolo</b>	<b>\$115.00</b>
<b>Deltetto "Parussi" 2016 Nebbiolo - Barolo</b>	<b>\$140.00</b>
<b>Conterno Cantine Nervi 2018 Nebbiolo - Gattinara</b>	<b>\$155.00</b>
<b>L'astemia Pentita "Cannubi" 2016 Nebbiolo - Barolo</b>	<b>\$290.00</b>

## **VENETO/NORTH EAST ITALY** 14

<b>Tenuta J. Hofstätter 2020 Lagrein - Alto Adige</b>	<b>\$50.00</b>
<b>Villa Spinosa 2021 Corvina Blend - Valpolicella</b>	<b>\$55.00</b>
<b>Emilio Bulfon 2021 Piculìt Neri - Tre Venzie, IGT</b>	<b>\$55.00</b>
<b>(BTG) Fidora "Monte Tabor" 2020 Corvina Blend - Valpolicella</b>	<b>\$60.00</b>
<b>Scarpetta 2021 Cabernet Franc - Tre Venzie, IGT</b>	<b>\$65.00</b>
<b>Ronchi di Ciala 2020 Schioppettino - Friuli Colli Orientali</b>	<b>\$70.00</b>
<b>Roeno "I Dossi" 2020 Teroldedgo - Vallagarina IGT, Trentino</b>	<b>\$70.00</b>
<b>Fumanelli 2017 Corvina Blend - Valpolicella Classico Superiore</b>	<b>\$75.00</b>
<b>Corte Fornaledo "Vitae" 2013 Corvina Blend - Verona, IGT</b>	<b>\$80.00</b>
<b>Luigi Righetti "Capital de Roari" 2018 Corvina Blend - Amarone della Valpolicella Classico</b>	<b>\$85.00</b>
<b>Michele Castellani "Colle Cristì" Collezione del Pipa 2017 Corvina Blend - Amarone della Valpolicella Classico</b>	<b>\$130.00</b>
<b>Farina 2019 Corvina Blend - Amarone della Valpolicella Classico</b>	<b>\$135.00</b>
<b>Moschioni "Reál" 2004 Tazzelenghe, Cabernet Sauvignon, Merlot - Friuli-Venezia Giulia</b>	<b>\$165.00</b>
<b>Allegrini 2018 Corvina Blend - Amarone della Valpolicella Classico</b>	<b>\$200.00</b>

## **TUSCANY** 15

<b>(BTG) Bindi Sergardi "Al Canapo" 2020 Sangiovese - Chianti Colli Senesi</b>	<b>\$64.00</b>
<b>Tenuta di Lilliano 2021 Sangiovese - Chianti Classico</b>	<b>\$70.00</b>
<b>Rocca delle Macie 2021 Sangiovese - Chianti Classico</b>	<b>\$75.00</b>
<b>Il Poggione 2020 Sangiovese - Rosso di Montalcino</b>	<b>\$80.00</b>
<b>Col d'Orcia 2020 Sangiovese - Rosso di Montalcino</b>	<b>\$80.00</b>

Castello Monsanto 2019 Sangiovese - Chianti Classico Riserva	\$85.00
Ruffino "Riserva Ducale" 2019 Sangiovese - Chianti Classico	\$85.00
Agostina Piere 2018 Sangiovese - Brunello di Montalcino	\$100.00
Bibbiano" Vigna del Capannino 2019 Sangiovese - Chianti Classico Gran Selezione	\$100.00
Castello di Ama "Montebuoni" 2019 Sangiovese - Chianti Classico Riserva	\$110.00
Fanti 2018 Sangiovese - Brunello di Montalcino	\$130.00
La Togata 2017 Sangiovese - Brunello di Montalcino	\$135.00
La Torre 2018 Sangiovese - Brunello di Montalcino	\$175.00
La Fiorita 2016 Sangiovese - Brunello di Montalcino	\$225.00
Il Palazzone "Le Due Porte" 2015 Sangiovese - Brunello di Montalcino	\$225.00

## **SUPER TUSCAN** <sup>12</sup>

Brancaia "Tre" 2021 Sangiovese, Merlot - IGT	\$55.00
Tenuta Dei Sette Cieli "Yantra" 2021 Cabernet Sauvignon, Merlot - IGT	\$65.00
Le Macchiole 2021 Merlot, Cabernet Franc, Syrah, Cabernet Sauvignon - Bolgheri	\$95.00
Tenuta Sette Ponti "Crognolo" 2021 Sangiovese, Merlot - IGT	\$100.00
Tenuta di Biserno "Insoglio del Cinghiale" 2021 Syrah, Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot - IGT	\$100.00
Fattoria Rodáno "Mon Nené" 2021 Cabernet Sauvignon - IGT	\$105.00
Tenuta Sette Ponti "Oreno" 2019 Merlot, Cabernet Sauvignon, Petit Verdot - IGT	\$235.00
Tenuta Dei Sette Cieli "Scipio" 2010 Cabernet Franc - IGT	\$250.00
Le Macchiole "Scrio" 2013 Syrah - IGT	\$295.00
Marchesi Antinori "Tignanello" 2019 Sangiovese, Cabernet Sauvignon, Cabernet Franc - IGT	\$325.00
Tenuta San Guido "Sassicaia" 2019 Sangiovese, Cabernet Franc - Bolgheri	\$475.00
Tenuta Dell' Ornellaia "Ornellaia" 2014 Cabernet Sauvignon, Merlot, Petit Verdot - Bolgheri Superiore	\$500.00

## **PUGLIA, UMBRIA, & BASCILICATA** <sup>1</sup>

Masseria Altemura "Sasseo" 2020 Primitivo - Salento, Puglia, IGT	\$60.00
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## **SICILY & SARDINIA** <sup>5</sup>

<b>(BTG) Calea 2022 Nero d'Avola - Sicily</b>	<b>\$55.00</b>
<b>Caruso Minini "Perricone" 2017 Perricone - Terre Siciliane, IGT</b>	<b>\$60.00</b>
<b>Olianas 2021 Grenache - Cannonau di Sardinia, Sardinia</b>	<b>\$65.00</b>
<b>Planeta 2020 Nero d'Avola. Frappato - Cerasulo di Vittoria</b>	<b>\$80.00</b>
<b>Agricola Punica "Barrua" 2018 Carignano, Cabernet Sauvignon, Merlot - Isola Dei Nuraghi, Sardinia</b>	<b>\$120.00</b>

## **PINOT NOIR** 8

<b>(BTG) Pali Wine Co 2020 Santa Barbara/Sonoma County, CA</b>	<b>\$65.00</b>
<b>Van Duzer 2021 Willamette Valley, OR</b>	<b>\$80.00</b>
<b>7 Cellars "The Farm Collection" 2020 Monterey County, CA</b>	<b>\$80.00</b>
<b>La Brune 2021 Elgin Valley, SA</b>	<b>\$85.00</b>
<b>Sanford 2021 Sta. Rita Hills, CA</b>	<b>\$90.00</b>
<b>Emeritus "Hallberg Ranch" 2022 Russian River Valley, Sonoma, CA</b>	<b>\$100.00</b>
<b>Craggy Range "Te Muna Road Vineyard" 2020 Martinborough, Nz</b>	<b>\$125.00</b>
<b>Domaine Drouhin "Laurène" 2019 Dundee Hills, OR</b>	<b>\$185.00</b>

## **MERLOT** 2

<b>Decoy 2021 Sonoma County, CA</b>	<b>\$55.00</b>
<b>(BTG) Postmark by Duckhorn 2020 Napa Valley, CA</b>	<b>\$72.00</b>

## **ZINFANDEL** 3

<b>(BTG) Charles Woodson's "Intercept" 2020 Zinfandel, Petite Sirah - Paso Robles, CA</b>	<b>\$60.00</b>
<b>Ridge "Three Valleys" 2021 Sonoma County, CA</b>	<b>\$70.00</b>
<b>Orin Swift "8 Years in the Desert" 2022 California</b>	<b>\$110.00</b>

## **CABERNET SAUVIGNON** 15

<b>Unshackled 2021 California</b>	<b>\$65.00</b>
<b>(BTG) Treana 2021 Paso Robles, CA</b>	<b>\$75.00</b>
<b>Château Ste. Michelle 2018 Red Mountain, Columbia Valley, WA</b>	<b>\$100.00</b>
<b>Faust 2018 Napa Valley, CA</b>	<b>\$105.00</b>

<b>Louis Martini 2019 Napa Valley, CA</b>	<b>\$110.00</b>
<b>Daou "Reserve" 2021 Paso Robles, CA</b>	<b>\$120.00</b>
<b>Jordan 2018 Alexander Valley, CA</b>	<b>\$140.00</b>
<b>Antinori "Antica" 2018 Napa Valley, CA</b>	<b>\$150.00</b>
<b>MT Veeder 2019 Napa Valley, CA</b>	<b>\$150.00</b>
<b>Silver Oak 2019 Alexander Valley, CA</b>	<b>\$205.00</b>
<b>Wente "The Nth Degree" 2013 Livermore Valley, CA</b>	<b>\$240.00</b>
<b>Far Niente 2019 Napa Valley, CA</b>	<b>\$250.00</b>
<b>Jarvis 2013 Napa Valley, CA</b>	<b>\$280.00</b>
<b>Caymus "Special Selection" 2018 Napa Valley, CA</b>	<b>\$375.00</b>
<b>Heitz Cellar "Martha's Vineyard" 2006 Napa Valley, CA</b>	<b>\$475.00</b>

## **RED BLENDS 8**

<b>Warwick "Three Cape Ladies" 2017 Bordeaux Blend - Stellenbosh, SA</b>	<b>\$50.00</b>
<b>Booker Vineyards "Harvey &amp; Harriet" 2020 Bordeaux Blend - San Luis Obispo County, CA</b>	<b>\$65.00</b>
<b>Gundlach Bundschu "Mountain Cuvee" 2021 Bordeaux Blend - Sonoma County, CA</b>	<b>\$75.00</b>
<b>Paraduxx 2019 Bordeaux Blend - Napa Valley, CA</b>	<b>\$105.00</b>
<b>Rodney Strong "Symmetry 2015 Bordeaux Blend-Alexander Valley, CA</b>	<b>\$150.00</b>
<b>Terlato "Episode" 2006 Bordeaux Blend - Napa Valley, CA</b>	<b>\$320.00</b>
<b>Inglenook "Rubicon" 2018 Bordeaux Blend - Napa Valley, CA</b>	<b>\$340.00</b>
<b>Opus One 2019 Bdbldll</b>	<b>\$500.00</b>

## **I NOSTRI AMICI FRANCESI 3**

<b>Vignoble Musset-Roullier "Les Neuf Vingt" 2019 Cabernet Franc - Anjou, Loire</b>	<b>\$60.00</b>
<b>Domaine de Boissan 2020 Grenache, Syrah - Gigondas, Rhône</b>	<b>\$80.00</b>
<b>Domaine Faiveley "Vieilles Vignes" 2019 Pinot Noir, Mercurey, Côte Chalonnaise, Burgundy</b>	<b>\$105.00</b>

## **LARGE FORMAT BOTTLES 5**

<b>Pelissero "Long Now" 2004 Nebbiolo, Barbera - Langhe, Piedmont, Italy</b>	<b>\$260.00</b>
<b>Pelissero "Nubiola" 2010 Nebbiolo - Barbaresco, Piedmont, Italy</b>	<b>\$300.00</b>

<b>Brigaldara 2004 Corvina Blend - Amarone della Valpolicella Classico, Italy</b>	<b>\$450.00</b>
<b>Fontodi "Flaccianello della Pieve" 2004 Sangiovese - IGT, Tuscany, Italy</b>	<b>\$495.00</b>
<b>Fontodi "Flaccianello della Pieve" 2011 Sangiovese - IGT, Tuscany, Italy</b>	<b>\$550.00</b>

## **DESSERT WINE** 5

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<b>Lustau Pedro Ximenez - Spain</b>	<b>\$8.00</b>
<b>Badia a Coltibuono "Vin Santo" 2007 Sangiovese - Tuscany</b>	<b>\$14.00</b>
<b>Fontanafredda "Briccotondo" 2021 Moscato d'Asti - Piedmont</b>	<b>\$13.00</b>
<b>Barberani "Calcaia" 2003 Orvieto Classico Dolce - Umbria</b>	<b>\$15.00</b>
<b>Donnafugata "Ben Ryé" 2010 Zibibbo - Sicily</b>	<b>\$18.00</b>

## **PORT** 4

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<b>Quinto Do Noval 10 Year Tawny - Porto, Portugal</b>	<b>\$11.00</b>
<b>Graham's 20 Year Tawny - Porto, Portugal</b>	<b>\$15.00</b>
<b>Graham's 30 Year Tawny - Porto, Portugal</b>	<b>\$25.00</b>
<b>Graham's 40 Year Tawny - Porto, Portugal</b>	<b>\$40.00</b>

## **LIGHT & FLORAL** 11

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<b>Cardamaro Vino Amaro - Italy</b>	<b>\$10.00</b>
<b>Ciociaro - Italy</b>	<b>\$9.00</b>
<b>Pasubio Vino Amaro - Italy</b>	<b>\$10.00</b>
<b>Ischia Sapori "Rucolino Amaro" - Italy</b>	<b>\$10.00</b>
<b>Averna - Sicily, Italy</b>	<b>\$13.00</b>
<b>Montenegro - Italy</b>	<b>\$9.00</b>
<b>Meletti - Italy</b>	<b>\$9.00</b>
<b>Amaro di Angostura - Italy</b>	<b>\$10.00</b>
<b>Distilleria Gualco "Amaro Soldatini" - Italy</b>	<b>\$12.00</b>
<b>Nonino Quintessentia - Italy</b>	<b>\$13.00</b>
<b>Strega - Italy</b>	<b>\$13.00</b>

## **BOLD & BITTER** 7

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<b>Cocchi Dopo Teatro Vermouth Amaro - Italy</b>	<b>\$9.00</b>
<b>Sibona - Italy</b>	<b>\$9.00</b>
<b>Lorenzo Inga My Amaro - Italy</b>	<b>\$10.00</b>
<b>Lucano - Italy</b>	<b>\$9.00</b>
<b>Caffo Vecchio Amaro del Capo - Italy</b>	<b>\$10.00</b>
<b>Cynar Artichoke Bitter Liqueur - Italy</b>	<b>\$10.00</b>
<b>Amaro Dell'etna - Sicily, Italy</b>	<b>\$8.00</b>

## **ALPINE** 9

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<b>Contratto Fernet - Italy</b>	<b>\$9.00</b>
<b>Bràulio - Italy</b>	<b>\$10.00</b>
<b>Fernet Branca - Italy</b>	<b>\$9.00</b>
<b>S. Maria al Monte - Italy</b>	<b>\$9.00</b>
<b>Lazzaroni - Italy</b>	<b>\$9.00</b>
<b>Sfumato Rabarbaro - Italy</b>	<b>\$8.00</b>
<b>Zucca Rabarbaro - Italy</b>	<b>\$9.00</b>
<b>Varnelli dell'Erborista - Italy</b>	<b>\$11.00</b>
<b>Elisir Novasalus - Italy</b>	<b>\$8.00</b>

## **THINKING OUTSIDE THE BOOT; NON ITALIAN** 7

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<b>Bigallet China-China Amer - France</b>	<b>\$10.00</b>
<b>Grand Poppy - California</b>	<b>\$9.00</b>
<b>Becherovka Original Liqueur - Czech Republic</b>	<b>\$8.00</b>
<b>Breckenridge Bitter Amaro - Colorado</b>	<b>\$8.00</b>
<b>Golden Moon Amer Dit Picon - Colorado</b>	<b>\$12.00</b>
<b>Delle Sirene - Washington, D.C.</b>	<b>\$10.00</b>
<b>Heirloom Pineapple Amaro - Michigan</b>	<b>\$10.00</b>

## **HERBAL LIQUEURS** 10

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<b>Bénédictine D.O.M. Liqueur - France</b>	<b>\$9.00</b>
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<b>Chartreuse Green Liqueur - France</b>	<b>\$14.00</b>
<b>Chartreuse Yellow Liqueur - France</b>	<b>\$14.00</b>
<b>Decc Citrus Clove Liqueur - Colorado</b>	<b>\$9.00</b>
<b>Galliano L'autentico - Italy</b>	<b>\$9.00</b>
<b>Golden Moon Crème de Violette - Colorado</b>	<b>\$11.00</b>
<b>Molinari Sambuca Caffè Black - Italy</b>	<b>\$9.00</b>
<b>Romano Sambuca White - Italy</b>	<b>\$9.00</b>
<b>Pernod Anise Liqueur - France</b>	<b>\$9.00</b>
<b>St. George Absinthe Verte - California</b>	<b>\$9.00</b>

## **COGNAC & BRANDY** 9

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<b>Caravedo Pisco</b>	<b>\$11.00</b>
<b>Courvoisier VSOP - France</b>	<b>\$14.00</b>
<b>Hennessey VS - France</b>	<b>\$14.00</b>
<b>Martell Cordon Bleu - France</b>	<b>\$32.00</b>
<b>Peach Street Pear Brandy - Colorado</b>	<b>\$11.00</b>
<b>Pierre Ferrand - France</b>	<b>\$16.00</b>
<b>Remy Martin 1738 - France</b>	<b>\$18.00</b>
<b>Remy Martin XO - France</b>	<b>\$28.00</b>
<b>Singani 63 Brandy - Bolivia</b>	<b>\$11.00</b>

## **LIQUEUR** 36

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<b>Ancho Reyes - Mexico</b>	<b>\$8.00</b>
<b>Ancho Reyes Verde - Mexico</b>	<b>\$8.00</b>
<b>B &amp; B - France</b>	<b>\$9.00</b>
<b>Bailey's - Ireland</b>	<b>\$9.00</b>
<b>Caffe Borghetti - Italy</b>	<b>\$10.00</b>
<b>Chambord - France</b>	<b>\$12.00</b>
<b>Chateau Aloe - California</b>	<b>\$12.00</b>
<b>Cherry Heering - Denmark</b>	<b>\$8.00</b>

<b>Chinola Passion Fruit - Dominican Republic</b>	<b>\$8.00</b>
<b>Cointreau - France</b>	<b>\$8.00</b>
<b>Disaronno - Italy</b>	<b>\$11.00</b>
<b>Don Ciccio &amp; Figli Limoncello - Washington D.C.</b>	<b>\$9.00</b>
<b>Drambuie - Scotland</b>	<b>\$10.00</b>
<b>Frangelico - Italy</b>	<b>\$9.00</b>
<b>Giffard Banane du Bresil - France</b>	<b>\$9.00</b>
<b>Giffard Apricot du Roussillon - France</b>	<b>\$9.00</b>
<b>Grand Marnier - France</b>	<b>\$11.00</b>
<b>Greenbar Ginger - California</b>	<b>\$11.00</b>
<b>Italicus - Italy</b>	<b>\$9.00</b>
<b>Kahlúa - Mexico</b>	<b>\$9.00</b>
<b>Lejay Lagoute Creme de Cassis - France</b>	<b>\$9.00</b>
<b>Leopold's Rocky Mountain Blackberry - Colorado</b>	<b>\$10.00</b>
<b>Luxardo Maraschino - Italy</b>	<b>\$9.00</b>
<b>Malibu - Barbados</b>	<b>\$10.00</b>
<b>Mozart Dark Chocolate - Austria</b>	<b>\$10.00</b>
<b>Nixta - Mexico</b>	<b>\$10.00</b>
<b>Pimm's No. 1 - England</b>	<b>\$9.00</b>
<b>Rumhaven - Barbados</b>	<b>\$10.00</b>
<b>Sipsmith Sloe Gin - England</b>	<b>\$10.00</b>
<b>Solerno Blood Orange - Sicily</b>	<b>\$10.00</b>
<b>St. Elizabeth's All Spice Dram - United Kingdom</b>	<b>\$10.00</b>
<b>St. Germain - France</b>	<b>\$10.00</b>
<b>Tempus Fugit Spirits Crème de Menthe - Switzerland</b>	<b>\$10.00</b>
<b>Verpoorten Advocat - Germany</b>	<b>\$11.00</b>
<b>Velvet Falernum - Barbados</b>	<b>\$9.00</b>
<b>Villa Massa Limoncello - Italy</b>	<b>\$9.00</b>

<b>A.D. Laws Four Grain Straight - Colorado</b>	<b>\$16.00</b>
<b>Angels Envy - Kentucky</b>	<b>\$17.00</b>
<b>Basil Hayden's - Kentucky</b>	<b>\$15.00</b>
<b>Bardstown "Fusion Series" - Kentucky</b>	<b>\$20.00</b>
<b>Belle Meade Cask Strength Bourbon - Tennessee</b>	<b>\$16.00</b>
<b>Blanton's - Kentucky</b>	<b>\$30.00</b>
<b>Breckenridge Bourbon - Colorado</b>	<b>\$15.00</b>
<b>Buffalo Trace - Kentucky</b>	<b>\$11.00</b>
<b>Bulleit Bourbon - Kentucky</b>	<b>\$12.00</b>
<b>Elijah Craig "Small Batch" - Kentucky</b>	<b>\$13.00</b>
<b>Four Roses Single Barrel - Kentucky</b>	<b>\$13.00</b>
<b>Garrison Brothers - Texas</b>	<b>\$19.00</b>
<b>George Dickel Bottled in Bond - Kentucky</b>	<b>\$15.00</b>
<b>Hudson Whiskey "NY Bright Lights" - New York</b>	<b>\$14.00</b>
<b>Knob Creek - Kentucky</b>	<b>\$13.00</b>
<b>Larceny - Kentucky</b>	<b>\$11.00</b>
<b>Old Forester 100 - Kentucky</b>	<b>\$10.00</b>
<b>Peach Street 5 Year - Colorado</b>	<b>\$16.00</b>
<b>Mile High Spirits "Fireside" - Colorado</b>	<b>\$15.00</b>
<b>Mile High Spirits Bottled in Bond - Colorado</b>	<b>\$19.00</b>
<b>Michter's - Kentucky</b>	<b>\$14.00</b>
<b>Michter's 10 Year - Kentucky</b>	<b>\$40.00</b>
<b>Uncle Nearest "1856" - Kentucky</b>	<b>\$15.00</b>
<b>Woodford Reserve - Kentucky</b>	<b>\$14.00</b>
<b>Woodford Reserve "Double Oaked" - Kentucky</b>	<b>\$16.00</b>
<b>Woody Creek - Colorado</b>	<b>\$16.00</b>

## **RYE WHISKEY** 15

<b>A.D. Laws Secale Straight Rye Bottled in Bond - Colorado</b>	<b>\$19.00</b>
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<b>A.D. Laws San Luis Valley Straight Rye - Colorado</b>	<b>\$18.00</b>
<b>Angels Envy Rye - Kentucky</b>	<b>\$21.00</b>
<b>Bulleit Rye - Indiana</b>	<b>\$12.00</b>
<b>Elijah Craig Straight Rye - Kentucky</b>	<b>\$13.00</b>
<b>George Dickel Rye - Indiana</b>	<b>\$10.00</b>
<b>High West Double Rye - Utah</b>	<b>\$12.00</b>
<b>Jack Daniel's Straight Rye Whiskey - Tennessee</b>	<b>\$10.00</b>
<b>Michter's Rye - Kentucky</b>	<b>\$15.00</b>
<b>Rittenhouse Rye - Kentucky</b>	<b>\$12.00</b>
<b>Templeton Rye - Indiana</b>	<b>\$12.00</b>
<b>Whistle Pig Piggyback Rye - Vermont</b>	<b>\$13.00</b>
<b>Whistle Pig 10 Year Rye - Vermont</b>	<b>\$21.00</b>
<b>Woodford Reserve Distiller's Select - Kentucky</b>	<b>\$15.00</b>
<b>Woody Creek Rye - Colorado</b>	<b>\$16.00</b>

#### **AMERICAN WHISKEY 5**

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<b>Jack Daniel's - Tennessee</b>	<b>\$11.00</b>
<b>Stranahan's - Colorado</b>	<b>\$14.00</b>
<b>Stranahan's Diamond Peak - Colorado</b>	<b>\$17.00</b>
<b>Stranahan's Sherry Cask - Colorado</b>	<b>\$21.00</b>
<b>Westward Single Malt - Oregon</b>	<b>\$19.00</b>

#### **WORLD WHISKEY 7**

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<b>Crown Royal - Canada</b>	<b>\$11.00</b>
<b>Jameson - Ireland</b>	<b>\$11.00</b>
<b>Redbreast 12 Year - Ireland</b>	<b>\$18.00</b>
<b>Suntory Toki - Japan</b>	<b>\$11.00</b>
<b>Tullamore Dew - Ireland</b>	<b>\$11.00</b>
<b>Writers' Tears Copper Pot - Ireland</b>	<b>\$13.00</b>
<b>Yellow Spot - Ireland</b>	<b>\$27.00</b>

**NON-ALCOHOLIC SPIRITS** 4

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<b>Seed Lip Grove 42 - California</b>	<b>\$9.00</b>
<b>Seed Lipe Spice - California</b>	<b>\$9.00</b>
<b>Rititual Zero Proof Gin - Illinois</b>	<b>\$10.00</b>
<b>Ritual Zero Proof Aperitif - Illinois</b>	<b>\$10.00</b>

**MEZCAL** 5

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<b>Cuentacuentos Cuish, Cuishe - Oaxaca</b>	<b>\$20.00</b>
<b>Dos Hombres Espadin Joven - Oaxaca</b>	<b>\$15.00</b>
<b>Del Maguey Vida Espadin - Oaxaca</b>	<b>\$12.00</b>
<b>Illegal Mezcal Reposado Espadin - Oaxaca</b>	<b>\$15.00</b>
<b>Rey Campero Jabali - Oaxaca</b>	<b>\$27.00</b>

**TEQUILA** 22

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<b>Olmecca Altos Reposado - Tequila Valley</b>	<b>\$12.00</b>
<b>Casa Noble Crystal - Tequila Valley</b>	<b>\$12.00</b>
<b>Casamigos Blanco - Tequila Valley</b>	<b>\$16.00</b>
<b>Casamigos Reposado - Tequila Valley</b>	<b>\$18.00</b>
<b>Casa del Sol Reposado - Tequila Valley</b>	<b>\$18.00</b>
<b>Codigo 1530 Rosa Blanco - Tequila Valley</b>	<b>\$16.00</b>
<b>Espolon Blanco - Los Altos</b>	<b>\$12.00</b>
<b>Don Julio Blanco - Los Altos</b>	<b>\$16.00</b>
<b>Don Julio Reposado - Los Altos</b>	<b>\$18.00</b>
<b>Don Julio Añejo - Los Altos</b>	<b>\$20.00</b>
<b>Don Julio 1942 Añejo - Los Altos</b>	<b>\$45.00</b>
<b>Herradura Blanco - Tequila Valley</b>	<b>\$12.00</b>
<b>Lalo Blanco - Los Altos</b>	<b>\$15.00</b>
<b>Mijenta Reposado - Los Altos</b>	<b>\$19.00</b>
<b>MI Campo - Tequila Valley</b>	<b>\$10.00</b>
<b>Milagro Silver - Tequila Valley</b>	<b>\$13.00</b>

<b>Ocho Blanco - Jalisco</b>	<b>\$12.00</b>
<b>Patron Silver - Jalisco</b>	<b>\$16.00</b>
<b>Patron Reposado - Jalisco</b>	<b>\$18.00</b>
<b>Patron Añejo - Jalisco</b>	<b>\$20.00</b>
<b>Siete Leguas Silver - Jalisco</b>	<b>\$14.00</b>
<b>Volcan Silver - Jalisco</b>	<b>\$15.00</b>

## **VODKA** 21

<b>Absolut - Sweden</b>	<b>\$11.00</b>
<b>Absolut Citron - Sweden</b>	<b>\$12.00</b>
<b>Belvedere - Poland</b>	<b>\$13.00</b>
<b>Belvedere Organic Infusions "Pear &amp; Ginger - Poland</b>	<b>\$15.00</b>
<b>Chopin - Poland</b>	<b>\$13.00</b>
<b>Crop Cucumber - New York</b>	<b>\$11.00</b>
<b>Grey Goose - France</b>	<b>\$13.00</b>
<b>Grey Goose Essences "Strawbeery &amp; Lemongrass" - France</b>	<b>\$13.00</b>
<b>Grey Goose Le Citron - France</b>	<b>\$13.00</b>
<b>Grey Goose L'orange - France</b>	<b>\$13.00</b>
<b>Ketel One - Netherlands</b>	<b>\$13.00</b>
<b>Ketel One Botanical "Grapefruit &amp; Rose" - Netherlands</b>	<b>\$13.00</b>
<b>Leopold Bros. Silver Tree - Colorado</b>	<b>\$12.00</b>
<b>Lift - Aspen, Colorado</b>	<b>\$12.00</b>
<b>Reyka - Iceland</b>	<b>\$10.00</b>
<b>St. George Green Chili - California</b>	<b>\$10.00</b>
<b>Stolichnaya - Russia</b>	<b>\$12.00</b>
<b>Suntory Haku - Japan</b>	<b>\$11.00</b>
<b>Svedka - Sweden</b>	<b>\$10.00</b>
<b>Tito's - Texas</b>	<b>\$13.00</b>
<b>Wheatley - Kentucky</b>	<b>\$11.00</b>

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<b>Aviation - Oregon</b>	<b>\$12.00</b>
<b>Beefeater - England</b>	<b>\$12.00</b>
<b>Bols Genever - Netherlands</b>	<b>\$12.00</b>
<b>Bombay - England</b>	<b>\$12.00</b>
<b>Barr Hill - Vermont</b>	<b>\$13.00</b>
<b>Bombay Sapphire - England</b>	<b>\$13.00</b>
<b>Bruichladdich "The Botanist" - Scotland</b>	<b>\$14.00</b>
<b>Fords - England</b>	<b>\$10.00</b>
<b>Golden Moon - Colorado</b>	<b>\$12.00</b>
<b>Gray Whale - California</b>	<b>\$13.00</b>
<b>Hendrick's - Scotland</b>	<b>\$13.00</b>
<b>Juniper Jones - Colorado</b>	<b>\$12.00</b>
<b>Junipero - California</b>	<b>\$12.00</b>
<b>Leopold Bros. - Colorado</b>	<b>\$12.00</b>
<b>Plymouth - England</b>	<b>\$12.00</b>
<b>Monkey 47 - Germany</b>	<b>\$17.00</b>
<b>Sipsmith - England</b>	<b>\$14.00</b>
<b>St. George Botanivore - California</b>	<b>\$12.00</b>
<b>St. George Terroir - California</b>	<b>\$13.00</b>
<b>Suntory Roku - Japan</b>	<b>\$14.00</b>
<b>Tanqueray - England</b>	<b>\$11.00</b>

**BLENDDED SCOTCH** 7

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<b>Chivas Regal 12 Year</b>	<b>\$14.00</b>
<b>Dewar's White Label</b>	<b>\$9.00</b>
<b>Famous Grouse</b>	<b>\$10.00</b>
<b>Johnnie Walker Red Label</b>	<b>\$11.00</b>
<b>Johnnie Walker Black Label</b>	<b>\$13.00</b>

<b>Johnnie Walker Blue Label</b>	<b>\$48.00</b>
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<b>Monkey Shoulder</b>	<b>\$11.00</b>
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**SINGLE MALT SCOTCH - LOWLANDS** 1

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<b>Auchentoshan Three Wood</b>	<b>\$19.00</b>
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**SINGLE MALT SCOTCH-HIGHLANDS** 6

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<b>Dalmore 12 Year</b>	<b>\$18.00</b>
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<b>Glenmorangie 10 Year</b>	<b>\$18.00</b>
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<b>Highland Park Viking Honour 12 Year</b>	<b>\$16.00</b>
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<b>Highland Park Viking Pride 18 Year</b>	<b>\$38.00</b>
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<b>Oban 14 Year</b>	<b>\$22.00</b>
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<b>Oban 18 Year</b>	<b>\$34.00</b>
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**SINGLE MALT SCOTCH-SPEYSIDE** 8

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<b>Balvenie 12 Year Doublewood</b>	<b>\$18.00</b>
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<b>Balvenie 14 Year Caribbean Cask</b>	<b>\$20.00</b>
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<b>Glenfiddich 12 Year</b>	<b>\$12.00</b>
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<b>Glenlivet 12 Year</b>	<b>\$14.00</b>
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<b>Glenlivet 18 Year</b>	<b>\$42.00</b>
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<b>Macallan 12 Year</b>	<b>\$19.00</b>
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<b>Macallan 15 Year</b>	<b>\$42.00</b>
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<b>Macallan 18 Year</b>	<b>\$65.00</b>
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**SINGLE MALT SCOTCH-ISLAY** 5

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<b>Ardbeg 10 Year</b>	<b>\$18.00</b>
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<b>Bruichladdich Classic Laddie</b>	<b>\$15.00</b>
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<b>Bruichladdich Port Charlotte</b>	<b>\$20.00</b>
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<b>Lagavulin 16 Year</b>	<b>\$28.00</b>
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<b>Laphroaig 10 Year</b>	<b>\$18.00</b>
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**SINGLE MALTCH SCOTCH-ISLE OF SKYE** 1

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Talisker 10 Year

\$20.00

**RUM** 15

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<b>Bacardi Superior - Puerto Rico</b>	<b>\$10.00</b>
<b>Bacardi Cuatro Anejo - Puerto Rico</b>	<b>\$12.00</b>
<b>Bacardi Reserva Ocho - Puerto Rico</b>	<b>\$15.00</b>
<b>Captain Morgan Original Spiced - U.S. Virgin Islands</b>	<b>\$11.00</b>
<b>Diplomatico Reserva - Venezuela</b>	<b>\$14.00</b>
<b>Montanya Distillers Plantino - Colorado</b>	<b>\$10.00</b>
<b>M T. Gay XO - Barbados</b>	<b>\$13.00</b>
<b>Novo Fogo Silver - Brazil</b>	<b>\$11.00</b>
<b>Plantation Original Dark - Trinidad &amp; Tobago</b>	<b>\$10.00</b>
<b>Plantation Pineapple - Trinidad &amp; Tobago</b>	<b>\$10.00</b>
<b>Plantation Three Star - Trinidad &amp; Tobago</b>	<b>\$10.00</b>
<b>Sailor Jerry - U.S. Virgin Islands</b>	<b>\$10.00</b>
<b>Santa Teresa "1796" - Venezuela</b>	<b>\$18.00</b>
<b>Ten to One Dark - Dominican Republic</b>	<b>\$12.00</b>
<b>Ten to One White - Dominican Republic</b>	<b>\$12.00</b>

**INSALATA E ZUPPA** 3

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<b>Insalata di Caesar</b>	<b>\$12.00</b>
baby gem lettuce   white anchovy   parmesan	
<b>Insalata di Burrata</b>	<b>\$15.00</b>
burrata cheese   compressed persimmons   mission fig   frisse   white balsamic   smoked walnut	
<b>Romana alla Griglia</b>	<b>\$14.00</b>
grilled baby greens   everything dressing   preserved lemon   parmesan reggiano frico   basil	

**GLUTEN-FREE PASTA** 4

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<b>Fra Diavolo</b>	<b>\$42.00</b>
tomato saffron brodo   fennel   shrimp   mussels   crab   white fish   'nduja	
<b>Vitello</b>	<b>\$32.00</b>
veal loin   cipollini   mint pistachio gremolata   burrata	

**All'Amatriciana** **\$28.00**  
pancetta | san marzano | pecorino romano

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**Bolognese** **\$29.00**  
lamb & pork | ricotta salata

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**PANZANO HAPPY HOUR** 10

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**Olive Marinate** **\$6.00**  
mixed olives | thyme | olive oil

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**Mandorle Olio d'Oliva** **\$6.00**  
olive oil | almonds | rosemary salt

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**Insalata di Caesar** **\$7.00**  
heart of romaine | white anchovies | parmesan | house-made croutons

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**Verdure Miste** **\$7.00**  
baby greens | castelvetrano olives | feta | olive vinaigrette

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**Piatto di Artigianale** **\$10.00**  
selection of cured meats | cheeses | house giardiniera

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**Salsiccia Pizza** **\$12.00**  
red sauce | italian sausage | pepperoni | fresh mozzarella

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**Pizza al Funghi** **\$12.00**  
white sauce | wild mushroom | fresh mozzarella | calabrian chili honey | arugula

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**Margherita** **\$12.00**  
red sauce | basil | fresh mozzarella

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**Panzano Spritz** **\$9.00**  
choice of one - limoncello | contratto liqueur | st-germain

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**Negroni** **\$9.00**  
gin, bitter orange, sweet vermouth

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**SMALL PLATES** 9

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**Olive Marinate** **\$9.00**  
mixed olives | thyme | olive oil

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**Mandorle Olio D'oliva** **\$9.00**  
olive oil | almonds | rosemary salt

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**Verdure Miste** **\$10.00**  
baby greens | castelvetrano olives | feta | olive vinaigrette

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**Insalata di Caesar** **\$12.00**  
heart of romaine | white anchovies | parmesan | house-made croutons

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<b>Cavolini di Bruxelles</b>	<b>\$15.00</b>
fried brussels sprouts   apple cider reduction   pistachio   rosemary salt   sliced green apple	
<b>Fritto Misto</b>	<b>\$19.00</b>
crispy calamari   blue shrimp   pickled peppers   olive   fennel   zucchini   preserved lemon aioli	
<b>Arancini</b>	<b>\$17.00</b>
mushroom   black truffle   pecorino cheese   aioli	
<b>Insalata Di Burrata</b>	<b>\$15.00</b>
burrata cheese   compressed persimmons   mission fig   frisee   white balsamic   smoked walnut   ciabatta crostini	
<b>Piatto di Artigianale</b>	<b>\$24.00</b>
selection of cured meats   cheeses   house giardiniera	

## PIZZA 3

<b>Salsiccia Pizza</b>	<b>\$19.00</b>
red sauce   italian sausage   pepperoni   fresh mozzarella	
<b>Pizza al Funghi</b>	<b>\$19.00</b>
white sauce   wild mushroom   fresh mozzarella   calabrian chili honey   arugula	
<b>Margherita</b>	<b>\$19.00</b>
red sauce   basil   fresh mozzarella	

## WHITE - ITALY 10

<b>Santa Christina 2022 Pinot Grigio - Delle Venezie, Veneto</b>	<b>\$50.00</b>
<b>Vietti "Roero" 2021 Arneis - Roero, Piedmont</b>	<b>\$55.00</b>
<b>Pio Cesare "L'Altro" 2021 Chardonnay - Langhe, Piedmont</b>	<b>\$55.00</b>
<b>Prunotto 2020 Arneis - Langhe, Piedmont</b>	<b>\$60.00</b>
<b>Attems 2021 Sauvignon Blanc - Venezia Giulia IGT</b>	<b>\$60.00</b>
<b>La Chiara "Derthona" 2021 Timorasso - Colli Tortonesi, Piedmont</b>	<b>\$70.00</b>
<b>La Chiara 2021 Cortese - Gavi di Gavi, Piedmont</b>	<b>\$70.00</b>
<b>Jermann 2021 Pinot Grigio - Friuli-Venezia Giulia, Veneto</b>	<b>\$60.00</b>
<b>Elena Walch 2015 Gewürztraminer - Alto Adige</b>	<b>\$85.00</b>
<b>Antinori Castello della Sala "Cervaro della Sala" 2019 Chardonnay - Umbria</b>	<b>\$120.00</b>

## WHITE - WORLD 11

<b>Ordinary Fellow 2020 Riesling - Colorado</b>	<b>\$60.00</b>
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<b>Ferrari-Carano 2021 Chardonnay - Carneros, Napa Valley, CA</b>	<b>\$65.00</b>
<b>Craggy Range 2022 Sauvignon Blanc - Marlborough, NZ</b>	<b>\$65.00</b>
<b>Domaine Vincent Grall "Le Grall" 2019 Sauvignon Blanc - Sancerre, Loire Valley, France</b>	<b>\$80.00</b>
<b>The Prisoner 2021 Chardonnay - Carneros, Napa, CA</b>	<b>\$80.00</b>
<b>Cakebread 2021 Sauvignon Blanc - Napa Valley, CA</b>	<b>\$80.00</b>
<b>Duckhorn 2021 Sauvignon Blanc - Napa Valley, CA</b>	<b>\$85.00</b>
<b>Jordan 2019 Chardonnay - Russian River Valley, CA</b>	<b>\$100.00</b>
<b>Rochioli 2017 Chardonnay - Russian River Valley, CA</b>	<b>\$115.00</b>
<b>Cakebread 2021 Chardonnay - Napa Valley, CA</b>	<b>\$125.00</b>
<b>Far Niente 2020 Chardonnay - Napa Valley, CA</b>	<b>\$125.00</b>

## **VENETO** 12

<b>Michele Castellani "San Michele" 2018 Corvina Blend - Valpolicella Ripasso Classico Superiore</b>	<b>\$70.00</b>
<b>Fumanelli 2017 Corvina Blend - Valpolicella Classico Superiore</b>	<b>\$75.00</b>
<b>Buglioni "Il Bugiardo" 2017 Corvina Blend - Valpolicella Ripasso Classico Superiore</b>	<b>\$80.00</b>
<b>Corte Fornaiedo "Vitae" 2013 Corvina Blend - IGT</b>	<b>\$80.00</b>
<b>Luigi Righetti "Capitel de Roari" 2018 Corvina Blend - Amarone della Valpolicella Classico</b>	<b>\$85.00</b>
<b>Degani 2018 Corvina Blend - Amarone della Valpolicella Classico</b>	<b>\$120.00</b>
<b>Famiglia Pasqua 2017 Corvina Blend - Amarone della Valpolicella Classico</b>	<b>\$130.00</b>
<b>Farina 2019 Corvina Blend - Amarone della Valpolicella Classico</b>	<b>\$135.00</b>
<b>Le Ragose 2009 Corvina Blend - Amarone della Valpolicella Classico</b>	<b>\$150.00</b>
<b>Michele Castellani "Colle Cristi" Collezione del Pipa 2016 Corvina Blend - Amarone della Valpolicella Classico</b>	<b>\$130.00</b>
<b>Cesari 2013 Corvina Blend - Amarone della Valpolicella Classico</b>	<b>\$190.00</b>
<b>Allegrini 2017 Corvina Blend - Amarone della Valpolicella Classico</b>	<b>\$200.00</b>

## **LAZIO & CAMPANIA** 1

<b>Famiglia Cotarella "Sodale" 2018 Merlot - Lazio, IGT</b>	<b>\$65.00</b>
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## **PUGLIA, UMBRIA, & BASILICATA** 2

<b>Cantina di Venosa "Verbo" 2018 Aglianico - Aglianico del Vulture, Basilicata</b>	<b>\$60.00</b>
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Masseria Altemura "Sasseo" 2020 Primitivo - Salento, Puglia, IGT \$60.00

### INTERESTING REDS <sup>3</sup>

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Moschioni "Reál" 2004 Tazzelenghe, Cabernet Sauvignon, Merlot - Friuli-Venezia Giulia \$165.00

Nino Negri "Vigna Fracia" 2018 Nebbiolo - Valtellina Superiore "Valgella," Lombardy \$145.00

Nino Negri "Vigna Sassorosso" 2018 Nebbiolo - Valtellina Superiore "Grumello," Lombardy \$160.00

### GRAPPA <sup>4</sup>

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Alexander "Aqua di Vita" NV Grappa - Veneto \$10.00

Castello Banfi "Grappa" NV Grappa - Montalcino, Tuscany \$10.00

Jacopo Poli "Miele" Honey NV Grappa \$10.00

Nonino "Il Merlot di Nonino" NV Grappa - Friuli \$15.00

### SINGLE MALT SCOTCH - HIGHLANDS <sup>6</sup>

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Dalmore 12 Year \$18.00

Glenmorangie 10 Year \$18.00

Highland Park Viking Honour 12 Year \$16.00

Highland Park Viking Pride 18 Year \$38.00

Oban 14 Year \$22.00

Oban 18 Year \$34.00

### SINGLE MALT SCOTCH - SPEYSIDE <sup>6</sup>

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Balvenie 12 Year Doublewood \$18.00

Balvenie 14 Year Caribbean Cask \$20.00

Glenfiddich 12 Year \$12.00

Glenlivet 12 Year \$14.00

Macallan 12 Year \$19.00

Macallan 18 Year \$65.00

### SINGLE MALT SCOTCH - ISLAY <sup>4</sup>

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Ardbeg 10 Year \$18.00

<b>Bruichladdich Port Charlotte</b>	<b>\$20.00</b>
<b>Lagavulin 16 Year</b>	<b>\$28.00</b>
<b>Laphroaig 10 Year</b>	<b>\$18.00</b>

## SINGLE MALT SCOTCH - ISLE OF SKYE <sup>1</sup>

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<b>Talisker 10 Year</b>	<b>\$20.00</b>
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## DOLCI <sup>6</sup>

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<b>Tiramisu**</b>	<b>\$12.00</b>
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lady finger | espresso bean | amaretto mascarpone | cocoa powder

<b>Budino di Caramello</b>	<b>\$12.00</b>
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butterscotch pudding | caramel sauce | whipped sour cream

<b>Cherry Amaretto Rice Pudding**</b>	<b>\$12.00</b>
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almond rice pudding | amaretto tart cherries | brown butter gelato

<b>Cinnamon Panna Cotta</b>	<b>\$12.00</b>
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spiced apples | gingersnap crumble | green apple coulis

<b>Olive Oil Cake**</b>	<b>\$12.00</b>
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olive oil + orange shortcake | pistachio cream | crumble

<b>Selezione di Gelati e Sorbetti**</b>	<b>\$8.00</b>
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a selection of flavors made in-house daily

## VINI DOLCE <sup>4</sup>

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<b>Marengo 'Pineto' Brachetto d'Acqui 2012</b>	<b>\$10.00</b>
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<b>Badia a Coltibuono, Vin Santo 2012</b>	<b>\$14.00</b>
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<b>Barberani 'Calcaia' Orvieto Classico Dolce 2003</b>	<b>\$15.00</b>
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<b>Donnafugata 'Ben Ryé' 2019</b>	<b>\$18.00</b>
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## VINI PORTO <sup>4</sup>

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<b>Graham's "10 Year Tawny" Porto Portugal</b>	<b>\$10.00</b>
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<b>Graham's "20 Year Tawny" Porto Portugal</b>	<b>\$15.00</b>
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<b>Graham's "30 Year Tawny" Porto Portugal</b>	<b>\$25.00</b>
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<b>Graham's "40 Year Tawny" Porto Portugal</b>	<b>\$40.00</b>
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## THINKING OUTSIDE THE BOOT <sup>8</sup>

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<b>Bigallet China-China Amer, France</b>	<b>\$10.00</b>
<b>R. Jelinek, Czech Republic</b>	<b>\$10.00</b>
<b>Grand Poppy, California</b>	<b>\$9.00</b>
<b>Becherovka Original Liqueur, Czech Republic</b>	<b>\$8.00</b>
<b>Breckenridge Bitter Amaro, Colorado</b>	<b>\$8.00</b>
<b>Golden Moon Amer Dit Picon, Colorado</b>	<b>\$12.00</b>
<b>Delle Sirene, Washington D.C.</b>	<b>\$10.00</b>
<b>Fernet Leopold Highland Amaro, Colorado</b>	<b>\$10.00</b>