



X

BARALI

APERITIF

Vermouth, Dolin, Chambéry	10
Mattei Cap Corse, Quinquina, Corsica	10
Cappelletti Bitter, Alto Adige, Italy	10

COCKTAILS

Negroni Sbagliato <i>Cappelletti, vermouth, cava</i>	14
Americano <i>Vermouth, Cappelletti</i>	12
Spritz <i>Cappelletti, cava, soda</i>	14

BEER

Kölsch, Dieu du Ciel, 16oz, 5.1%	8
IPA, Stillwater, 16oz, 6.8%	8
Berliner, "Razzmatazz" To Øl, 440ml, 4.5%	9
Cider, "Punk Lemonade" B Nektar, 12oz, 6.3%	8

RED

Zweigelt, Früg, Austria '20	12 72
Tempranillo, Tinto Perfeito, Portugal '21	13 52
Grenache, Santamaria, Corsica '20	15 90
Touriga Nacional, Fita Preta, Portugal '21	16 64
Cabernet, EZY TGR, Oregon '21	15 60

WHITE

Cava, Caves Naveran, Catalonia '20	11 44
Assyrtiko, Alexakis, Crete, Greece '21	13 52
"Love" Blend, Broc, Yolo CA '21	16 64
Muscadet, La Croix Morceau, FR '21	17 68
Verdecchio Pet Nat, il Pestifero, Marche '20	15 60

SKIN CONTACT / ROSÉ

Grüner Veltliner, Orange, Zeit, Austria '21	12 48
Carignan, Vinca Minor, Mendocino CA '21	14 56
Grenache, Sirin, Aegean Coast, TR '17	15 60
The Floor Orange Blend, Swick, OR/WA '22	16 64

FROM THE KITCHEN

CHEESE (10 each)

Manchego (sheep)
Truffled Pecorino (sheep)
Langherino (cow/sheep)

CHARCUTERIE (10 each)

Jamon Serrano
Chorizo
Sopressata

CHEF'S ASSORTMENT

35

* extra bread +4

Smoked Salmon Crostini

Chive creme fraiche, radish, onions

18

Spicy Sardine Crostini

fennel+calabrian pepper+baguette

19

House White Bean Dip

Sun-dried tomato pesto

12

Spanish Tuna Melt

Truffled pecorino, piquillo pepper

19

Tinned Mussels

15

Bread

w/Gorgonzola Butter

6

Marcona almonds

8

Marinated olives

8

Prosciutto-wrapped Grissini

12

Endive with Ricotta

Pomegranate seed, balsamic

11

Cherry Creme Chantilly w/Biscotti

10