

Featured Beer

BIRRIFICIO DEL DUCATO TORRENTE, ITALY

\$13

Torrente's alluring aromas draw you in with notes of ripe citrus, peach, tropical fruit and pine. The beer is soft on the palate and develops progressively with waves of overripe tropical fruit, citrus and pine. This culminates with a pleasantly dry herbaceous bitterness. 7.0% ABV

BIRRIFICIO DEL DUCATO NUOVA MATTINA, ITALY

\$14

Top fermented beer that undergoes a secondary fermentation in bottle. It draws inspiration from the Belgian Saison. It is surprisingly spicy due to the use of wild flowers, chamomile, coriander, green peppercorn and ginger. Deep gold with orange highlights, it has exceptionally floral and spicy aromas. It finishes with a quenching dryness and an earthy bitterness. 5.8% ABV

ALMOND '22 REMARTELLO ABRUZZO LAGER, ITALY

\$16

A tasteful, citrusy, very nicely hopped lager beer. Golden in color, rich maltiness with a very dry and crisp finish. Pairs perfectly well with grilled pork, lamb, beef, Parmesan cheese, fried fish and mozzarella cheese. 6.2% ABV

BIRRIFICIO LE BALADIN NOEL, ITALY

\$12

Le Baladin Noël's is an ale with incredible complexity of aromas, flowery of rose, hint of dried fruits, caramel tasting, banana, cherry, plum, toffee, cocoa, licorice and peppery notes. Excellent with black chocolate, a glass of Noel is perfect for a special night. 9.0% ABV

PYRAMID APRICOT ALE, SEATTLE, WA

\$6

(3 time Gold Medal winner, Great American Brewfest)

Pyramid Apricot Ale perfectly combines the taste and aroma of fresh apricot with the smooth finish of a traditional wheat beer. 5.5% ABV

SAMUEL SMITH'S ORGANIC CIDER, TADCASTER, ENGLAND

\$6

Samuel Smith's uses a wine yeast strain to ferment their organic cider, providing a clean finish and allowing pure apple flavor to shine through. Gluten Free. 5.0% ABV

SIERRA NEVADA KELLERWEIS HEFEWEIZEN, CHICO, CA

\$6

This hazy-golden hefeweizen is made in the traditional Bavarian style. Deeply flavorful, refreshing and perfect for a sunny day. 4.8% ABV

BALLAST POINT SCULPIN IPA, SAN DIEGO, CA

\$7

(100 Points, Rate Beer)

Sculpin IPA is a bright, balanced IPA hopped at five separate stages in the brewing process. The inspired use of hops creates hints of apricot, peach, mango and lemon. 7.0% ABV

DUVEL, BREENDONK, BELGIUM

\$9

(98 Points, Rate Beer)

A "devil" of beer, Duvel is what put the Belgian Strong Ale style on the map. It is the benchmark by which all others are based. Slightly fruity, dry aroma, well-hopped beer and with a slightly bitter aftertaste. Intense carbonation. 8.5% ABV

CHIMAY PREMIÈRE "RED CAP", SCOURMONT, BELGIUM

\$12

(95 Points, Rate Beer)

Belgian ale with notes of clove, toffee, sweet dark fruit, and hints of pepper. This Trappist Dubbel pours a beautiful dark, coppery color and pairs well with grilled & braised meats. 7.0% ABV

KASTEEL ROUGE, INGELMUNSTER, BELGIUM

\$10

Kasteel Rouge is made from six month-old brown ale and packed with tart, fleshy dark cherries. The fruit is sumptuous and powers on into the sweet, but drying, finish. This beer will make beer drinkers out of many who would claim that they "don't like beer." 8.0% ABV

House Beer

\$5

BUDWEISER
BUD LIGHT
COORS LIGHT
MILLER LITE
MICHELOB ULTRA
O'DOULS (non-alcoholic)

Specialty Beer

\$6

(Italy)
MENABREA BIONDA
MENABREA AMBRATA
PERONI
CORONA (Mexico)
HEINEKEN (Netherlands)
SAM ADAMS (United States)

Drafts

JOSEPH JAMESLAGER \$6
FIRESTONE WALKER 805 \$6
STELLA ARTOIS \$7
NEW BELGIUM JUICY
HAZE IPA \$7

Cocktails

SPRITZ CLASSIQUE

BIELER PÈRE & FILS ROSÉ, APEROL, SAN PELLEGRINO BLOOD ORANGE
Light, subtle fizz & very refreshing

\$10

I.G.T (ITALIAN GIN & TONIC)

MALFY GIN, ELDERFLOWER TONIC, BASIL LEAF AND LEMON PEEL
Bright, floral citrusy and sweet flavors to be enjoy looking at the pool.

\$10

TUSCAN MULE

TITO'S VODKA, LIMONCELLO, GINGER, FRESH LEMON
Our Signature House Cocktail

\$11

BARREL AGED OLD FASHIONED

LONGBRANCH BOURBON, BULLEIT RYE WHISKEY, DEMERARA WITH
DEHYDRATED CHERRY SYRUP AND ORANGE BITTERS.
Ingredients aging in Oak barrels waiting for you.

\$12

SANGRIA

RED OR WHITE WINE, VSOP BRANDY, FRESH CITRUS
Our House Recipe

\$10

CLASSICO MANHATTAN

MAKER'S MARK BOURBON, DISARONO ORIGINALE, ANTICA SWEET
VERMOUTH.
Classic cocktail Tuscany Gardens style. You will come back for more.

\$11

GOODFELLAS MARTINI

LONGBRANCH BOURBON, ITALICUS, CAMPARI, POMEGRANATE JUICE
AND PEYCHAUDS BITTERS
As far back as I can remember, I always wanted to be a gangster.

\$11

MANGO MARGARITA

EXOTICO TEQUILA, TRIPPLE SEC, MANGO PUREE, AGAVE NECTAR, FRESH
LIME JUICE AND TAJIN SALT.
The perfect exotic combination of Mango and salty goodness.

\$11

Sunday Industry Night

Join us every Sunday evening and
enjoy 30% off all wine bottles!

Ask your server about our Daily
Specials.