

HANDCRAFTED CLASSIC COCKTAILS | 10

PERFECT G+T

Hendrick's Gin, Fever-Tree Tonic,
Cucumber 100 cal

LORENZO'S LONG ISLAND

Svedka Vodka, Jose Cuervo Gold,
Beefeater, Bacardi, Cointreau,
Fresh Sour, Coca-Cola® 250 cal

NEGRONI

Hendrick's Gin, Campari,
Carpano Antica 240 cal

POMEGRANATE MARTINI

Absolut Raspberri, Cointreau,
Pomegranate, Cranberry 270 cal

OLD FASHIONED

Knob Creek Rye, Luxardo
Maraschino, Simple Syrup,
Old Fashion Bitters 190 cal

BLACKBERRY BOURBON SOUR

Knob Creek, Apple Juice, Blackberry,
Lemon, Simple Syrup 260 cal

CITRUS MULE

Svedka Vodka, Blood Orange, Lime,
Fever-Tree Ginger Beer 180 cal

ITALIAN PEACH RITA

Sauza Commemorativo Añejo,
Aperol, Fresh Sour, Peach,
Rhubarb Bitters, Lime 210 cal

PRIMO MARGARITA

Patron Silver, Grand Marnier,
Fresh Sour 200 cal

ITALIAN TEA

Deep Eddy Lemon Vodka, Chamomile
Tea Syrup, Lemon, Basil 270 cal

MOSCATO MOJITO

Svedka Vodka, Moscato, Simple Syrup,
Mint, Lime, Soda, Bartender's Selection
of Fruit Purée 190 cal

SPICED RUM SOUR

Flor de Caña 7 yr Rum, Disaronno
Amaretto, Almond, Pellegrino Amaro,
Lemon, Angostura Bitters 220 cal



SIGNATURE BARREL AGED COCKTAIL | 12

**Crafted In-House and Aged
in American White Oak Barrels**

Old Forester Bourbon, Disaronno, Cointreau 240 cal

BELLINI & SANGRIA

FROZEN PEACH BELLINI | 9 230 cal **WITH A SWIRL | 10** 190 cal

Bacardi Limón, Ruffino Prosecco, Peach Purée

MAGGIANO'S ITALIAN SANGRIA

Glass | 9 230 cal **Pitcher | 21.5** 690 cal

RED: Ruffino Salute Amico Italian Red, Fonseca Bin 27,
Lemon, Lime, Orange, Rhubarb Bitters

WHITE: Canopy Hill California Chardonnay, O3 Orange,
Lemon, Lime, Orange, Rhubarb Bitters

BOTTLED BEER

Goose Island IPA / Peroni / Stella Artois / Birra Moretti / Guinness
Coors Light / Miller Lite / Bud Light / Angry Orchard Hard Cider 100-140 cal

Ask your server for our local draft and bottled beer selections.

2,000 calories a day is used for general
nutrition advice, but calorie needs vary.

Additional nutrition information available upon request.