HANDCRAFTED CLASSIC COCKTAILS

PERFECT G+T
Hendrick’s Gin, Fever-Tree Tonic, Cucumber 100 cal

LORENZO’S LONG ISLAND
Svedka Vodka, Jose Cuervo Gold, Beefsteak, Bacardi, Cointreau, Fresh Sour, Coca-Cola* 250 cal

NEGRONI
Hendrick’s Gin, Campari, Carpano Antica 240 cal

POMEGRANATE MARTINI
Absolut Raspberry, 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 Conmemorativo 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
Crafted In-House and Aged in American White Oak Barrels
Old Forester Bourbon, Disaronno, Cointreau 240 cal

BELLINI & SANGRIA

FROZEN PEACH BELLINI WITH A SWIRL
Bacardi Limón, Ruffino Prosecco, Peach Purée 190 cal

MAGGIANO’S ITALIAN SANGRIA
Glass 10 230 cal Pitcher 24.5 690 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

DRAFT & BOTTLED BEER

DRAFT
Goose Island IPA / Peroni / Stella Artois / Ask your server for additional draft choices.

BOTTLED
Birra Moretti / Coors Light / Miller Lite / Bud Light / Guinness / Angry Orchard Hard Cider

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.