

**CARMINE'S**

1043 N Rush St., Chicago, IL

SELECT A RESTAURANT

PRINT MENU    BRUNCH MENU    LUNCH MENU    DINNER MENU    WINE BY THE GLASS    WINE BOTTLE MENU  
 CRAFT SPIRIT'S & COCKTAILS    GLUTEN FREE MENU

**Brunch Menu**

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**Starters**

FRESH FLORIDA FRUIT PLATE

*Seasonal Fresh Fruits*

IRISH STEEL CUT OATMEAL

GREEK YOGURT WITH LOCAL HONEY

*with Fresh Berries and/or with Granola for an additional charge***Breakfast**

ITALIAN OMELETTE

*Sauteed Italian Sausage, Onion, Mushroom, Tomato, Cheddar Cheese*

CRAB CAKE BENEDICT

*Jumbo Lump Maryland Crab, Canadian Bacon, Hollandaise sause*

FLORENTINE BENEDICT

*Sauteed Baby Spinach, Feta Cheese, Hollandaise sause*

BANANA'S FOSTER FRENCH TOAST

*Challah Bread, Fresh Bananas, Caramel Sauce, Whipped Cream, Vanilla Gelato*

GREEK OMELETTE

*Feta Cheese, Spinach and Beefsteak Tomato*

CLASSIC EGGS BENEDICT

*Crispy Canadian Bacon, Hollandaise sause*

CINNAMON FRENCH TOAST

*Homemade Maple Syrup, Fresh Ground Cinnamon*

PANCAKE STACK

*Fresh Fruit, Powdered Sugar, Maple Syrup***Morning Cocktails**

BLOODY MARY

*Svedka Vodka, Finest Call Bloody Mary Mix, Old Bay Rim, Lemon, Celery, and Olive Garnish*

STRAWBERRY PASSION FRUIT BELLINI

*Donq Passion Rum, Strawberries, Santa Margherita Prosecco*

PAMPLEMOUSSE COCKTAIL

*Ketel One Vodka, St. Germain, Grapefruit, Lemon, Basil*

APEROL SUNRISE

*Cuervo Tequila, Aperol, Cointreau, Orange Juice*

PIMM'S ROYALE

*Pimm's No. 1, Korbel Brandy, Crème De Peche, Lemonade, Peychaud's Bitters, Piper Sonoma***Raw Bar**

EAST AND WEST COAST OYSTER SELECTION

*1/2 Dozen Oysters, Horseradish Cocktail Sauce, Lemon Wedges*

JUMBO SHRIMP COCKTAIL

*Horseradish Cocktail Sauce. Served with Lemon Wedges***Entrées**

NEW ENGLAND LOBSTER ROLL

*Sweet Lobster Chunks, Seasoned Mayo served on a Toasted New England Roll*

ROSEBUD CHOPPED SALAD W/ SHRIMP

*Crispy Lettuce Mix with Tomato, Garbanzo Beans, Beets, Corn, Celery, Carrot, Hearts of Palm, Bell Pepper, Cheese, Italian Vinaigrette and Jumbo Shrimp (2pcs)*

PRIME SKIRT STEAK

*8oz Prime Skirt Steak, Served with Vine Ripe Tomatoes and Extra Virgin Olive Oil*

"CARMINE'S FAMOUS" FISH SALAD

*Calamari, Octopus, Shrimp, Scungilli, Lemon Vinaigrette, Vinegar*

12OZ PRIME CHEESEBURGER

*12oz Prime Beef, Aged Cheddar, Brioche Bun, House made pickles*

SPECIALTY WEDGE SALAD

*Baby Iceberg and Gem Lettuce, Applewood Smoked Bacon, Hardboiled Egg, Tomato, Cucumber, Red Onion, Housemade Maytag Blue Cheese Dressing*

CHICKEN PARMESAN SANDWICH W/ SAUTEED PEPPERS

*Herb Crusted Chicken Breast topped with Marinara and Mozzarella Cheese*

RIGATONI ALLA VODKA

*Tomatoes, Mascarpone Cheese, Vodka, Basil*

*Peppers*

SPAGHETTI WITH SAUSAGE OR MEATBALL

*Homemade marinara, Sausage or meatball, fresh basil, imported cheese*

SMOKED SALMON PLATTER

*Scottish Smoked Salmon, Cream Cheese, Red Onion, Capers, Beefsteak Tomato, and Toasted Bagel***Extras**

APPLEWOOD SMOKED BACON

THREE EGGS ANY STYLE

BAGEL AND CREAM CHEESE

MAPLE SAGE SAUSAGE

BREAKFAST POTATOES

WHEAT TOAST

**Lunch Menu**

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**Appetizers**

CALAMARI

*choice of Flash Fried or Grilled*

TAYLOR STREET SAUSAGE &amp; PEPPERS

*Char-Grilled, Roasted bell Peppers, White Wine, Garlic Butter Sauce*

STEAMED MUSSELS

*Choice of White Wine & Roasted Garlic or Crushed Tomatoes, Crushed Chilies*

BAKED CLAMS

BRUSCHETTA

*Garlic Crostini, Tomatoes, Basil, Fresh Mozzarella, EVOO***Cold Bar**

OYSTERS ON THE HALF SHELL

FISH SALAD

*Calamari, Octopus, Shrimp, Scungilli, Lemon Vinaigrette, Vinegar peppers*

JUMBO SHRIMP COCKTAIL

SOUP

*Minestrone or Pasta Fagioli***Salads**

PEPPERCORN HAWAIIAN TUNA

*Spring Lettuce, Avocado, Orange Supremes, Dried Cranberries, Toasted Almonds, Red Chile Citrus Vinaigrette*

MAMA'S MEATBALLS

*Hand-Rolled Veal & Beef Meatballs, Sunday Salad, Vinegar & Oil*

CHOPPED

*Iceberg Lettuce, Tomatoes, Garbanzo Beans, Beets, Corn, Celery, Carrots, Hearts of Palms, Bell Peppers, Cheese, Italian Vinaigrette*

EGGPLANT

*Breaded Eggplant, Tomatoes, Buffalo Mozzarella, Arugula, Balsamic Reduction*

ITALIAN COBB SALAD

*Baby Greens, Bacon, Asparagus, Avocado, Tomato, Corn, Hard-boiled Egg, Provolone Cheese, Peppercorn Dressing*

SALMON SALAD

*8oz Salmon Filet, Spinach, Onions, Tomatoes, Cucumber, Hard Boiled Egg, Honey Mustard Dressing*

ADD STEAK, SALMON, SHRIMP OR CHICKEN TO ANY SALAD

BROCCOLI SALAD

*Blanched & Chilled Broccoli, Italian Vinegar Peppers, Citrus Vinaigrette*

CAESAR

*Hearts of Romaine, Croutons, Anchovies*

CAPRESE

*Tomatoes, Buffalo Mozzarella, Basil*

MEDITERRANEAN SALAD

*Lamb Chops, Iceberg Lettuce, Feta, Red Onions, Tomatoes, Kalamata Olives, Lemon Herb Vinaigrette*

MONA LISA SALAD

*Grilled Chicken, Spinach, garbanzo Beans, Onions, Cucumber, Tomatoes, Roasted Red Peppers, Italian Vinaigrette*

SKIRT STEAK SALAD

*8oz Skirt Steak, tomatoes, onions, romaine, Blue Cheese Dressing***Pasta**

SQUARE NOODLES

*Handmade Pasta Sheets, Tomato Sauce, Basil*

LINGUINE CLAMS

*Choice of Spicy Red or White Wine Garlic Sauce*

MEAT OR CHEESE RAVIOLI

RIGATONI ALLA VODKA

*Tomatoes, Mascarpone Cheese, Vodka, Basil*

SPAGHETTI &amp; MEATBALLS

*Marinara Sauce | Hand-Rolled Meatballs | Fresh Basil | Butter | Imported Cheeses*

*Braised beef or Ricotta-Filled, Homemade Marinara, Fresh Basil, Imported Cheeses*

## Sandwiches - Served w/Hand-Cut Fries

SERVED WITH POTATO OF THE DAY

GRILLED PRIME FILET

*Roasted Red Peppers, Tomatoes, Basil, Parmesan, Vinaigrette, Crispy French Bread*

MAINE LOBSTER ROLL

*Lobster, Seasoned Mayo, new England roll*

CHICKEN MILANESE

*8oz breaded chicken breast, Arugula, onions, tomatoes, Roasted Red Pepper, French bread*

MEATBALL OR SAUSAGE SANDWICH

*Marinara, Mozzarella, Bell Peppers, French Bread*

GRILLED CHICKEN AVOCADO BACON

*Smoked Bacon, Swiss, Honey Mustard, Tomato, Brioche*

ROSEBUD BURGER

*12oz Beef Patty, Lettuce, Tomato, Onion, Pickle, Brioche*

SHRIMP & SALMON CLUB

*Smoked Salmon & Shrimp, Lettuce, Tomato, Avocado, Caper Aioli, Multi-Grain Bread*

PARMESAN SANDWICH

*Your choice of chicken or eggplant, marinara, mozzarella, French Bread*

## Entrees

SKIRT STEAK VELASCO

*Prime Skirt Steak, White Wine Sauce, Toasted Garlic, Sliced Jalapeno*

CHICKEN FRANCESE

*Seasoned Egg Batter, Lemon Butter Sauce*

FRESH FISH OF THE DAY

*Ask Your Server About Today's Selection*

CHICKEN MARSALA

*Mixed Mushrooms, Sweet Marsala*

EGGPLANT, CHICKEN OR VEAL PARMESAN

*Parmesan Breaded, Mozzarella, Baked with Marinara*

## Sides

HAND CUT FRIES

MEATBALLS

SAUSAGE

ASPARAGUS, BROCCOLINI OR SPINACH (STEAMED OR SAUTEED)

## Dinner Menu

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### Cold Bar

OYSTERS ON THE HALF SHELL

JUMBO SHRIMP COCKTAIL

*Horseradish Cocktail Sauce. Served with Lemon Wedges*

ROASTED RED PEPPERS

CLAMS ON THE HALF SHELL

ROSEBUD FISH SALAD

### Appetizer

FRIED CALAMARI

BAKED CLAMS

BRUSCHETTA

GRIGLIATO MISTO

STUFFED MUSHROOMS

SAUSAGE & PEPPERS

STEAMED MUSSELS

### Soup

MINISTRONE

PASTA E FAGIOLI

### Salad

HOUSE SALAD

TOMATO & ONION SALAD

CARREE SALAD

CAESAR SALAD

CHOPPED SALAD

EGGPLANT SALAD

CAPRESE SALAD

MAMA'S MEATBALL SALAD

EGGPLANT SALAD

## Rosebud Favorites

CHICKEN VESUVIO

CHICKEN MARSALA

*Mixed Mushrooms, Sweet Marsala*

VEAL FRANCESE

VEAL LIMONE

SHRIMP FRANCESE

RISOTTO WITH SHRIMP AND ASPARAGUS

"BRICK" CHICKEN

CHICKEN CALABRESE

VEAL MARSALA

VEAL SALTIMBOCCA

SALMON PORTOFINO

## Pasta

SQUARE NOODLES

LINGUINE WITH CLAMS

RIGATONI ALLA VODKA

*Tomatoes, Mascarpone Cheese, Vodka, Basil*

FETTUCCHINE ALFREDO

ORECCHIETTE SALSICCIA

ROSEBUD LASAGNA

SPAGHETTI WITH MEATBALLS OR SAUSAGE

CHEESE RAVIOLI

CAVATELLI AL FORNO

PENNE BOLOGNESE

TORTELLINI CARBONARA

CAVATELLI ARRABBIATA

NANA'S GRAVY

## From The Broiler

16OZ. NEW YORK STRIP VESUVIO OR ITALIAN STYLE

18OZ. DOUBLE CUT GORGONZOLA STUFFED VEAL CHOP

18OZ. LAMB CHOPS OREGANATO

SKIRT STEAK VELASCO

*Prime Skirt Steak, White Wine Sauce, Toasted Garlic, Sliced Jalapeno*

20OZ. PORK CHOPS PEPERONATA

FILET PORTOBELLO

## Parmesan Style

TWIN BREAST OF CHICKEN

EGGPLANT

*Breaded Eggplant, Tomatoes, Buffalo Mozzarella, Arugula, Balsamic Reduction*

VEAL CUTLET POUNDED THIN

## Milanese Style

TWIN BREAST OF CHICKEN

18OZ. VEAL CHOP

BUTTERFLIED TIGER SHRIMP

## Sides

VESUVIO POTATOES

ASPARAGUS, BROCCOLINI OR SPINACH—STEAMED OR SAUTÉED

ITALIAN SAUSAGE

OREGANATO POTATOES

HAND-ROLLED MEATBALLS

## Wine by the Glass

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### Whites

ITALIAN WHITES

*Stellina di Notte, Pinot Grigio*

SPARKLING WHITES/ROSE

*Santa Margherita, Prosecco*

*Santa Margerita, Pinot Grigio*  
*Lavis, Pinot Grigio*  
*La Chiara, Gavi di Gavi*  
*Donnafugata, "Anthilia"*

## SAUVIGNON BLANC

*Anakena*  
*Banshee*

## INTERESTING WHITES

*Columbia Winery Cellarmasters, Riesling*  
*Chapoutier "Belleruche" Rose*

*Banti, Sparkling Red, Italy*  
*Lunetta, Prosecco .187ml*  
*Laurent-Perrier Brut .187ml*

## CHARDONNAY

*Stemmari*  
*Simi*  
*Sonoma Cutrer, Russian River Valley*

## DESSERT WINES

*Robert Mondavi Moscato d'Oro*  
*Michele Chiaro "Nivole" Moscato d'Asti*

## Bubbly

## BUBBLY

*Fizz 56, Brachetto Sparkling Red, Piedmont, Italy*  
*La Marca, Prosecco, Veneto, Italy*  
*Mionetto, Prosecco, Brut, Treviso, Veneto, Italy*  
*Moët & Chandon, Brut, "Impérial", Champagne, France*  
*Veuve Clicquot, Brut, "Yellow Label", Champagne, France*  
*Dom Pérignon, Brut, Rosé, '06 Champagne, France*  
*Dom Pérignon, Brut, '03 Champagne, France*  
*Louis Roederer, Brut, "Cristal", Champagne, France*  
*Perrier Jouet, Brut, "Fleur De Champagne", '02 France*  
*Perrier Jouet, Grand Brut, Champagne, France*  
*Veuve Clicquot, Brut, "LaGrande Dame", Champagne, France*

## Red

## ITALIAN REDS

*Querceto, Chianti DOCG, purple label*  
*Banfi, Chianti Classico*  
*Chianti Ruffina, "Nipozzano"*  
*Brancaia "Tre"*  
*Coppo Barbera d'Asti L'Avvocata*  
*Tomassi Valpolicella "Rafael"*  
*Castello di Monaci Primitivo*  
*Santa Cristina, Sangiovese*

## CABERNET

*BV "Century Cellars"*  
*Joel Gott, "815"*  
*Louis Martini, Napa Valley*  
*Freemark Abbey*

## PINOT NOIR

*Bridlewood*  
*Belle Glos "Meiomi"*

## INTERESTING REDS

*Dona Paula, Malbec*  
*Masi, Malbec*  
*14 Hands, Merlot*  
*Rutherford Hill, Merlot*  
*Ferari-Carano, "Siena"*  
*Hayman & Hill, Meritage*

## Wine Bottle Menu

## International Whites

## INTERNATIONAL WHITES

*Allegrini, Soave, '11 Marano, Italy*  
*Alois Lageder, Chardonnay, '11, Sudtiroe-Alto Adige, Italy*  
*Argiolas, Vermentino Blend, '11, Sardegna, Italy*  
*Castello Banfi, Pinot Grigio, "San Angelo", '12 Tuscany, Italy*  
*Ceretto, Arneis, "Blange", '11 Piedmont, Italy*  
*Kim Crawford, Sauvignon Blanc, '12, Marlborough, New Zealand*  
*Sut, Ribolla Sauvignon Blanc Blend, '11, Delle Venezie, Italy*

## American Whites

## AMERICAN WHITES

*Bridesmaid White, Sauvignon Blanc & Semillon Blend, Organic, '11 Napa, CA*  
*Cakebread Cellars, Chardonnay, '11 Napa Valley, California*  
*Far Niente, Chardonnay, '11 Napa Valley, California*  
*Ferrari-Carano, Chardonnay, '11 Sonoma County, California*  
*Santa Barbara, Chardonnay, '10 Santa Barbara County, California*  
*Frog's Leap, Sauvignon Blanc, '12 Napa Valley, California*  
*Jordan, Chardonnay, '10 Russian River Valley, California*  
*Rodney Strong, Chardonnay, '11 Chalk Hill, Sustainably Grown, California*  
*Chalone, Chardonnay, LTD, '10 Chalone Appellation, Estate Grown, California*  
*Sokol Blosser Evolution White, Dundee Hills, Oregon*

## Engaging Reds

## ENGAGING REDS

Altamura, Sangiovese, '08 Napa Valley, California  
 BV Beaurouge, Meritage, '09 Napa Valley, California  
 Duckhorn, Red Wine, '10 "DECOY" Napa Valley, California  
 Edmeades, Zinfandel, '10 Mendocino Ridge, California  
 Federalist, Zinfandel, '10 Dry Creek, Sonoma County, CA  
 Navarro Correas, Malbec, '11 Mendoza, Argentina  
 Newton, Claret, "Naturally Fermented", '08 Napa Valley, California  
 Pahlmeyer, Bordeaux Blend, '09 "Jayson", Napa Valley, California  
 Paraduxx, Zinfandel Blend, '09 "Z Blend", Napa Valley, California  
 Sterling Platinum, Meritage, '09 Napa Valley, CA  
 Tamari Reserve, Malbec, '11 Mendoza, Argentina  
 Scarlett, Cabernet Sauvignon, '12 Rutherford, California

## Italian Reds

### ITALIAN REDS

Antinori, Chianti Classico, Peppoli '09, Tuscany, Italy  
 Ca Del Monte, Valpolicella Ripasso Classico, '08 Veneto, Italy  
 Recchia Ca' Bertoldi, Amarone della Valpolicella Classico, '05 Veneto, Italy  
 Caparzo, Brunello di Montalcino, '08 Tuscany, Italy  
 Castello Banfi, Brunello di Montalcino, '08 Tuscany, Italy  
 Castello Di Nieve, Barbaresco, Santo Stefano '09 Piedmont, Italy  
 Tenuate Silvio Nardi, Rosso Di Montalcino, '09 Tuscany, Italy  
 Gaja Ca'Marcanda, "Promis", '10 Tuscany, Italy  
 Il Poggione, Brunello di Montalcino, '08 Tuscany, Italy  
 Travaglini, Gattinara, '08 Piedmont, Italy  
 La Vite, Super Tuscan Blend "Lucente" '10 Montalcino, Tuscany, Italy  
 Masi, Amarone della Valpolicella Classico, "Costasera", '08 Veneto, Italy  
 Pertinace, Barolo, '08 Treiso Italy  
 Pio Cesare, Barolo, '08 Piedmont, Italy  
 Ruffino, Chianti Classico, "Ducale Oro", Riserva, '08 Tuscany, Italy  
 Ruffino, Chianti Classico, "Ducale Tan Label", Riserva, '09 Tuscany, Italy  
 Tenuta dell'Ornellaia, "Le Volte", '11 Tuscany, Italy

## Large Formats 1.5 Ltr

### LARGE FORMATS 1.5 LTR

"Tresor" Ferrari -Carano, Meritage '09 Sonoma County  
 "Markham" Cabernet Sauvignon '09 Napa Valley  
 "Mount Veeder" Cabernet Sauvignon '11 Napa Valley

## Special Reserve

### SPECIAL RESERVE

Antinori, "Solaja", '08 Tuscany, Italy  
 Antinori, "Tignanello", '09 Tuscany, Italy  
 Cain, Meritage, "Cain Five", '06 Spring Mountain District, California  
 Far Niente, Cabernet Sauvignon, '09 Oakville, California  
 Gaja DaGromis, Barolo, '08 Piedmont, Italy  
 Hewitt Rutherford, Cabernet Sauvignon, '08 Napa Valley, California  
 Opus One, Meritage, '09 Napa Valley, California  
 Quintessa, Meritage, '08 Rutherford, California  
 Tenuta San Guido, "Sassicaia" '09 Bolgheri, Italy

## Cabernet/Merlot

### CABERNET/MERLOT

Arowwood, Cabernet Sauvignon, '08 Sonoma County, California  
 Cakebread Cellars, Cabernet Sauvignon, '09 Napa Valley, California  
 Casa Lapostolle, Cabernet Sauvignon, '11 Rafael Valley, Chile  
 Caymus, Cabernet Sauvignon, '11 Napa Valley, California  
 Chimney Rock Winery, Cabernet Sauvignon, '09 Stags Leap District, CA  
 Crocker and Starr, Cabernet Franc, Organic '09 St. Helena, Napa Valley, CA  
 Duckhorn, Merlot, '10 Napa Valley, California  
 Faust, Cabernet Sauvignon, '10 Napa Valley, California  
 Franciscan Estates, Merlot, '09 Napa Valley, California  
 Frog's Leap, Merlot, '10 Rutherford, Napa Valley, California  
 Jordan, Cabernet Sauvignon, '09 Alexander Valley, California  
 Markham, Merlot, '11 Napa Valley, California  
 Mount Veeder Winery, Cabernet Sauvignon, '10 Napa Valley, California  
 Nickel & Nickel, Cabernet Sauvignon, "C.C. Ranch", '09 Rutherford, CA  
 Paul Hobbs, Cabernet Sauvignon, "Crossbarn" '10 Napa Valley, California  
 Provenance Rutherford, Cabernet Sauvignon, '10 Napa Valley, California  
 Sequoia Grove, Cabernet Sauvignon, '10 Rutherford, California  
 Silver Oak, Cabernet Sauvignon, '08 Alexander Valley, California  
 Silver Oak, Cabernet Sauvignon, '08 Napa Valley, California

*William Hill Winery, Cabernet Sauvignon, '11 Napa Valley, California*

## Pinot Noir

### PINOT NOIR

*Acacia Carneros, Pinot Noir, '11 Carneros, California*  
*Adelsheim, Pinot Noir, '11 Willamette Valley, Oregon*  
*Emeritus, Pinot Noir, '11 Russian River Valley, California*  
*Merry Edwards, Pinot Noir, '09 Sonoma Coast, California*  
*Sanford, Pinot Noir, '09 Santa Rita Hills, California*  
*Sonoma-Cutrer, Pinot Noir, '09 Russian River Valley, California*  
*Sterling Carneros, Pinot Noir, '11 Carneros, California*

## Craft Spirit's & Cocktails

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### Craft Spirit's

#### BOURBON

*Basil Hayden, pepper, honey*  
*Bakers, fruit, silky*  
*Buffalo Trace, Spice, oak*  
*Bulleit, vanilla, oak*  
*Maker's Mark, fresh fruit, oak*  
*Knob Creek, toasted nut, oak*  
*Old Forester, caramel, nutmeg*  
*Woodford Reserve, apple, maple*  
*Woodford Double Oaked, caramel, raisin*

#### SCOTCH

*Dalwhinnie 15, light honey, creamy*  
*Dewar's, light grass, honey*  
*Glenfiddich 12, nutty, green apples*  
*Glenlivet 12, apple, oak*  
*Glenmorangie, The Original*  
*Glenmorangie, The Quinta Ruban*  
*Glenmorangie, The Nectar D'or*  
*Glenmorangie, The Lasanta*  
*Oban 14, fruit, smoke*  
*Johnnie Walker Black, apple, cloves*  
*Johnnie Walker Blue, toffee*  
*Johnnie Walker Red, apple, grass*  
*Lagavulin 16, honeyed syrup, vanilla*  
*Laphroaig 10, medicinal, vanilla*  
*Macallan 12, honey, spice*  
*Macallan 18, grapes, orange*  
*Chivas Regal, apple, hazelnut*  
*Chivas 18, dark chocolate, floral*  
*Talisker 10, relaxed, peat and smoke*

#### VODKA

*Absolut, wheat, licorice*  
*Belvedere, vanilla, hints of pepper*  
*Chopin, herbal, short finish*  
*Tito's, clean sweetness, corn*  
*American Harvest, sugar, vanilla*  
*Grey Goose, subtle nut, mild licorice*  
*Ketel One, crisp citrus, coating*  
*Purity, voluminous, creamy*  
*Stolichnaya, hint of citrus, silky*  
*Beluga Gold Label, vanilla, honey*

#### LIQUEURS

*Amaretto Di Soronna, apricot, herbs*  
*Averna, cinnamon, chocolate*  
*B&B, herbs, spices*  
*Benedictine, roots, honey*  
*Blanc Lillet, herbal, velvety*  
*Campari Apertivo, bitter, floral*  
*Cerbois VSOP Armagnac, rich, honey*  
*Chambord, raspberries, vanilla*  
*Cointreau, bitters, orange peels*  
*Cynar, mint eucalyptus, molasses*  
*Drambuie, heather, herbs & spices*  
*Fernet Branca, peppermint, bitters*  
*Ouzo 12, aromatics, anise*  
*Grand Marnier, orange, bitters*  
*Herbsaint, licorice, herbal*  
*Kahlua Licor de Cafe, coffee, coconut*  
*LeCompte Calvados 5, apple, wood*  
*Meletti Amaro, saffron, caramel*  
*Nonino Amaro, mountain herbs, clove*  
*Pimms, citrus fruit, spice*  
*Sambuca Romana Black, licorice, orange*  
*Sambuca Romana White, licorice*  
*St. Germain, pears, lychee*  
*Tia Maria, coffee, vanilla*  
*Tuaca, honey vanilla, caramel*  
*Frangelico, hazelnut, chocolate*

#### WHISKEY

*Bulleit Rye, tobacco, cinnamon*  
*Jack Daniels Single Barrel, complex, oak*  
*Bushmills, caramel, pepper*  
*Crown Royal, vanilla, honey*  
*Jack Daniels, caramel, oak*  
*Gentleman Jack, licorice, sweetness*  
*Jameson, butter, subtle oak*  
*Templeton Rye, rye spice, deep wood*

#### RUM & TEQUILA

*Bacardi, tropical fruit, winter wpcice*  
*Mt. Gay, Alcohol warmth, sweetness*  
*10 Cane, pear, vanilla and spice*  
*Maestro Dobel, fruity, vanilla*  
*Don Julio 1942, vanilla, fruit*  
*Patron Resposado, honey, floral*  
*Patron Silver, citrus, light pepper*  
*Patron XO Cafe, coffee, chocolate*  
*Patron Gran Platnum, spicy, vegetal*  
*Patron Anejo, orange, caramel*  
*Patron Gran Burdeos, oak, vanilla*

#### GIN

*Beefeater, dry, herbal bouquet*  
*Bombay, dry citrus, anise*  
*Bombay Sapphire, almond, lemon*  
*Bombay Sapphire East, pepper, lemongrass*  
*Hendricks, cucumber, rose petal*  
*Tanqueray, licorice, mild spice*

#### COGNACS

*Courvoisier VSOP*  
*Courvoisier VS, fruity floral, wood*  
*Courvoisier Rose, blackberry, currants*  
*Hennessy VS, grape, vanilla*  
*Hennessy VSOP, honey and cinnamon*  
*Hennessy XO*  
*Remy Martin VS, figs, leather, oak*  
*Martell Cordon Bleu, rich, vanilla, citrus*

## PORTS

*Dows 20 YR, honey and butter, fruity*  
*Graham's 10 YR, sweet, delicate, apple*  
*Graham's 20 YR, caramel, cherry*  
*Graham's 30 YR, light and fruity*  
*Graham's 6 Grapes, cherry, dark, rich*

## Cocktails

## EGGNOG MARTINI

*Domaine de Canton, Disaronno, Godiva White Chocolate, eggnog, cinnamon sugar rim*

## STRANGERS IN THE NIGHT

*Bombay Sapphire, St. Germain, Pomegranate, Fresh Squeezed Lemon Juice, Simple Sugar*

## MANHATTAN

*Bulleit Rye, Martini Rossi Rosso, Angostura Bitters, Cherry*

## MOSCOW MULE

*American Harvest, Lime, Barritt's Ginger Beer*

## GINGER SNAP

*Domaine de Canton, Absolut Citron, Triple Sec*

## TAFFY APPLE

*Bacardi Apple, Apple Pucker, Buttershots, Frangelico*

## CREME BRULEE

*Absolut Vanilla, Buttershots, Raspberry Liquor, Pineapple Juice*

## PURENDIPITY

*Purity Vodka, Olive Juice, Bleu Cheese Olives*

## OLD FASHIONED

*Buffalo Trace Bourbon, Demerara Sugar, Angostura Bitters, Regan's Orange Bitters, Lemon & Orange Peel*

## Gluten Free Menu

## Entrees

## SPAGHETTI MIA FORE

*Gluten Free Spaghetti, Sautéed Wild Mushrooms, Roasted Red Peppers, Chopped Broccolini, topped with Tender Maine Shrimp in an Herb Butter & Chardonnay Sauce*

## HAWAIIAN TUNA BROCCOLINI SALAD

*House Italian Vinegar Peppers, Kalamata Olives, Fresh Diced Buffalo Mozzarella and Chilled Broccolini, Sliced and Seared Sesame Seed Crusted Hawaiian Tuna tossed in a Citrus Vinaigrette*

## PASTA PRIMAVERA

*Chef's seasonal blend of Broccolini, Zucchini, Carrot, Cherry Tomato, Garlic, Red Pepper Flakes, Parmesan Romano, and Extra Virgin Olive Oil served over Spaghetti*

## BRICK CHICKEN

*Boneless Whole Chicken pressed and roasted with Oregano and Lemon served with Sauteed Broccolini*

## GRILLED SKIRT STEAK ITALIANO

*18oz Prime Skirt Steak, House Italian Vinegar Peppers, Roasted Yukon Mashed Potatoes, White Wine Garlic Oregano Sauce*

## SHRIMP SCAMPI PASTA

*Spaghetti with Tender Shrimp, Roasted Red Pepper, and Parsley with a White Wine Lemon Cream Sauce*

## MUSHROOM RISOTTO

*Arborio rice in a blend of Portobello Mushrooms, Green Onions, and Parmesan Romano Cheese*