

Peaks, pours, & proofs.

COCKTAILS

Bormio Manhattan 14	Garda 13
High West Double Rye, Caramelized Fig, Pinot Noir, Cherry Bitters, Orange Bitters	Vizcaya Rum, Italicus Bergamot Liqueur, Sirene Canto Amaro, Orange, Rosemary
Italian Old Fashioned 14	Floral Verge 13
Vanilla Infused Knob Creek 9 Yr, Demerara Sugar, Aged Balsamic, Orange Bitters, Frizzante	Floral Infused Vodka, Camomilla Liqueur, Nonino Amaro, Orange, Prosecco, Lavender
Air Dolomiti 14	Alpenrosen 13
Buffalo Trace, Cappelletti Aperitivo, Lucano Amaro, Lemon	Tequila, Meletti Amaro, Rosen Bitter, Lemon, Cherry, Orgeat
Herb Negroni 14	Summit Sumac 14
Bordiga Gin, Centum Herbis (100 herbs), Bianco Vermouth, Alpine Bitters, Marigold, Lemon Balm	Mezcal, Kapriol Herbal Liqueur, Saint Heck Sumac, Pine, Apple
	Martini E Blanc 14
	Grapeseed Fat-washed Vodka, Apricot Cognac, Sauvignon Blanc, Lillet Blanc

SPRITZ

(APERITIVO LIQUEUR, PROSECCO, FRIZZANTE)

Aperol 12	Cynar 12
Pilla Select 12	Limoncello 12
Campari 12	Hugo 12
Italicus 12	Aperol Spritz Tower 40 (Serves 4)

EUROPEAN BEER

11.2 OZ BTL

Birra Morreti, <i>Italian Pale Lager</i> 6	Meteor Pils, <i>French Pilsner</i> 6
Poretti Bock Rossa, <i>Italian Bock Beer</i> 6	Gaffel Kolsch, <i>German Ale</i> 6
Forst Lager, <i>Italian Alpine Lager</i> 6	Hefe Weissbier, <i>Bavarian Wheat Beer</i> 6