

Beer

“Most people hate the taste of beer - to begin with. It is, however, a prejudice.”

- Winston Churchill

Draught

One10 Lager (in partnership with Blue Point Brewery)	9
<i>Lager – Patchogue, New York 5.5%</i>	
Blue Moon	9
<i>Belgian White Witbier – Golden, Colorado 5.2%</i>	
Blue Point Hoptical Illusion	10
<i>American IPA – Patchogue, NY 7.0%</i>	
Brooklyn Brewery	10
<i>Lager – Brooklyn, New York 5.2%</i>	
Kostritzer	9
<i>Black Lager – Bad Kostritz, Germany 4.8%</i>	
Modelo “Especial”	10
<i>Pilsner Style Lager – Mexico City, Mexico 4.4%</i>	
Modelo “Negra”	10
<i>Dunkel – Mexico City, Mexico 5.4%</i>	
Montauk Juicy	9
<i>IPA – Montauk, New York 6.8%</i>	
Peroni “Nastro Azzuro”	10
<i>Lager - Rome, Italy 5.1%</i>	
Sam Adams Seasonal Lager	9
<i>Lager - Leuven, Belgium 5.0%</i>	
Stella Artois	10
<i>Lager - Leuven, Belgium 5.0%</i>	

Bottle

Bud Light	7
<i>American Light Lager – St. Louis, Missouri 4.2%</i>	
Budweiser	7
<i>American Lager – St. Louis, Missouri 5.0%</i>	
Corona Extra	8
<i>American Adjunct Lager – Mexico City, Mexico</i>	
Michelob Ultra	7
<i>American Light Lager – St. Louis, Missouri 4.2%</i>	
Heineken	8
<i>Pale Lager - Zoeterwoude, Netherlands 5.0%</i>	
Heineken Light	8
<i>Pale Lager - Zoeterwoude, Netherlands 3.3%</i>	

Cocktails

“The problem with the world is that everyone is a few drinks behind.” – Humphrey Bogart

Barrel Aged Margarita 18

Patron Reposado Tequila, Pierre Ferrand Dry Curacao, Organic Agave, Fresh Lime Juice, Aged in Whiskey Barrels for 90 Days

Watermelon Martini 16

Grey Goose Essences Watermelon & Basil Vodka, Fresh Watermelon Juice, House-Made Limoncello

One10 Cosmo 15

Pineapple Infused Vodka, Triple Sec, Fresh Lime Juice, Cranberry Juice

One10 G&T 16

Bombay Dry Gin, Natalie’s Red Grapefruit Juice, Grapefruit Bitters, Italicus Bergamot Liqueur, Tonic Water

That’s Amore 15

Black Fig Vodka, House-Made Lemonade, Fresh Blueberries

Spezzone 17

Vanilla Washed Larceny Small Batch Bourbon, Pierre Ferrand Dry Curacao, Fresh Lemon Juice

Bella Speziata 19

Red Fresno Infused Casamigos Blanco Tequila, Italicus Bergamot Liqueur, Fresh Lemon Juice, Natalie’s Red Grapefruit Juice

Farfalla 16

Casa Noble Blanco Tequila, House-Made Butterfly Pea Flower Syrup, Fresh Lime Juice

Peachy Keen 17

Whistlepig Piggyback Rye Whiskey, House-Made Peach Shrubs, Unsweetened Iced Tea, Fresh Lemon Juice

La Bomba 18

San Dimas Mezcal, Red Fresno Infused Casamigos Blanco Tequila, Italicus Bergamot Liqueur, Pineapple Juice, Fresh Lemon Juice, House-Made Simple Syrup, Cilantro

Frosé 15

*Frozen Rosé! French Rosé, Combiér Grapefruit Liqueur & Strawberry Purée**

Frollini 16

*A Frozen Bellini!!! La Marca Prosecco, Combiér Peach Liqueur & White Peach Purée**

Sgroppino 16

*A delicious frozen blend of Freixenet Italian Sparkling Rosé, Meyer Lemon & Combiér Elderflower Liqueur**

***Elevate your frozen experience with a 50ml of Grey Goose Watermelon & Basil, Peach & Rosemary or Strawberry & Lemongrass vodka for \$9.50**

The Spritz

This aperitif cocktail's origins date back to the end of the 19th century when Venice was still part of the Austrian Empire. During this period Austrian soldiers drank the local wines of Veneto in taverns where they were billeted but they often diluted these with water to achieve a similar alcohol content to the beer they were accustomed to drinking. Hence, the Spritzer, a combination of equal parts white wine and soda water.

The recipe has evolved over time to become more than just wine and water, but rather wine (sparkling or still), bitters, and soda water. Today, the classic Italian cocktail is enjoyed throughout Italy as an aperitivo - a social drink before dinner time often paired with light bites such as tiny sandwiches and olives.

The Original Venetian 16

La Marca Prosecco, Select Aperitivo, Soda Water

Aperol Spritz 16

La Marca Prosecco, Aperol, Soda Water

Fiero Spritz 17

La Marca Prosecco, Grey Goose Strawberry & Lemongrass Vodka, Martini & Rossi Fiero Aperitivo, Patron Pineapple Citronage, House-Made Strawberry Shrubs, Fresh Lemon Juice

The Hugo 16

Freixenet Italian Sparkling Rosé, St. Germain Elderflower Liqueur, Mint, Soda Water

Jalisco Meets Padua 17

La Marca Prosecco, Patron Anejo Tequila, Aperol, House-Made Simple Syrup, Fresh Lemon Juice

Sbagliatto Bianco 16

Freixenet Rosé Prosecco, Martini & Rossi Vermouth Riserva Speciale Ambrato, Italicus Bergamot Liqueur

Torino Punch Bianco 15

Our House-Made White Sangria topped with Soda Water

Venetian Punch Rosso 15

Our House-Made Red Sangria topped with Soda Water

The Mule

It's said that the Moscow Mule was originated in the 1940's in Los Angeles, a blend of Russian Vodka, lime juice & ginger beer served in a copper mug. But what most people don't know is that the Moscow Mule is a variation of a cocktail known as the Buck. A buck is a cocktail that consists of ginger ale or ginger beer, citrus juice, and any base liquor. The buck is believed to have gotten its name when a shot of whiskey was added to what was known as the Horse's Neck, a nonalcoholic beverage consisting of ginger ale and lemon juice. The added alcohol gave the horse a "kick", making it a bucking horse.

One10 Peach Mule 17

Grey Goose Peach & Rosemary Vodka, St. Germain Elderflower Liqueur, House-Made Peach Shrubs, Pellegrino Ginger Beer, Fresh Lemon Juice

5 Years in the Caribbean 15

Real McCoy 5 Year Aged Rum, Patron Pineapple Citronage, Pellegrino Ginger Beer, Fresh Lime Juice

Bite The Bulleit 15

Bulleit Rye Whiskey, Martini & Rossi Fiero Aperitivo, Pellegrino Ginger Beer, Fresh Lime Juice