



IL GRANAIO DRINKS

SPECIALTY COCKTAILS

Napoli \$12 Vodka, housemade honey-sweetened pink lemonade, fresh muddled basil, lemon	Our Award-Winning Whiskey Sour ... \$14 Blood orange roobius tea infused bourbon, signature sour mix, lemon peel, amarena cherry	Illuminato \$14 Faber Gin, St. Germain, clover hone, fresh lemon, black walnut bitters, torched rosemary sprig
Aperol Spritz \$13 Aperol liquor, prosecco	Old Fashioned \$14 Jim Bean rye whiskey, aromatic herbal bitters, fresh citrus peels, amarena cherry syrup	Bridge Street Social \$14 Faber gin, St. Germain elderflower liqueur, fresh muddled english cucumber, lemon juice
Rossini \$12 Prosecco, puréed strawberries	Sazerac \$15 Jim Beam rye whiskey, herbal bitters, oil of fresh lemon, Vieux Carré absinthe rinse	Limoncello Martini \$14 Faber citrus vodka, housemade limoncello, simple syrup, fresh lemon juice, sugar rim
Pineapple Martini \$14 Pineapple-infused vodka, splash of pineapple juice, fresh lime	Manhattan \$14 Rye whiskey, Carpano sweet vermouth, aromatic herbal bitters, oil of orange peel, amarena cherry	Espresso Martini \$15 Faber vanilla vodka, Kahlua, fresh espresso
184 \$13 Bourbon, fresh peach juice, lemon, and rosemary		Seasonal Margarita..... \$14

BOTTLED BEER

Corona (4.5%) \$6	Stella (5.2%) \$6	Miller Lite (4.2%) \$5	Surfside Iced Tea \$9
Corona Lite (4%) \$6	White Claw (5%) \$9	Michelob Ultra (4.2%) \$6	Non-alcoholic \$6
	Double Nickel (6.8%) \$7		

DRAFT BEER

Peroni Nastro Assurro (5.2%) \$6	Ithaca Flower Power (7.2%) \$8	Levante Cloudy & Cumbersome IPA (5.9%) \$8
Tröegs Perpetual IPA (7.5%) \$8	Double Nickel Seasonal \$8	Flying Fish \$7
	Forged Irish Stout (4.2%)..... \$7	Fat Head's Seasonal \$8

WHITE WINE

Chardonnay - Canyon Oaks (CA) \$11
Pinot Grigio - Villa Brici (Italy) \$11/38
Prosecco (Italy) \$12/44
Sauvignon Blanc (NZ) \$13/44
Riesling (Finger Lakes, NY) \$13/45
Pinot Grigio - Gerlan (Aldo Adige) \$14/50
Rosé (France) \$13/45
Chardonnay - Sean Minor (CA) \$40
Chardonnay-Bravium (Russian River Valley) \$46
Chardonnay-Paul Hobbs "Crossbarn" (CA) \$49
Pinot Grigio - Tenuta Luisa (Friuli, Italy) \$40
Sauvignon Blanc - Glesen (NZ) \$40
Sauvignon Blanc - Tramin (Alto Adige) \$42
Vermentino - Argiolas D.O.C. (Sardinia) \$40
Riesling - Salmon Run \$40
Lugana Allegrini - Oasi Mantellina \$48

RED WINE

Baby Amarone - Antico Fuoco (Italy) \$12/46
Cabernet Sauvignon - Canyon Oaks (CA) \$11
Chianti - Badia Colle (Tuscany) \$13/48
Pinot Noir - Cloud Break (CA) \$12/40
Sangiovese - Alli (Tuscany) \$12/46
Malbec (Argentina) \$12/44
Super Tuscan - Achille (Tuscany) \$14/50
Cabernet Sauvignon - Substance (WA) \$14/50
Barbera D'Asti (Piedmont) \$12/48
Montepulciano - Montefresco (Abruzzi) \$12/42
Cabernet Sauvignon - Cannonball (CA) \$40
Nebbiolo - Renato Ratti (Piedmont) \$50

RESERVE WINES

Cabernet Sauvignon - Twenty Rows (Napa Valley) \$55	Brunello Di Montalcino - Donatella (Italy) \$120
Chappellet (Mountain Cuvee CA) \$75	Barolo Parusso - Luca Bosio (Italy) \$90
Cabernet Sauvignon - Route Stock (Napa Valley) \$58	Amarone Della Valpolicella - Buglioni (Italy) \$110
Cabernet Sauvignon - Silver Oak (Alexander Valley CA) \$175	Pinot Noir - Resonance 2019 (Willamette Valley OR) \$75
Super Tuscan - Lucente (Tuscany) \$68	Pinot Noir - DuMol (Russian River CA) \$90
Ripasso - Zenato (Veneto, Italy) \$69	Super Tuscan - CumLaude (Castello Banfi) \$75
Barolo - Tortoniano (Italy) \$110	Cabernet Sauvignon - Mullan Road (Columbia Valley) \$72