

# Cheers



## Our Cocktails

### Christmas Cocktail

Gin, Pomegranate Juice, Rosemary Simple Syrup  
on the Rocks  
\$15



### Mulled White Wine

White Wine warmed with the spices of the Season  
\$12

### The Il Fiorello Olive Leaf Gin Martini

Australian Olive Leaf Gin, Dolin Vermouth  
*Stirred not Shaken*  
\$13

### Pomegranate Margarita

Fresh Squeezed Organic Pomegranate Juice  
Triple Sec, Fresh Squeezed Lime & Tequila  
\$15

### Negroni

Dry Gin, Dolin Vermouth, Campari & Orange Peel  
\$13

### The Il Fiorello Barrel Aged Manhattan

Barrel Aged Bourbon, Sweet Vermouth, Bitters  
\$13

## Refreshers

### Shrub Fizz

Fig Balsamic Vinegar, Sparkling Water, Simple Syrup

### Iced Tea

Fresh Squeezed Lemonade

Coffee & Espresso

Hot Tea

*Beverage \$6*

### St. Agrestis Phoney Negroni

Nuanced Juniper, Citrus, Floral Notes, SANS alcohol  
\$10

## Wines by the Glass

2023 'Baracca' Lambrusco dell'Emilia Pet-Nat', Rosé  
Red Berries, Toasted Nuts, Fountain of Bubbles 11%  
\$15

2023 Folk Machine, Chenin Blanc  
Clean, Full Aromas of Rich Pear 13%  
\$12

2023 A Tribute to Grace  
Rosé of Grenache  
\$19

2022 Folk Machine, Pinot Noir  
Santa Rosa, CA  
Elegant, Lean, Ripe, & Opulent 11.7%  
\$19

## Sparkling

2023 Carboniste, Octopus, Albariño  
Notes of Wild Strawberry & Guava 12%  
\$32

2023 Onward, Petillant Naturel, Malvasia Bianca  
Fruity, DRY, Jasmine, Citrus Blossom & Melon Rind 11.9%  
\$25

2023 'Baracca' Lambrusco dell'Emilia Pet-Nat', Rosé  
Red Berries, Toasted Nuts, Fountain of Bubbles 11%  
\$30

## White Wine

2023 Folk Machine, Chenin Blanc  
Clean, Full Aromas of Rich Pear 13%  
\$33

2022 Lúuma, Chardonnay  
Chardonnay with bracing notes of lime zest  
\$47

2022 Tessier, Electric Ladyland  
67% Albariño, 8% Chardonnay  
8% Pinot Gris, 8% Riesling, 6% Grenache, 3% Pinot Noir  
Pineapple, Pear, Cantaloupe  
Bran Cereal, & Clementine 12.9%  
\$30

## The Finishing Touch...

### Gelato

Olive Oil  
Lemon Co-Milled Olive Oil & Flakey Salt

Dark Chocolate  
Mandarin Co-Milled Olive Oil & Flakey Salt

Pistachio

Cinnamon

Peppermint Bark

### Sorbet

Mixed Berry

\$8

### Il Fiorello Affogato

Olive Oil Gelato with a pour over of Espresso  
or go bold and try it with Dark Chocolate Gelato  
\$13

### Coffee & Espresso

Tea

\$6

## Digestives

### The Il Fiorello Citrus Cello

Our hand crafted Lemons & Buddha's Hand Lemon Pith  
Smooth and refreshing aperitivo 40%  
\$10

### Il Fiorello Nocino

Another hand crafted Walnut Liquor  
Created from young walnuts & spices 40%  
\$10

*Try either of these  
as a variation of the Affogato  
with Olive Oil Gelato  
\$13*

## Rosé

2023 A Tribute to Grace

Rosé of Grenache

\$32

## Red Wine

2022 Folk Machine, Pinot Noir

Santa Rosa, CA

Elegant, Lean, Ripe, & Opulent 11.7%

\$58

2022 Folk Machine, Charbono

Santa Rosa, CA

Cherry & Black Current 12.1%

\$39

2021 Jelly Roll, Syrah

Medium-bodied and balanced, this New World meets Old World bottle is perfect for Syrah lovers

\$40

## Beer

Ivy Bells, Pilsner

Mare Island Brewing Co.

Cold Fermented, Lager 5.2%

Saginaw, Golden Ale

Mare Island Brewing Co.

Delicate malt flavor, hint of citrus & floral 4.3%

Monomoy, Märzen Lager

Mare Island Brewing Co.

Rich and Malty, with a hint of Hops in the aroma. 5.5%

Float the Day Away, IPA

Sonoma Springs Brewing Co.

Crisp, Clean, & Deceptively Smooth 7.0%

Pacific Coast Hopway

West Coast IPA,

Sonoma Springs Brewing Co.

Very Tropical, Smooth 7.8%

Bunya-Bunya, Tropical IPA,

Mare Island Brewing Co.

Australian Galaxy Hops, a Hint of Pineapple  
Supper Refreshing 6.5%

Old Engine Oil

Harviestoun Brewery

Black Ale, Viscous, Chocolatey, Roasty 6.0%

Old Speckled Hen, Dark Ale

Morland Brewery

Rich, Malty, Slit Bitters, Hints of Caramel 5.0%

Guinness Draught, Stout

Ireland

Rich, Creamy, Balanced Bitter & Sweet 4.2%

\$10

## Hard Cider

Newtown Pippin & Palomino Cider

Scar of The Sea, San Luis Obispo

Bear Valley Ranch apples juice barrel fermented.

Aged for 12 months & refermented

with Palomino Grapes from Cucamonga Valley.

A bottling collaboration with Patagonia Provisions. 20% 750ml

\$40

## Co-Ferment Cider

Scar of The Sea, San Luis Obispo

Bear Valley Ranch apples juice barrel fermented.

Aged for 12 months & refermented with

Sauvignon Blanc Grapes from Santa Maria Valley.

Fresh lime leaves are steeped and added just before bottling. 9%

\$10