

# Cheers



## 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

## Cocktails

### Cupid's Arrow

Vodka, Blood Orange Juice, Lemon Juice,  
Hibiscus Syrup, Pomegranate Molasses  
and Soda Water 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  
Tripe 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

## 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

## Wines by the Bottle

### 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