

# Cheers



## Our Cocktails

### Pomegranate Martini

Gin, Fresh Squeezed Organic Pomegranate Juice  
Simple Syrup, Splash of Fresh Lemon Juice,  
Mandarin Co-Milled Olive Oil Drizzle with  
Roasted Blood Orange Balsamic Reduction Droplets  
\$15



## 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

### The Il Fiorello Olive Leaf Gin Martini

Australian Olive Leaf Gin, Dolin Vermouth

*Stirred not Shaken*

\$13

### 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 Folk Machine, Chenín 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

## White Wine

2023 Folk Machine, Chenín 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

2022 Tessier, Skin-Contact Pinot Gris

Orange, Coppery Hues, with Aromas of Plum, Apricot

Golden Apple & Carmel 11.6%

\$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

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