

classic aperitifs:

		<u>glass</u>
tio pepe "fino"	crisp, dry sherry - slightly nutty; served cold	8
la gitana "manzanilla"	the lightest, palest, & most delicate of sherries; served cold	6
dry sack	medium-dry amber sherry blend; on ice with lemon twist	7
amontillado "1892"	(valdespino) aged fino sherry – dark, concentrated, & elegant; served cool	8
cinzano bianco	traditional italian fortified aperitif infused with herbs & spices; on ice with fresh lemon	6
porto blanco	(churchill) "white", bright, & refreshing; served cold with orange twist	7
ruby port	(infantado) young and fruity porto; served cool	7
pineau des charentes	classic french fortified aperitif (cognac & wine); served chilled with lemon twist	9
martini & rossi "rosso"	caramel colored sweet italian vermouth; served on ice with lemon twist	5
pommeau	from normandy, france; powerful apple, calvados, & oak flavors; served chilled	10
dubonnet	famous wine flavored aperitif; light & dry; served on ice with lemon twist	6
lillet blonde	aperitif blend of french wine, herbs, & fruit; served on ice with fresh orange	7
boissiere	french alpine vermouth; crisp & dry, flavored with herbs; served on ice with fresh lemon	6