



SIGNATURE MARTINIS

ESPRESSO MARTINI

Imported Danessi espresso shaken with vanilla vodka 10

LAKE SUPERIOR MARTINI

Citrus vodka, Blue Curacao and lemonade 9

BLOOD ORANGE MARTINI

Citrus vodka and blood-orange puree 11

LIMONCELLO MARTINI

Premium vodka and Limoncello 10

BELLATINI

Peach vodka, peach puree, peach schnapps and Prosecco 10

WATERMELON COSMO

Watermelon vodka, Cointreau and cranberry juice 9

STRAWBERRY BALSAMIC MARTINI

Vanilla rum, balsamic vinegar, limes and strawberry puree 11

VESPER

Bombay Sapphire, Grey Goose, and Lillet 10

ANN-HATTAN

Maker's Mark bourbon, homemade beer jam, and bitters 10

LEMON BASIL MARTINI

Fresh basil with Benham's gin and lemon juice 11

CLASSIC MARTINI

Gin or vodka, shaken with vermouth, straight up

COCKTAILS

BELLINI

Made famous at Harry's Bar in Venice, the Bellini is white peach puree blended with Prosecco 10

VIKRE CEDAR NEGRONI

Duluth-distilled cedar gin with Campari & sweet vermouth 10

ITALIAN MARGHERITA

Don Julio Blanco, Blood Orange Puree, Cointreau, lime juice & sour 10

ITALIAN LEMONADE

Chambord, Vodka and sparkling Limonata soda 9

MOJITO (classic or pomegranate)

Fresh mint leaves, lime, simple syrup, rum, and soda water 8

SOUTHSIDE

Fresh mint, Vikre Juniper gin, lemon juice, and soda 9

CONTRABBANDIERE

Minnesota-distilled citrus mint Tattersall vodka with soda water 8

APEROL SPRITZ

Aperol and Prosecco with soda water 8

ROSÉ SPRITZER

St. Germain, Campari and Sparkling Rosé 9

ST. GERMAIN COCKTAIL

St. Germain, Prosecco, and soda water 8

ITALIANO

Amaro & Sweet Vermouth topped with soda water 8

BIRRA

BY THE BOTTLE 5

Coors Light
Buckler (N/A)

ON DRAUGHT 6

Castle Danger Cream Ale
Bent Paddle Bent Hop
Peroni Nastro Abruzzo Pilsner

VINO DELLA CASA

ROSSO PICENO, Saladini Pilastris, Marche

Produced from century-old vines of Sangiovese and Montepulciano, mellowed in oak barrels. Crisp and dry with youthful freshness. Citrus and floral notes. 7/26

PINOT GRIGIO, Cantina Lavis, Trento

Notes of ripe fruit and honey. A harmonious taste with strong sensation of minerality balanced by silky tannins. 7/26

VINO - ROSSO

PINOT NOIR, Kris, Terre Siciliane

Rich aromas of ripe blackberries and vibrant red fruits. Bright and fruity, with a hint of spice and a smooth finish. 8/30

LAGREIN, Tramin, Alto Adige

A classic example of an ancient varietal. Intense and complex aromas of cocoa, cinnamon, wild berries and violets. 9/34

PRIMITIVO, Leone De Castris, Puglia

Deep ruby color with a fruit forward bouquet of blackberry and plum. Well-balanced with smooth integrated tannins. 8/30

CHIANTI, Cetamura, Tuscany

Full and well-balanced Sangiovese shows off cherry and blackberry nose with nuances of cinnamon and clove. Soft but tasty with good structure. 8/30

CABERNET, Sansonina, Veneto

A softer wine showing less tannin, this Cabernet blend is aged in stainless steel allowing for fresh red fruits to emerge with peppery characteristics. 9/34

SANGIOVESE, Tenuta Sassoregale, Maremma Toscana

Clean and precise with hints of spice, morello cherries, and wild berries. Aged in small oak barrels. Medium bodied, fruity, and persistent on the palate. 10/38

MERLOT, Sodale, Lazio

Deep flavor of black fruit, sweet spice and minerality, woven together in a juicy yet structured flavor with abundant tannin and medium body. 10/38

ROSSO DI MONTALCINO, San Polo, Rosso di Montalcino

A "baby Brunello" full of juicy flavor: blackberries, black cherries and hints of vanilla. Medium bodied with well-balanced tannins and aromatic finish. 12/46

MONTEPULCIANO RISERVA, Caroso, Abruzzo, 2013

Elegant and rich, with hints of plum and blackberries giving a long finish. Fermented in stainless steel before two years in oak barrels. 9/34

BARBERA d'ALBA, Andrea Oberto, Piedmont

Great balance with bright fruit and well-integrated notes of oak. Rich and structured, showing ripe fruit and jam, with a sour and long finish. 11/42

VALPOLICELLA RIPASSO, Remo Farina, Valpolicella

A deep blend, re-fermented giving deeper color and structure. A bouquet of cherry and prune marmalade with fragrances of spice, licorice and ginger. 12/46

DOLCETTO d'ALBA, Ca` Viola, Piedmont

Earthy aromas of wild fruit complement chalky tannins. This staff favorite is beautifully smooth, agile and fresh, with a persistent finish. Unfiltered. 10/38

NEBBIOLO, Matteo Correggia, Piedmont

Strong tannins and brisk acidity, with floral aromatics, ripe red fruit and structural depth. Vibrant cherries and raspberries. Aged at least six months in wood. 12/46

NERO d'AVOLA, Sikele, Sicily

Organic farming with minimal intervention. Full-bodied and dry. Strong raisinated fruit and tannins with notes of tobacco, spice, and baked earth. 10/38

VINO NOBILE, Tenuta di Gracciano della Seta, Tuscany

Intensely complex yet delicate cherry, morello, plum and violet. Dry and slightly spicy with pleasant acidity, well integrated tannins and a fruity finish. 12/46

BARBARESCO, Castello di Neive, Piedmont

Made from 100% Nebbiolo from some of the most-respected vineyards, providing aromas of red fruits and delicate hints of licorice, smoke and caramel. 70

CHIANTI CLASSICO RISERVA, Berardo, Tuscany

Full bodied but smooth with appealing aromas of dark cherries, plums, sweet spice, violets, vanilla and hints of dark chocolate. Well-integrated tannins with a subtly sweet, silky finish. 100% Sangiovese from the Berardenga region. 70

AMARONE della VALPOLICELLA, Nicolis, Veneto

A powerful blend yielding intense flavor of ripe fruit and jam with sensations of cocoa, walnut, tobacco and spice. Elegant, powerful, yet balanced. 110

VINO - BIANCO

PROSECCO, Zardetto, Veneto

Playful yet refined with notes of pears, apples and peaches with a hint of wild flowers. Fresh floral aromas and fine bubbles. 8/34

ROSE SPUMANTE, Cleto Chiarli, Emilia Romagna

A lively blend of Lambrusco and Pinot Noir provides an intense and fruity scent with feelings of wild berries. An ancient producer founded in 1860. 9/34

ROSE NEGROAMARO, Leone de Castris, Salento

Framed by bright acidity. Fruity and floral scents of cherry and strawberry. Fresh, smooth and nicely persistent. 8/30

MOSCATO, Centorri, Pavia

Intense aromas of peach, rose petals and ginger. Delicately sweet and sparkling, good balance and complexity, with a finish of fresh apricots. 8/30

AMABILE, La Carraia, Umbria

A blend of Grechetto and Procanico, this charming wine provides aromas of ripe stone fruit with a light sense of sweetness. 7/26

LUGANA, Zenato, Veneto

Harvested from the San Benedetto parcel offering notes of peach, citrus, banana and herbs, underscored by crisp acidity and supple body. 9/34

VERMENTINO, Aragosta, Sardinia

Delicate though distinct. Harmonious, dry but not harsh, crisp and lively, with fresh fragrance of ripe apples. An ideal complement to fish and shellfish. 8/30

SOAVE CLASSICO, Inama, Veneto

Dry and elegant with notes of sweet field flowers: chamomile, elderflower and iris. 100% Garganega shows minerality on the palate. 9/34

ORVIETTO CLASSICO, Palazzone, Orvieto

Light bodied and crisp, slightly fruity and wonderfully refreshing with a delicate bouquet. Pairs perfectly with fish dishes. 8/30

CHARDONNAY, Tiefenbrunner, Alto-Adige

Aromas of citrus fruits and fresh pears which give way to subtle herbal and almond notes. A youthful wine with crisp acidity and a lingering finish. 9/34

GRECO di TUFO, Nova Serra, Campania

Prominent hints of apricot, pear, apple, peach, and citrus. Good acidity and minerality with hints of sage. Great structure and distinctive flavor. 48