

MESSINA

DRINK MENU

COCKTAILS

CLUB STANDARDS

STRUT AND BURN 12

tequila, blackberry brandy, elderflower, lemon

COLAB NO. 5 15

teeling irish whiskey, yellow chartruese, carpano classico

DIE YOUNG, STAY PRETTY 12

club limoncello, aperol, blood orange, fizz

JOE THE GOAT 14

rye, averna, blueberry-thyme, walnut bitters

GOLD SLIPPERS 12

vodka, cucumber, lillet, lemon, honey

COCKTAILS

RETRO

VIEUX CARRE 14

cognac, rye, punt e mes, benedictine

HANKY PANKY 12

beefeater gin, carpano antica, fernet branca

MAI TAI 14

appleton & smith and cross rum, lime, sesame orgeat

KIR ROYALE 12

creme de cassis, cielo prosecco

AVIATION 14

plymouth gin, luxardo maraschino, creme de violette

TABLE WINE

WHITE

mureda, organic sauvignon blanc (spain) 8
stonefruit, slightly floral, dry

RED

“from the tank” grenache/syrah (cotes-du-rhone) 8
smoky red fruit, violet, herbaceous

FIZZY

cielo, prosecco (italy) 11
fruity, notes of apple, bright

WHITE

GLASS

vegas altas, eva de los santos blanco (spain) 11
honeycomb, nectarine, minerality

paolo e noemia, orvieto (italy) 10
white fruits, citrus, soft

mayu pedro ximinez (chile) 11
jasmine, lily, dry & mild minerality

cantina frentana trebbiano d'abruzzo (italy) 12
white flower, yellow plums, soft citrus acidity

BOTTLE

il monticello, groppolo vermentino (italy) 65
dry, citrus fruits, mineral finish

atzai, bizkaiko txakolina (spain) 82
pear & peach, very dry, no fizz

PINK

GLASS

purato, nero d'avola rose (italy) 9
black currant, dark berries, juicy

bodegas via de la plata, cava brut rose (spain) 12
strawberry & raspberry candy, zippy, minerality

BOTTLE

domaine rimbart, vin de table – le petit cochon bronze (france) 68
blueberry jam, red & black fruit, elegant

RED

GLASS

chateau jouclary, cabardes cab franc/merlot/grenache (france) 12
cherry, blackberries, pepper

companion arrieta, tempranillo (spain) 11
tart berry, earth, juice & spices

deloach, zinfandel (california) 10
raspberry, currant, slight oak

portillo, pinot noir (argentina) 10
ripe cherry, soft tannins, nutmeg & cloves

BOTTLE

passera poggio trevvalle sangiovese (italy) 67
lavender, pomegranate, earth & herbs

la tour de gatigne, merlot (france) 75
blackberries & black cherry, clean, dry

FANCY BEER, CIDER & SELTZER

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| LOVE CITY DEEP CUT PILSNER, PA, 5% | 7 |
| FUNK CITRUS GRAPEFRUIT IPA, PA 6.9% | 8 |
| BELL'S TWO HEARTED AMERICAN STYLE IPA, MI, 7% | 7 |
| AVERY WHITE RASCAL BELGIAN WIT, CO 5.6% | 7 |
| LEFT HAND MILK STOUT NITRO, CO, 6% | 8 |
| THE LARIMER 99 PROBLEMS SOUR ALE, PA 5.2% | 8 |
| BREWDOG HAZY JANE N.E. IPA, OH, 7.2% | 9 |
| NESHAMINY CREEK PUNKLESS DUNKEL, PA 8.8% | 8 |
| PLOUGHMAN'S CIDER - ROTATING | 8.5 |

NOT FANCY BEER

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| MILLER HIGH LIFE | 4 |
| 2SP PONY BOI | 5 |