

BAR BITES

MARINATED CASTELVETRANO OLIVES

BERRE-BERRE SPICED BAR NUTS

MARGHERITA'S FOCACCIA

zante grapes, rosemary

CRISPY MAITAKE 'SHROOMS

sweet & sour Calabrian hot sauce

MARKET CRUDO

charred watermelon aguachile, Armenian cucumber

LOCAL ANCHOVY FRITTI

pickled green tomato "piccata" aioli

WHIPPED MORTADELLA

pickled cherry, pistachio, ciabatta toasties

PICCINO CHOPPER

basil green goddess, seasonal accouterments, Italian spiced crunchies

6

8

8

15

18

12

15

15

HOUSE COCKTAILS



COPPER PENNY

blanco tequila, passion fruit, lemon, coffee

15



SOUTHERN EDGE

whiskey, peach de vigne, amaro, sherry

16



MISSION BAY

aged Venezuelan rum, grapefruit bitters, curaçao, grappa, dry vermouth, aperitif

16



OAXACAN BIRD

mezcal, lime, pineapple, aperitivo blend

16



MARIPOSA

vodka, lemon, grapefruit, aperitivo rosa, ginger honey, bitters

14



THE GATEWAY

8yr blended scotch, orange, lemon, red wine, allspice, cinnamon

15



CLOUDVIEW

coconut-washed gin, apricot, lemon, honey, bergamot, bitters, champagne float

15



BILL'S GYM

bourbon, cognac, forest liqueur, sweet vermouth, bitters (barrel-aged)

15



WEEKLY SPECIAL

See what we're creating this week!

AQ



PICCINO

gin, house blend red aperitivo, sweet vermouth

13



MEZCAL

mezcal, house blend red aperitivo, house vermouth blend

14



BOULEVARDIER

10yr bourbon, Campari, Torino vermouth

15



ANDI'S NEGRONI

espadin mezcal, strawberry infused aperitivo, house vermouth blend, pineapple rum

16



DOGPATCH

gin, blanc vermouth, bitter aperitivo

14

NEGRONIS

