

L A B A R R A

GRAZIANO'S®

APERITIFS

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| BARREL AGED NEGRONI Gin de Los apostles, Campari, Cocchi Americano Red, Orange Peel | 12.00 |
| BLOWOUT COCKTAIL Scholium project California Sparkling Wine, St. Germain, Sugar Cube, Bitter Truth | 12.00 |
| NOMAYO Gracias a dios, Thatcher's Elderflower Liqueur, Champagne with Gancia Americano, basil/Lemon Foam | 12.00 |
| FERNET ME NOT! Fernet Branca, Pineapple & Rosemary Shrub topped with Blood Orange Soda | 12.00 |
| AMERICANINTO Lucano Amaro, Antica Carpano Sweet Vermouth, Fever Tree Club Soda | 12.00 |

**HAPPY HOUR 2 X1
GRAZIANO'S SPECIALTY COCKTAILS,
DRAFT BEER AND HOUSE WINE**

**MONDAY THRU FRIDAY
ONLY AT THE BAR AND BAR HIGH TOPS,
NOT AVAILABLE AT THE TABLES**

GIN & TONICS

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| GIN DE LOS APOSTOLES Cucumber, thyme, tonic | 14.00 |
| UNCLE VALS GIN Blood orange, tonic | 14.00 |
| GIN DE LOS APOSTOLES Tarragon, grapefruit, anise star, tonic | 14.00 |
| THE BOTANIST GIN St. Germaine, fennel seeds, tonic | 14.00 |

MARTINIS & COCKTAILS

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| BUENOS AIRES COCKTAIL Gin De Los Apostles, St. Germain, Gancia Americano Orange Twist | 14.00 |
| NOCHE DE NOCHE Del Maguey Vida Mezcal, Fernet Branca, Luxardo Cherry Liqueur, Lime Juice, Fever Tree Ginger Beer | 12.00 |
| BARREL AGED MANHATTAN Bulleit Bourbon, Maraschino Originale, Antica Carpano, Bitter Truth | 14.00 |
| SMOKEY MARTINI The Botanist gin, Vermouth, Octomore Islay Scotch | 14.00 |
| OBRERO Boomsma Genever, Amaro Montenegro, Luxardo cherry liquor | 14.00 |
| DARK AND STORMY Black Seal Dark Rum, Fever Tree Ginger Beer | 14.00 |

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| PALOMA | 16.00 |
| Amarás Mezcal, Cocchi Vermouth Di Torino, grapefruit | |
| ITALIAN OLD FASHIONED | 14.00 |
| Buffalo Trace Bourbon, Vecchio amaro Del capo, simple syrup, Free Brothers Orange bitters | |
| NEGRONI CON HUEVOS | 16.00 |
| Gracias a Dios Mezcal, Cocchi Rosso Vermouth , Grand Classico, egg white, orange bitters | |
| MAI TIA DE COCO | 14.00 |
| Oak and Palm Coconut Rum, Fee Brothers Orgeat, Triple sec, pineapple juice, Coconut Water fresh | |
| HANKY PANKY | 14.00 |
| Gin de los Apostoles, sweet vermouth, fernet branca | |

PARA COMPARTIR/ TO SHARE

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| LENGUA A LA VINAGRETA | 12.00 |
| Pickled veal tongue, lemon preserve, egg shavings | |
| ACEITUNAS | 7.00 |
| Marinated olives, grilled orange peel | |
| BERENJENAS JAPONESAS | 12.00 |
| Pickled grilled eggplant | |
| BURRATA, TOMATE DE HERENCIA, BERENJENA JAPONESA, ALCAUCIL | 16.00 |
| Local burrata, heirloom tomatoes, japanese eggplant, artichokes, maldon sea salt | |
| With 24 month aged prosciutto di parma | 21.00 |
| With pata negra iberico de bellota shoulder, jabugo d.o. | 29.00 |
| ALBONDIGAS DE CERDO Y CARNE, SALSA MARINARA, RICOTTA | 12.00 |
| Pork and beef meatballs, taleggio cheese, tomato marinara, whipped ricotta | |

FIAMBRES / CHARCUTERIE

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| 24 MONTH AGED PROSCIUTTO DI PARMA | 12.00 |
| PATA NEGRA IBERICO DE BELLOTA SHOULDER, JABUGO D.O. | 21.00 |
| FINOCCHIONA | 7.00 |
| Tuscan fennel salami | |
| SALUMERIA NDUJA WAGYU BEEF BRESAOLA | 12.00 |
| CHICHARRON DE CERDO | 7.00 |
| Homemade pork skin | |

QUESOS / CHEESES

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| PECORINO TOSCANO IN RED WINE | 9.00 |
| TALEGGIO | 7.00 |
| PARMESANO ROMANO | 7.00 |
| AGED FONTINA | 7.00 |

FROM THE GRILL

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| CHORIZO CASERO CON MORRONES Grilled sausage tasting | 10.00 |
| PROVOLETA PARRILLERA Grilled argentine provolone cheese topped with fresh beefsteak tomatoes, oregano and extra virgin olive oil | 16.00 |
| MORCILLA CON POLENTA Y TOMATE FRESCO Grilled homemade Argentine style blood sausage, grilled polenta and tomato | 9.00 |
| MOLLEJITAS DE RES, BERRO Y CHALOTE, FLAMBÉ CON CALVADOS Grilled veal sweetbreads with watercress and shallots flambée with calvados | 9.00 |
| PORCHETTA ROSTIZADA Y PRENSADA CON PUERROS Florida farms roasted and pressed pork belly | 9.00 |
| ENTRAÑA DE NOVILLO ANGUS 10 OZ Angus hand cut skirt steak | 18.00 |
| TIRAS DE ASADO Hand cut certified angus flanken-style beef short ribs | 18.00 |

MARISCOS / SEAFOOD

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| MEJILLONES AL PUERRO | 19.00 |
| Fresh mediterranean mussels farmed in Seattle, leek and marsala wine sauce | |

EMPANADAS

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| HOMEMADE TURNOVERS, BAKED OR FRIED 6.00 EACH / 20.00 FOR FOUR | |
| Beef, green olives, boiled eggs | |
| Lamb, tomatoes, boil potatoes | |
| Spinach, cheese | |
| Grilled chicken, tomato, onion | |

Est. 19
62