

L A B A R R A

APERITIFS

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

GIN & TONICS

GIN DE LOS APOSTOLES	14.00
Cucumber, Thyme, Tonic	
UNCLE VALS GIN	14.00
Blood Orange, Tonic	
GIN DE LOS APOSTOLES	14.00
Tarragon, Grapefruit, Anise Star, Tonic	
THE BOTANIST GIN	14.00
St. Germaine, Fennel Seeds, Tonic	

GRAZIANO'S®

MARTINIS & COCKTAILS

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

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