

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 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 Liqueur	14.00
DARK AND STORMY Black Seal Dark Rum, Fever Tree Ginger Beer	14.00
PALOMA Amarás Mezcal, Cocchi Vermouth Di Torino, grapefruit	16.00
ITALIAN OLD FASHIONED Buffalo Trace Bourbon, Vecchio Amaro Del Capo, Simple Syrup, Free Brothers Orange Bitters	14.00
NEGRONI CON HUEVOS Gracias A Dios Mezcal, Cocchi Rosso Vermouth, Grand Classico, Egg White, Orange Bitters	16.00
MAI TIA DE COCO Oak and Palm Coconut Rum, Free Brothers Orgeat, Triple Sec, Pineapple Juice, Coconut Water Fresh	14.00
HANKY PANKY Gin De Los Apostoles, Sweet Vermouth, Fernet Branca	14.00

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