

BAR MENU

COCKTAILS

NICK'S MANHATTAN

espresso infused bulleit bourbon,
averna, & orange bitters

\$14

CARAMEL BANANA ESPRESSO MARTINI

boyd & blair vodka, maggie's coffee
liqueur, averna amaro, caramel, banana,
& espresso

\$13

BROWN BUTTER OLD FASHIONED

brown butter infused four roses bourbon,
maple, vanilla bean & cocoa macadamia
bitters

\$13

PLEASURE SEEKER

novo fogo cachaça, passionfruit, orange,
lime, vanilla, mlh coconut rum, ilegal
mezcal & mint

\$12

SUCH A TEAS

butterfly pea flower infused lillet blanc,
lavender, ginger, lemon & prosecco

\$12

PALOMA ROSA

espolón blanco, grapefruit, amaro nonino,
lime, grapefruit soda & tajin

\$11

GOLDEN HOUR

teremana blanco tequila, lime, pineapple,
strawberry infused aperol & pink
peppercorn

\$11

SUMMER SANGRIA

oak farms rosé, pinot grigio, maraschino
liqueur, lime, lemon, pineapple, peach &
soda

\$11

BRUNCH COCKTAILS

HOUSE BLOODY MARY

\$14

MIMOSA

\$10

PEACH BELLINI

\$12

APEROL SPRITZ

\$12

BEER, CIDER & SELTZER

CINDERLANDS "SQUISH"

\$9

HAZY PALE ALE

5.5% Pittsburgh, Pennsylvania

ARSENAL CIDER "ISABELLA'S ROSÉ"

\$10

ROSÉ CIDER

8.5% Pittsburgh, Pennsylvania

PERSONAL DAY PINEAPPLE

\$7

PERSONAL DAY LIME

\$7

WINE MENU

BUBBLES & ROSE

BALLANCIN PROSECCO (ITALY)	\$8
OAK FARMS GRENACHE ROSÉ (CALIFORNIA)	\$13

WHITE

VIA VENETO PINOT GRIGIO (ITALY)	\$9
CHATEAU LANSADE SAUVIGNON BLANC (FRANCE)	\$12
JUGGERNAUT SAUVIGNON BLANC (NEW ZEALAND)	\$14
JOSEPH JEWELL CHARDONNAY (CALIFORNIA)	\$16

RED

BOGLE ESSENTIAL RED BLEND (CALIFORNIA)	\$9
TWENTY ACRES CABERNET SAUVIGNON (CALIFORNIA)	\$11
JUGGERNAUT CABERNET SAUVIGNON (CALIFORNIA)	\$14
JOSEPH JEWELL PINOT NOIR (CALIFORNIA)	\$18

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