

# BARBUZZO

mediterranean kitchen & bar

## drinks

### COCKTAILS.....

**FRENCH FARMER** \$12

st. germain elderflower, champagne

**IRISH GOODBYE** \$12

tullamore dew Irish whiskey, Benedictine brandy, vermouth

**GIN OLD FASHIONED** \$15

jackson hole still works barrel aged gin, honey syrup, bitters

**BARBUZZO OLD FASHIONED** \$13

fistful of bourbon, muddled fruit, bitters

**QUEEN BEE** \$14

house infused chamomile-orange gin, lillet blanc, honey, lemon

**BASIL LEMONADE** \$13

tito's vodka, house made lemonade, torn basil leaves

**SANGRIA** glass \$11 / pitcher \$38

spanish red wine, brandy, rosemary, autumn fruits

### BEER.....

**ROTATING DRAFT SELECTIONS CAN BE FOUND ON TODAY'S SPECIAL BOARD**

**DESCHUTES FRESH SQUEEZED IPA** \$6.50

west coast style ipa; pine + tropical hoppy notes

**DOUBLE NICKEL VIENNA LAGER** \$7

german style hops; rich amber brown with malty notes

**YARDS UNTER DOG** \$7

local take on the Oktoberfest classic

**CHIMAY BLUE LABEL 750 ML** \$28

rich + warming Belgian ale; sweet roasted fruits and spice

**OMMEGANG HENNIPIN** \$12

farmhouse style ale brewed with spices + citrus

**SWEET WATER HAZY IPA** \$7.50

unfiltered + creamy ipa: hoppy + bitter w/ balanced body

### CIDER.....

**PLOUGHMAN STAYMAN WINESAP 12 oz** \$12

dry + tannic; floral + fresh with balance

**BLAKES FLANNEL MOUTH 12 oz** \$7

semi sweet hard cider made from estate Michigan apples

### WINE.....

#### SPARKLING

**PECORINO, IL MOSTRO, IT 2020** \$14 / \$68

ripe pears and lime zest; bright and fruity

#### WHITE

**PINOT GRIGIO, ALOIS LEGEDER, IT 2019** \$62

yellow citrus + flowers; bright, fresh + pure

**GRUNER VELTLINER, BAUER, AU 2020** \$10 / \$58

stone fruits, pepper + greenish notes; brisk + lean

**SAUVIGNON BLANC, DE LA ROCHE, FR 2020** \$12 / \$58

citrus + stone fruits; clear and balanced finish

**MUSCADET, MOULIN CAMUS, FR 2020** \$14 / \$68

mineral rich citrus fruit; energetic with a zesty salinity

**CHARDONNAY, CAPITELLES, FR 2020** \$13 / \$62

orchard fruit, almond + white flowers; full + vibrant

**CHENIN BLANC BOUDIGNON, ANJOU, FR 2019** \$86

honeyed fruits with chalk + citrus; textured w/bracing acids

**MALVASIA MOSCATA, LISSART, IT 2020** \$72

honeysuckle, peach + jasmine; fragrant, zesty + dry

**FIANO, CAGGIANO, CAMPANIA, IT 2020** \$14 / \$68

tropical peach + flowers; ripe with a crisp saline finish

#### ROSE

**MONTEPULCIANO, PASSIONE NATURA, IT 2020** \$12 / \$66(L)

notes of sour cherry; organic, ripe + fresh

#### RED

**PINOT NOIR, CABRIALS, FR 2018** \$12 / \$58

cherries + blackberries; plush body with soft pepper spice

**BARBERA-DOLCETTO, OLTRETORRENTE, IT 2020** \$70

crunchy red berries, earth + spice; fresh with low tannins

**ZWEIGELT, SCHONHEIT, AU 2019** \$14 / \$68

herbal black fruit; juicy body with pepper + spice

**MENCIA, GODELLIA, SP 2016** \$70

rich dark fruits + violet; spicey with crunchy mineral

**CHIANTI CLASSICO, PIAZZANO, IT 2020** \$13 / \$62

plums + berries; fresh with easy tannins; served en fiasco

**NEBBIOLO, RIVETTO, IT 2019** \$95

bright cherries, dried fruit, rose petals; silky tannins

**LISTAN NEGRO, ARTIFICE, SP 2019** \$60

smokey cherry fruit with pepper + plums; ripe and volcanic

**GRENADE, SC PANEL BASSO, AS 2020** \$14 / \$68

plush warm fruits + spice box; good fruit with fine tannins

**CABERNET-MERLOT, PEYBONHOMME, FR 2019** \$90

currants, cassis + integrated oak; supple, balanced tannins