

BARBUZZO

mediterranean kitchen & bar

DRINKS

COCKTAILS.....

IRISH VESPER \$16

Bond's classic 3-1-.5 recipe; drumshanbo irish-style vodka, lillet, sardinia citrus gin - order it classic or dirty

CALABRIAN FLAME \$15

chili-infused tequila, mezcal, tunisian guava, citrus

VODKA BASIL LEMONADE \$13

union forge vodka, house-made lemonade, torn basil leaves

MANO VERDE \$15

gin, elderflower, passion fruit, basil, lime, splash o' sparkling

MIDNIGHT SMOKE \$16

mezcal, cynar amaro, grapefruit, simple syrup, lime

PIEDMONT OLD FASHIONED \$15

porcini-infused bourbon, simple sugar, black walnut bitters

SANGRIA glass \$10 / pitcher \$36

red wine, apple brandy, rosemary, citrus

BEER.....

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

BELL'S HAZY HEARTED (7.5%) \$7.5

hazy ipa featuring tropical aromas, smooth finish

DELIRIUM TREMENS (8.5%) \$12

belgian-style blond pale ale; light spice, refined finish

SOUTHERN TIER 8 DAYS A WEEK (4.8%) \$6.5

smooth, refreshing blonde ale with subtle hops

TROEG'S LOLLIHOP (8.2%) \$7

double ipa with a hint of haze; melon, papaya, citrus flavors

VICTORY PRIMA PILS (5.6%) \$7

german-style pilsner; crisp + clear

WICKED WEED PERNICIOUS (7.3%) \$8

multi-hopped, dry hopped ipa with a balanced brightness

CIDER.....

WYNDRIDGE ORIGINAL (5.5%) \$7

five local apple varieties; crisp + off dry

SHACKSBURY ROSE (12 oz) \$9

floral + full bodied, dry finish

MOCKTAILS.....

CUCUMBER SPRITZER \$8

mint, muddled cucumber, lime, simple syrup, fizzy water

PASSIONFRUIT PALOMA \$9

grapefruit, passion fruit, simple syrup, fizzy water

WINE.....

SPARKLING

CHARDONNAY, CASAS DEL MAR, NV, SP \$14 / \$68
ripe pears and apples; elegant and refined cava

WHITE

PINOT GRIGIO, PIETRAME, IT 2022 \$14 / \$68
peach and orange blossom; fresh and fruity with balance

SAUVIGNON BLANC, DE LA ROCHE, FR 2020 \$14 / \$68
citrus and stone fruits; clear + balanced finish

VERDEJO, CAMINA, SP 2023 \$11 / \$53
tropical peach and melons; ripe friendly with a round finish

CHENIN BLANC, FLORENT COSME, FR 2022 \$76
pears, honeyed apples and stone; energetic and textural

WHITE RIOJA, R. LOPEZ HEREDIA, SP 2016 \$84
dried yellow fruits, honey and wax; savory and nutty

CHARDONNAY, CAPITELLES, FR 2022 \$13 / \$62
apricots, apples and mineral; richly fruity + round body

ROSE + ORANGE

GRENACHE-SYRAH, SAINT MITRE, FR 2024 \$12 / \$58
pretty rosé wine with berry fruit and soft floral notes

TREBBIANO, IL MOSTRO, IT 2023 \$14 / \$68
delicately orange; tropical fruits with savory herbs and lemon

RED

DOLCETTO, LUIGI VOGHERA, IT 2019 \$12 / \$58
violet and berries; warming and plush body

LAMBRUSCO, DENNY BINI, IT NV \$13 / \$62
ripe, floral berries; purple frothy body w/ spice; served chilled

TOURIGA BLEND, QUINTO DO POPA, PO 2022 \$11 / \$53
ripe and jammy; fruity and vivid with supple, fresh tannins

VALPOLICELLA, ROCCOLO GRASSI, IT 2016 \$78
pepper, tobacco + dried herbs; warming vanilla and oak

BARBERA D'ALBA, MARCARINO, IT 2022 \$76
violets, cherries and berries; crisp acidity with low tannins

PINOT NOIR, ARCHETYPE, CA 2021 \$14 / \$68
cherries and berries; fruit driven with balanced spices

BABOSO NEGRO, IGNIOS, SP 2019 \$70
dark plums, cracked pepper and smoke; volcanic minerality

CABERNET, CHANTELOISEAU, FR 2022 \$13 / \$62
red and black fruits with leather; full bodied with a tannic grip

AGLIANICO, ANTONIO CAGGIANO, IT 2021 \$70
bold black fruits, spice box + licorice; crunchy, full tannins

ZINFADEL, TURLEY, STEACY RANCH, CA 2021 \$80
full-pbodied with power; dark fruits, spice and earth

please ask your server to view the reserve wine list