

# BARBUZZO

mediterranean kitchen & bar

## drinks

### COCKTAILS.....

#### FIORE ROSA \$15

tito's vodka, st germain, lo-fi gentian amaro, lemon

#### GIN OLD FASHIONED \$14

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

#### BARBUZZO OLD FASHIONED \$13

fistful of bourbon, muddled fruit, bitters

#### VODKA BASIL LEMONADE \$13

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

#### TROEGS PERPETUAL IPA (7.5%) \$7

citrus and pine in this well balanced imperial pale ale

#### VICTORY PRIMA PILS (5.3%) \$6

german style pilsner; crisp + clear

#### OMMEGANG NEON RAINBOWS (6.7%) 16oz \$9

new england style ipa

#### ELYSIAN SPACE DUST IPA (8.2%) \$8

high abv ipa balanced with tropical hop flavors

#### WICKED WEED PERNICIOUS IPA (7.3%) \$8

multi-hopped and dry hopped with a balanced brightness

#### VICTORY BERRY MONKEY (9.5%) \$9

raspberry fruited sour triple ale

#### LORD HOBO LIFE (4%) \$7.5

easy drinkin' hazy pale ale

### CIDER.....

#### LA LATA BASQUE SAGARDOA (8.4oz) \$9

funky bruised apples and wild herbal bouquet; dry and crisp

#### WYNDRIDGE ORIGINAL (12oz) \$7

locally sourced and house pressed in York Co

### MOCKTAILS.....

#### CUCUMBER SPRITZER \$8

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

#### PASSIONFRUIT PALOMA \$9

grapefruit, passion fruit, simple syrup, fizzy water

#### NO PROOF BASIL LEMONADE \$8

hand torn basil, house made lemonade

### WINE.....

#### SPARKLING

#### CHARDONNAY, CASAS DEL MER, SP NV \$14 / \$68

ripe pears and apples; elegant and refined cava

#### WHITE

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

yellow citrus and flowers; bright, fresh + pure

#### SAUVIGNON BLANC, DE LA ROCHE, FR 2020 \$13 / \$62

citrus and stone fruits; clear + balanced finish

#### TREBBIANO, NOE ORVIETO, IT 2021 \$12 / \$58

pears and apples; fruity and lean with slate undertones

#### SOAVE, IMANI, IT 2020 \$15 / \$72

white flowers + peaches; creamy and textural body w/citrus

#### CHABLIS, PATRICK PIUZE, FR 2021 \$98

orchard fruits and lemon; high toned, energetic w/stone

#### VERMENTINO DI GALLURA, SURRAU, IT 2021 \$66

sunny tropical fruits and citrus; bouncy + fruity w/zesty finish

#### WHITE RIOJA, CVNE MONOPOLE, SP 2021 \$12 / \$58

yellow apples and melons; fruity and lively w/ a salty twist

#### CHARDONNAY, NOEMIA, IT 2020 \$13 / \$62

apricots, apples and mineral; richly fruity + round body

#### ROSE

#### ZWEIGELT, BAUER, AU 2022 \$12 / \$64(L)

blossoms, strawberries and orange citrus; relaxed and fresh

#### RED

#### BLAUFRANKISCH, PRIELER, AU 2018 \$70

plummy and floral; spicy and lush fruit w/ concentrated finish

#### PINOT NOIR, THENARD, GIVRY 1ER CRU, FR 2018 \$110

rustic berry and earthy dark fruit; elegant, refined tannins

#### GARNATXA, SINDICAT LA FIGUERA, SP 2021 \$70

herbal berries with dark flowers; juicy + light w/ chalky tannins

#### DOLCETTO D'ALBA, AZELIA, IT 2021 \$72

blue + blackberries and purple flowers; vivid, warm w/spice

#### TEMPRANILLO-GRENACHE, CVNE, SP 2020 \$12 / \$58

herbal berries+cherries; licorice + spice w/fine grained tannins

#### NEGROAMARO, CONTRADE, IT 2020 \$12 / \$58

pizza herbs and lush dark fruit; long + rich with a spicy finish

#### MERLOT-SYRAH, SEIANO, IT 2021 \$13 / \$62

floral dark fruit with spice and earth; silky + smooth

#### CABERNET,CHANTELOISEAU, FR 2019 \$14 / \$68

currants, cassis + integrated oak; supple, balanced tannins

#### TOURIGA NACIONAL, QUINTA LEMOS, PO 2006 \$88

figs, plums and spicebox; full and broad with oaky tannins