

ZINICOLA

FOOD + CONVERSATION

MARTINIS

BASIL MARTINI \$12

Titos Vodka, Muddled Basil and Lemon, Splash of Sour

MAPLE SIDECAR \$12

Knob Creek Smoked Maple Bourbon, Triple Sec, Splash of Sour

TIRAMISU MARTINI \$12

Absolut Vanilla Vodka, Godiva White Chocolate, Kahlua, Amaretto, Splash of Cream

FRENCH MARTINI \$12

Absolut Citron Vodka, Chambord, Pineapple Juice

ITALIAN APPLE MARTINI \$12

Absolut Vanilla Vodka, Sour Apple Schnapps, Lime Juice, Cranberry Juice

COCKTAILS

ZINICOLA FASHIONED \$13

GWR Rua Whiskey, Muddled Orange & Cherry, Simple Syrup, and Peychaud's Bitters

SAZERAC \$13

Bulleit Rye, Peychaud's Bitters, Sugar, Served in an Absinthe Rinsed Glass Over an Ice Block

QUEEN CITY MULE \$12

GWR Quinns Whiskey, Fresh Lime, and Unknown Brewery Ginger Beer

ERIK'S LEMONADE \$12

Titos Vodka, St. Germain, Fresh Muddled Lemon, Simple Syrup, Topped Off with Soda Water

APEROL SPRITZ \$10

Aperol, St. Germain, Prosecco, Soda Water

NEGRONI SBAGLIATO \$10

Campari, Sweet Vermouth, Prosecco

ZINICOLA AZZURO \$10

Bombay Sapphire Gin, Triple Sec, Blue Curaçao, Splash of Lime Juice



At the table, everyone is family.