

1111
CENTRAL

DIGESTIVO

MAKE A
WISH



Cocktail Menu

INTERMEZZO

COCKTAILS

HOUSE

- AMERICOLLINS | aperitivo highball** 14
cocchi americano, pasubio amaro, suze aperitif,
lemon, blackberry, rosemary, soda
- LE SIRENUSE | amalfi coast spritz** 13
House-made limoncello, chinola passionfruit
liqueur, vanilla, lemon, soda, fresh basil
- BLOOD AND PEPPER | seasonal marg** 15
don fulano blanco, ancho pepper liqueur, blood
orange, lemon, red pepper syrup
- STRAWBERRY SOUR | juicy & bright** 15
angel's envy bourbon, aperol, ginger, fresh
lemon, strawberry
- LAPSANG SAZZY | smoky and herbal** 15
elijah craig rye, meletti amaro, lapsang
souchong tea, black lemon, absinthe rinse
- SALT AND PEPPER MARTINI** 15
ford's gin, manzanilla sherry, espelette pepper
liqueur, blanc vermouth, celery
- MATCHA MARTINI | rich and nutty** 16
condesa gin, licor 43, pistachio orgeat, matcha,
oat milk, rose water
- THE TEA ROOM | milk-clarified** 15
reyka icelandic vodka, luxardo bitter bianco,
italicus bergamot liqueur, earl grey tea, lemon



COFFEE COCKTAILS

BRANCA BREW | 13

Bourbon, cold brew, fernet menta

CARAJILLO | 13

Licor 43 vanilla liqueur, house espresso,
shaken over ice

CAFFE MEZZO | 14

Vodka, borghetti espresso liqueur, cold brew, chocolate bitters

CAFÉ MEXICANA | 14

Milagro reposado tequila, amaro averna, coffee liqueur, dry
curaçao, vanilla, cold brew, vanilla cream, iced



ZERO-PROOF COCKTAILS

AMARO NERO

15

pathfinder n/a spirit, fresh espresso, whey syrup, vanilla

BRAMBLY

13

Blackberry bramble syrup, lavender, elderflower, lemon

RED PEPPER 'PALOMA'

13

Grapefruit juice, red pepper-habanero syrup, fresh lime, agave,
soda

ST. AGRESTIS PHONY NEGRONI

12

Herbal, bittersweet, and italian

make a wish.

BEER

GREEN BENCH *Florida* 7

“Bench Life” lager, on draft / 4.6%

MILLER HIGH LIFE *United States* 5

“The Champagne of Beers” / 4.6%

PERONI *Italy* 6

“Nastro Azzurro” Pale Lager / 5.1%

ALLAGASH *Maine* 6

Belgian-style wheat / 5.2%

GREEN BENCH *Florida* 6

“Sunshine City” IPA / 6.8%

ATHLETIC BREWING (N/A) *Connecticut* 6

“Upside Dawn” Golden / 0%

WINE SPARKLING



MERCAT, CAVA 12 / 48
Catalonia, Spain

ROSÉ

MASSAYA, ROSE 12 / 48
Beqaa Valley, Lebanon

WHITE

STEINSCHADEN, GRÜNER VELTLINER 12 / 48
Kamptal, Austria

CORDERO, ARNEIS 15 / 60
Piedmont, Italy

RED

LA MIRAJA, BARBERA 15 / 60
Piedmont, Italy

SELVAPIANA, SANGIOVESE 14 / 56
Chianti, Italy

VINO & BIRRA

AMARO SELECTIONS

APERITIVO

- APEROL** | orange peel, rhubarb, gentle bitterness 10
Padua, Italy
- CAPPELLETTI** | red fruit, herbal, bitter citrus 10
Alto-Adige, Italy
- CONTRATTO BITTER** | spiced orange, clove, bold 10
Piedmont, Italy
- BRUTO AMERICANO** | pine resin, grapefruit, bay leaf 10
Alameda, California
- MONTENEGRO AMARO** | orange blossom, tea, spice 10
Bologna, Italy

DIGESTIVO

- BRAULIO** | alpine, pine, eucalyptus 12
Lombardy, Italy
- NARDINI AMARO** | dark cacao, mint, burnt sugar 12
Bassana del Grappa, Vento, Italy
- NONINO AMARO** | baked citrus, caramel, gentian 13
Friuli-Venezia, Italy
- FORO AMARO** | bitter orange, baking spice, vanilla 10
Piedmont, Italy
- PASUBIO** | blueberry, pine, juicy 10
Alto-Adige, Italy

WHAT'S AN AMARO?

Amaro (Italian for “bitter”) is a traditional herbal liqueur made with roots, spices, and botanicals. Typically enjoyed after a meal, it’s complex, restorative, and unmistakably Italian.

Try one neat, on the rocks, or with club soda.

COFFEE



ESPRESSO	house blend from afternoon coffee	3.25
AMERICANO	espresso + hot water	3.50
CAPPUCCINO	2oz espresso + 4oz milk	4.50
CAFFÉ LATTE	2oz espresso + 8oz milk	5.00
COLD BREW	brewed by Look Alive	5.00
KYOTO	japanese slow-drip coffee	5.50

TEA

ROSELLA <i>hibiscus</i>	Herbal	5
ORGANIC TURMERIC GINGER	Herbal	5
CHAMOMILE	Herbal	5
JASMINE SILVER NEEDLE	White	5
MAO FENG	Green	5
MOROCCAN MINT	Green	5
MATCHA LATTE	Green	6
EARL GREY	Black	5
BREAKFAST BLEND	Black	5
CHAI LATTE <i>house made</i>	Black	6

HAPPY HOUR



25% WINES BY THE BOTTLE (MENU ONLY)

RUM PUNCH NO. 2

House rum blend, velvet falernum, banana liqueur, pineapple, lime, peychaud's bitters

BEES KNEES

London dry gin, local honey, lemon, lavender

CAPPELLETTI SPRITZ

Cappelletti aperitivo, sparkling wine, soda

SEASONAL AGUA FRESCA

Vodka, seasonal fruit, citrus, aqua

TOMMY'S MARGARITA

Blanco tequila, agave, lime, orange bitters

OLD FASHIONED

Bourbon, bitters, sugar

EITHER/OR MARTINI

Gin or vodka, dirty or dry, shaken or stirred, lemon twist or olive

OTHER

\$1 off beers

\$2 off wines by the glass

\$2 off zero-proof cocktails



VISIT OUR SISTER BAR @BARMEZZO