

Amiga Amore Bar

WINE BY THE GLASS

Amiga Amore Bar

Mocktails & Sodas

FRIZZANTE

PROSECCO (Glera)	\$13/\$52
SPUMANTE ROSE (Susumaniello)	\$15/\$60
LAMBRUSCO (Lambrusco di Sobra)	\$54
PIETRAMORE (ORANGE) (Trebiano)	\$54

BIANCHI

PINOT GRIGIO 2021 (Pinot Grigio)	\$13/\$52
LITROTTO BIANCO 2021 (IGP Puglia)	\$13/\$52
COL DI CORTE (Verdicchio di Jesi)	\$52
CAMPI FLEGREI 2018 (Falanghina)	\$55
DILETTO 2019 (Garganega)	\$68
SAMBRENA BIANCO 2021 (Cortese)	\$70

BEERS

CORONA	\$ 7
MODELO ESPECIAL	\$ 9
PERONI	\$ 9

ROSATO

ETNA ROSATO \$15/\$60
(Nerello Mascalese)

ALKES \$58
(Ciliegiolo)

ROSSI

BARBERA D'ASTI 2021 \$14/\$56
(Barbera)

ORACLE LABYRINTH 2020 \$14/\$56
(Sangiovese Blend)

ELIOS CHILLABLE RED 2021 \$17/\$68
(Nerello Mascalese)

ROMAN CANDLE 2021 \$58
(Chillable Pinot Noir)

PAOLONI CABERNET 2020 \$58
(Cabernet-Merlot)

RUGO NV \$68
(Veneto Blend)

TASI RIPASSO 2018 \$75
(Valpolicella Ripasso)

MAKE YOUR BEER A MICHY

Michelada Mix with Yuzu
and our El Chorro Hot
Sauce \$ 6

MOCKTAILS

PISTACHIO HORCHATA
Rice water with
Condensed Milk, \$ 10
Sicilian Pistachio,
Mexican Cinnamon

I LOVE YUZU
Ghia, Yuzu, Sage Simple \$ 14
Syrup, Bubbles, Rose
Spritz

AGUACHILE
Fresh Cucumber Juice,
Apple Cilantro Shurb, \$ 13
Serrano Syrup, Lime
Juice

ITALIAN SODA
Passion Fruit/Mango juice, \$ 12
Ginger, Bubbles

AGUA FRESCA
Ask your Server for the \$ 7
Daily flavor

MAKE YOUR BEER A MICHY

Michelada Mix with Yuzu
and our El Chorro Hot \$ 6
Sauce

WATER/SODAS

MEXICAN JARRITOS \$ 4
Ask your Server for
daily flavors

IMPORTED SODAS \$ 6
Variation of Italian
Soda, ask your Server
for the selection

ICED TEA \$ 4

BUBBLE WATER \$ 7

COFFEE/TEA

ESPRESSO \$ 4
Imported Italian espresso
ADD ZABAIONE ADD \$2

DOUBLE ESPRESSO \$ 6

CAFE DE OLLA \$ 6
French Press,
Cinnamon, dehydrated
Orange, Piloncillo

TEAS \$ 4
Ask your Server for
the daily Selection

Amiga Amore Bar

COCKTAILS MENU

COCKTAILS

MARGHERITA MARGARITA

Agave "Tequila" Wine, Tomato Water, Lime Juice,
Basil

\$ 16

CILANTRO WHITE NEGRONI

Cilantro infused Soju "Gin", Suze, Lo-Fi
Vermouth, Cilantro Bitters

\$ 15

MEXITALIAN PALOMA

Agave "Tequila" Wine, Prickly Pear Juice, Giffard
Syrup Aperitif, Lime Juice, Grapefruit Bitters

'\$ 15

ESPRESSO MARTINI

Caffe' Vergnano, Soju "Rhum", Ritual Aromatics
Mix, Hazelnut Simple Syrup, Cajeta

'\$ 15

*For our Craft Cocktails we use Fermented Spirits,
they are brewed and not distilled.*