

Amiga Amore Bar

WINE LIST

Amiga Amore Bar

Mocktails & Sodas

FRIZZANTE

PROSECCO (Glera)	\$13/\$52
SPUMANTE ROSE (Susumaniello)	\$15/\$60
LAMBRUSCO (Lambrusco di Sobra)	\$14/\$56
PIETRAMORE (ORANGE) (Trebiano)	\$54

BIANCHI

PINOT GRIGIO 2021 (Pinot Grigio)	\$13/\$52
VERMENTINO 2022 (Vermentino di Toscana)	\$15/\$60
COL DI CORTE (Verdicchio di Jesi)	\$52
CAMPI FLEGREI 2018 (Falanghina)	\$55
FERLAT COLLIO BIANCO 2019 (Pinot Bianco/Friulano)	\$74

BEERS

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

ROSATO

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

ALKES
(Ciliegiolo) \$58

ROSSI

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

PODERE 7 BOLGHERI 2019
(Cabernet -Sangiovese) \$14/\$56

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

ROMAN CANDLE 2021
(Chillable Pinot Noir) \$58

PAOLONI CABERNET
2020
(Cabernet-Merlot) \$58

RUGO NV
(Veneto Blend) \$68

TASI RIPASSO 2018
(Valpolicella Ripasso) \$75

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
Syrup, Bubbles, Rose \$ 14
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.*