

# BRERA

osteria

## APERITIVO HOUR

### cocktails

ROSA olmecca plata tequila, prickly pear, candied pineapple, gold lollipop  
BRERA SANGRIA barbera d'alba, apple cider, orange, cherry  
WATERMELON WONDER watermelon kombucha, olmecca plata tequila, apple cider  
BLOOD ORANGE MARTINI ketel one citron vodka, cointreau, blood orange  
GENTLEMAN'S BREAKFAST old forester bourbon, averta, walnut & angostura bitters  
CLASSICO citadelle gin, campari, carpano antica  
APEROL SPRITZ aperol, prosecco borgoluce, club soda, olives  
BLACKBERRY SPRITZ cr me de cassis, prosecco la luca, club soda  
VENETIAN SLING amsterdam gin, cherry heering, solerno, pineapple, passion fruit

### draft

SIERRA NEVADA ipa, hazy little thing, california 6.7% abv  
SIERRA NEVADA pale ale, california 5.6% abv

### wine by the glass

PROSECCO , la luca "BRUT" veneto, italy nv  
PINOT GRIGIO valdadige, alto adige, italy 2022  
SAUVIGNON villadoro, veneto, italy 2022  
CHARDONNAY stags leap napa valley, usa 2012  
ROSE AGLIANICO san salvatore "vetere" campania, italy 2022  
BARBERA D'ALBA roagna, piemonte, italy 2021  
CHIANTI RISERVA torri guelfe, toscana, italy 2019  
CABERNET SAUVIGNON peju, napa valley, usa 2021

Available 2:00-5:00pm  
Restrictions & Blackout Dates Apply