

# Paolo's Mixology

All Cocktails \$10

## Paolo's Sangria

Mango Vodka, fresh squeezed lime and simple syrup, shaken and finished with red wine.

## Employees Only Manhattan

High West Rye, Carpano Antica Vermouth, Grand Marnier, bitters and a Filthy Cherry

## The Made Man

Templeton Rye, demerara syrup, bitters and lemon oil. Served with an orange twist.

## My Dear Watson

Remy VSOP, Cointreau, fresh lemon juice and simple syrup, served with an orange twist.

## Salted Melon

Grey Goose Le Melon, fresh squeezed lime, fresh cut cantelope and simple syrup, shaken and finished with a sprinkle of salt.

## Count Camillo

Tanqueray gin, Carpano Antica Vermouth and Campari, the original Negroni done our way.

## Mojito Oscuro

Flor de Cana 4 year, fresh mint, fresh squeezed lime and demerara syrup, shaken then served over crushed ice with mint and a dash of bitters.

## Bee's Knees

Tanqueray gin, fresh squeezed lemon, honey syrup and lavender bitters, shaken and garnished with a Filthy Cherry.

## La Paloma

1800 Reposado Tequila, fresh squeezed lime and grapefruit juices and simple syrup, shaken and topped with San Pelligrino Pompelo soda

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## Beer

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### On Tap

**Italian Lager** Peroni – 4

**Amber Lager** Great Lakes Elliot Ness – 5

### In Bottle

**Belgian Lager** Stella Artois – 5

**Italian Lager** Moretti – 4

**German Style Lager** Great Lakes Dortmunder Gold – 5

**Amber Ale** New Belgium Fat Tire – 5

**IPA** New Belgium Ranger – 5

**Wheat Ale** Harpoon UFO – 5

**Gluten Free** O'Mission – 5

**Macro** Budweiser – 3

**Macro** Bud Light – 3

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