

**BIG**  
DINING

**ESPRESSO**  
**MARTINI**   
*menu*

**Bricco Espresso Martini \$15**

*Absolut Vanilla, Kahlua, Fresh espresso*

*(Bailey's optional)*

**S'mores Espresso Martini \$16**

*Absolut Vanilla, Kahlua, Fresh Espresso, Toasted Marshmallow Syrup*

*(Bailey's optional)*

*toasted marshmallow and chocolate drizzle*

**Salted Caramel Espresso Martini \$16**

*Absolut Vanilla, Kahlua, Fresh Espresso, Salted*

*Caramel Bailey's Irish Cream*

*Drizzled with house-made caramel sauce*

**Affogato Espresso Martini \$17**

*Absolut Vanilla, Kahlua, Fresh Espresso (Baileys optional)*

*Poured table side over 2 scoops of gelato*

*[Choice of chocolate, vanilla, pistachio, or salted caramel gelato]*

**Bricco Espresso Martini Tower \$85**

*5 regular Famous Bricco Espresso Martinis*

*(Bailey's only additional substitution)*

*5 specialty Bricco Espresso Martinis of Your Choosing*

**\$100**



# SEASONAL CRAFT COCKTAILS

## GRANT'S FLIRTINI \$14

Absolut Rasperry, Fresh Lime, Cranberry, and Prosecco

## LAVENDER LOVE BIRD \$18

Beefeater Gin, Lavender Syrup, St. Germain, Prosecco

## NEW YORK SOUR \$15

Redemption Rye, Fresh lemon, Egg White, Simple Syrup, Malbec Wine Floater

## OAK AGED BIRCH OLD FASHIONED \$15

Redemption Rye, Birch Liqueur, Carpano Antica, Luxardo Cherry (aged in Oak Barrel)

## TRATTORIA SANGRIA \$13

Red Wine, Orange + Peach Liqueur, Fresh Seasonal Fruits and Juices (crafted in house)

## BRICCO BLACK MAPLE MANHATTAN \$15

Mine Hill Bourbon + Amaro, Black Walnut Bitters, Maple Syrup, Cinnamon, Luxardo Cherry

## PSL - PUMPKIN SPICED LATTE \$15

Absolut Vanilla, Kahlua, Fulton's Pumpkin Cream Liqueur, Pumpkin Puree, Cream  
*Topped with Pumpkin Pie Spice*

## CIDER SWIZZLE \$15

Aperol, Prosecco, Local Apple Cider, Soda, Cinnamon + Star Anise

## PEACH FUZZ \$16

Absolut Peach, Peach Schnapps, Fresh White Peach Puree  
*(served up in a Martini glass)*

## PEANUT BUTTER MARTINI \$16

Screwball Bourbon, Frangelico, Kahlua, Chocolate Liqueur, Cream  
*Peanut Butter Cookie Rim*

## APPLE CIDER MULE \$15

Dillon Rum, Gosling's Ginger Beer, Local Apple Cider, Fresh Apple

## CHERRY BOMB \$16

Jefferson's Bourbon, Fresh Lemonade, Black Amarena Cherry Smash, Chocolate Bitters

## APPLE CIDER SANGRIA \$14

White Wine, Local Apple Cider, Fruit Liqueur, Fresh Apples and Citrus  
*Caramel Cinnamon Sugar Rim*

## HANDCRAFTED MARGARITAS \$15

*optional rim choice of: salt, sugar, tajín, or cinnamon sugar*

### SPICED PEAR

Altos Blanco Tequila, Pear Liqueur, All-Spice Liqueur, Fresh Lime, Anise star

### SUGAR AND SPICE

Tanteo Jalapeño Tequila, Fruitful Mango Liqueur, Fresh Lime

### BLOOD ORANGE

Altos Blanco Tequila, Triple Sec, Fresh Blood Orange Juice

### HIBISCUS POMEGRANATE

Altos Blanco Tequila, Triple Sec, Pomegranate Juice, Hibiscus Syrup, Fresh Lime

## BID DADDY SMOKE SHOW

Komos Reposado Rosa Cinnamon Spice Tequila Old Fashioned  
*Smoked & Served Tableside in a Smoke Box*

\$38 for one

\$75 for two

*Please inform your server of any allergy due to our use of egg, nuts, and dairy at the bar*