

O N B O A R D

Antipasti Board 13 dollars

Excellent as an antipasto for one or as a starter for a group, our antipasti board is a rotating combination of fresh, traditional meats, cheese and accoutrements served with fresh bread. Ask the bartender for today's items.

W I N E F L I G H T S

WHAT IS A FLIGHT, YOU ASK?

A flight is a selection of 3 wines (2oz each) served side by side at the same time allowing you to taste and compare a variety within a given category. This is a great opportunity to expand your knowledge of our wine. Let our bar staff select your wines from one the following categories.

Tre Bianchi 8 dollars

EXPERIENCE THE WONDERFUL WORD OF ITALIAN WHITES. FIND OUT WHY THE WINES FROM FRIULI ARE SO SOUGHT AFTER OR HOW A PIEDMONTESE OR TUSCAN CHARDONNAY QUAFFS. DON'T FORGET ABOUT PROSECCO!!!

OMP Trifecta (Old Mission Peninsula) 7 dollars

HERE'S A CHANCE TO TASTE SOME OF OUR AMAZING LOCAL WINES...RIESLING, PINOT GRIS, CHARDONNAY. GIOVANNI RECOMMENDS A TRIFECTA OF RIESLING.

Sangio-Sangio-Sangio 9 dollars

SANGIOVESE IS THE BREAD AND BUTTER GRAPE OF TUSCANY. ALONG WITH A SANGIOVESE FROM TUSCANY, YOU MIGHT TASTE ONE FROM MARCHE OR A SANGIOVESE BASED BLEND FROM UMBRIA.

Rosso Grosso 7 dollars

THIS IS THE "BIG RED" SELECTION. . .MAYBE A SUPER TUSCAN, A NERO D' AVOLA FROM SICILY AND A CABERNET SAUVIGNON FROM, ARGENTINA.

BYOF (Build your Own Flight) 8 dollars

BUILD YOUR OWN FLIGHT. . .PERHAPS A CHIANTI, A PINOT NOIR AND A PROSECCO TO CLEANSE THE PALLETTE.

G I O V A N N I ' S B E E R

Features

Short's "Stellar Ale," Mi (5.4 %) 16oz Draft, \$4½ Our own signature Ale, brewed by our good friend Joe Short in Bellaire, Mi. This ale is a hop-heads dream. . .100% Amarillo hop, pale ale malt and a hefty dry hop of more Amarillo's. This beer pairs amazingly with most food (lot's of grapefruit on the nose), and is quite the thirst quencher on a hot day because of the great acidity.

PS: There are only 2 places on the planet that you can drink this beer. . .here and at Short's Brewing in Bellaire, MI.

www.shortsbrewing.com

Anderson Valley Brother David's Triple (10 %) and Double (9 %) Abbey Style Ales, \$7½ (22 oz.) Oh Brother, where art Thou?! These are an American craft brewer's interpretation of Belgian abbey ales - highly complex and hoppy, with flavors of spiced orange and roasted nuts. www.avbc.com

Anchor Steam "Old Foghorn" Barleywine, Ca (9.6 %), \$7 An amazing display of craft beer. Old Foghorn is aged for 6-9 months before bottling. It is very hoppy, but drinks more like dessert wine than beer. www.anchorbrewing.com

Bells "Expedition Stout", Mi (10.5 %), \$5 This beer is one of the best stouts available from our state and is a great after dinner treat. Lot's of chocolate and coffee with a high alcoholic kick!

www.bellsbeer.com

Sierra Nevada Brewing "IPA," CA (5.4 %), \$5 This seasonal from Sierra Nevada is styled like a classic English IPA. . .lovely malts and a nice hoppy finish. www.sierranevada.com

Anderson Valley "Barney Flats," Oatmeal Stout \$6 A winter classic from our friends at Anderson Valley Brewing Company.

Think iced coffee with a hint of chocolate. www.avbc.com

Westmalle Dubbel Trapist Ale, Belgium (7.0 %), \$6½ This beer is from one of the 6 Monasteries that brew beer in Belgium. Rich and smooth, it will be great with roasted meats or as dessert.

www.merchantduvin.com

Sam Smith "Organic Ale," 18.7oz (5 %), \$7 A quintessential English ale. . .refined hops with a yummy maltiness. This fine ale is Certified Organic by the USDA-accredited California Certified Organic Farmers. www.merchantduvin.com

U P C O M I N G E V E N T S

Thursday
22 March

Sous Chef Dinner

6:30pm

Join us for a six course dinner created by our Sous Chef Pat Evans. Ask your bartender for a menu for this great event.

Make your reservation today!!

GIOVANNI'S ROCHEFORT 10 EPIPHANY

The latest beer and food pairing from Giovanni. . .Trappiste Rochefort 10, one of the worlds finest Abbey Ales, served with biscotti with a hunk of Gorgonzola.

12½

GELATO BIRRA TAVOLETTA

Rogue Hazelnut Brown Nectar with a scoop of House made Vanilla Gelato.

6½

THE BELLINI

Prosecco with a splash of peach nectar.

6½

GIOVANNI 'TINI

The classic martini taken to the next level. . .this martini is so good you will want the recipe. . . but we would have to hire you if we were to tell!!!

7½

ESPRESSO MARTINI

Stolichnaya Razberri, Stolichnaya Vanilla, Grand Mariner, Godiva Chocolate Liquor and a shot of espresso.

8½

THE SILVER BULLET

Grey Goose vodka chilled, served up with a wee drop of Laphroaig 15 year Single Malt Whisky.

7½

THE SIDECAR

Brandy & Cointreau with fresh lemon juice, chilled and served up.

7½

GUINNI 'TINI

Guinness Stout floating on a chilled shot of Chambord.

6½

THE "1:45"

Effen Black Cherry Vodka, seductively mixed with Grand Marnier.

7½

TOMMY PAMA

Tommy Bahama "Golden Sun" rum, Pama pomegranate liquor and a splash of pineapple juice, chilled and served up.

8½

NEGRONI

This classic comes to us from Italy...Equal parts Plymouth Gin, Campari and Cinzano sweet vermouth, served on the rocks

6½

PAMA-RITA

Pama pomegranate liquor replaces the tequila in this drink, a splash of Cointreau, house-made sour mix and roses lime juice.

6½