



Z A M B R I ' S

## COCKTAILS

<b>COLLEGE STREET</b> <i>Lot 40 Rye, Fernet Branca, Campari</i>	12	<b>BASIL SMASH</b> <i>Alexander Grappa, Maraschino, Basil, Lemon</i>	12
<b>THE AMETHYST</b> <i>Stolychnaya Vodka, Lillet, Lemon, Crème de Violette</i>	12	<b>AMARETTO SOUR</b> <i>Amaretto, Bulleit Bourbon, Amaro, Lemon, Egg White</i>	12
<b>VENETIAN SPRUTZ</b> <i>Aperol, Prosecco, Soda</i>	10	<b>MARTINI DI OLIVA</b> <i>Olive oil washed Sheringham Gin, Imperative Vermouth, Olive</i>	12
<b>TEMPESTA</b> <i>Kraken Dark Rum, Amaro Montenegro, Lime, Ginger Beer</i>	12	<b>EL PACINO</b> <i>Mezcal, Tequila, Aperol, Absinthe, Lemon</i>	12
<b>CLASSIC NEGRONI</b> <i>Beefeater Gin, Campari, Martini Rosso Vermouth</i>	10	<b>LIMONSECCO</b> <i>Limoncello, Grappa Soaked Sugar Cube, Prosecco</i>	10

## WHITE

	5 oz	btl
<b>ORVIETO, Santa Cristina, 2017</b> <i>Umbria, Italy</i> <i>Medium bodied, dry</i>	8.5	38
<b>SAUVIGNON BLANC, Winemaker's Cut, 2017</b> <i>Okanagan Valley, B.C.</i> <i>Aromatic, fruit forward</i>	10	42
<b>VERDICCHIO, Umani Ronchi, 2016</b> <i>Le Marche, Italy</i> <i>Minerality &amp; citrus with good weight</i>	10	42
<b>PINOT GRIGIO, KRIS, 2017</b> <i>Trentino-Alto Adige, Italy</i> <i>Medium bodied, flavors of apricots &amp; orange blossom</i>	11	45
<b>VERMENTINO DI SARDEGNA, Argiolas, 2017</b> <i>Sardinia, Italy</i> <i>Full bodied, honeyed finish</i>	11	45
<b>CÀ DEL MAGRO, Monte del Frá, 2015</b> <i>Veneto, Italy</i> <i>Tre Bicchieri: rich in the palate with bouquet of apples</i>	12	50
<b>TREBBIANO ALDIANO, Cantina Tollo, 2015</b> <i>Abruzzo, Italy</i> <i>Rich, weighty &amp; complex</i>	12.5	54

## SPARKLING

	5 oz	btl
<b>IL FRESCO PROSECCO, Villa Sandi, NV</b> <i>Veneto, Italy</i> <i>Soft bubbles, light &amp; fruity</i>	9	38
<b>PETALO MOSCATO, Bottega, NV</b> <i>Veneto, Italy</i> <i>Sweet sparkling white</i>	8	35
<b>CONCERTO LAMBRUSCO, Medici Ermete, 2016</b> <i>Emilia-Romagna, Italy</i> <i>Dry, enticing, sparkling red</i>	10	40
<b>CHAMPAGNE, Moutard Père &amp; Fils, NV</b> <i>Champagne, France</i> <i>Toasty &amp; lush</i>	90	

## ROSÉ

	5 oz	btl
<b>ROSÉ, Unsworth, 2017</b> <i>Cowichan Valley, B.C.</i> <i>Beautifully balanced, Provençal style</i>	10	45

## RED

	5 oz	btl
<b>SANGIOVESE, di Majo Norante, 2016</b> <i>Molise, Italy</i> <i>Full bodied, fresh &amp; fruit forward</i>	8.5	38
<b>NERO D'AVOLA, Cusamano, 2016</b> <i>Sicily, Italy</i> <i>Rich &amp; soft</i>	10	42
<b>DOLCETTO, Luigi Einaudi, 2016</b> <i>Piedmont, Italy</i> <i>Bright with red fruit &amp; an almond finish</i>	11	46
<b>PINOT NOIR, Stag's Hollow, 2016</b> <i>Okanagan Falls, B.C.</i> <i>Savoury &amp; spicy with hints of cherry</i>	11	45
<b>MONTEPULCIANO, Il Feuduccio, 2015</b> <i>Abruzzo, Italy</i> <i>Juicy with red berry fruit &amp; integrated tannins</i>	11	45
<b>MERLOT, Poplar Grove, 2014</b> <i>Okanagan Valley, B.C.</i> <i>Full bodied with aromas of cherries &amp; Okanagan sage</i>	12	50
<b>PALAZZO DELLA TORRE, Allegrini, 2015</b> <i>Veneto, Italy</i> <i>Rich, weighty Amarone style</i>	13	58
<b>CHIANTI CLASSICO, Barone Ricasoli, 2015</b> <i>Tuscany, Italy</i> <i>Medium bodied &amp; elegant</i>	13.5	60
<b>BAROLO SERRALUNGA D'ALBA, Fontanafredda, 2014</b> <i>Piedmont, Italy</i> <i>The King of Italian wines</i>		90
<b>AMARONE DELLA VALPOLICELLA, Montresor, 2015</b> <i>Veneto, Italy</i> <i>Ripe with notes of dried fruit, chocolate &amp; cherries</i>		95
<b>BRUNELLO DI MONTALCINO, Il Poggione, 2012</b> <i>Tuscany, Italy</i> <i>Well balanced with vibrant red fruit</i>		150
<b>TIGNANELLO, Antinori, 2014</b> <i>Tuscany, Italy</i> <i>World famous Super Tuscan</i>		185
<b>SASSICAIA, Tenuta San Guido, 2014</b> <i>Tuscany, Italy</i> <i>The original Super Tuscan</i>		350

## BEER

	PINT
<b>NASTRO AZZURRO, Peroni, Lazio, Italy</b>	8
<b>DARK MATTER, Hoyne. Victoria, B.C.</b>	7.5
<b>FARMHAND SAISON, Driftwood. Victoria, B.C.</b>	7.5
<b>SHORTWAVE, Phillips. Victoria, B.C.</b>	7.5

## NON ALCOHOLIC

<b>SAN PELLEGRINO ITALIAN FRUIT SODA</b>	3.5
<b>SAN PELLEGRINO CARBONATED MINERAL WATER</b>	2.25 / 5.5
<b>HOUSE MADE ICE TEA</b>	3.5
<b>BECKS</b>	4