

## BAR MENU

### White Wine

#### Sparkling Wine *glass bottle*

Stella Rosa Prosecco, Italy		30
Stella Rosa Prosecco (Split bottles)	9	

#### Riesling / Moscato *glass bottle*

Maddalena Riesling	9	32
Tobin James Moscato	9	32

#### Sauvignon Blanc *glass bottle*

Beckmen, Santa Ynez Valley	9	32
Honig, Napa Valley	11	44

#### Pinot Grigio *glass bottle*

J Dusi, Paso Robles	9	32
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#### Albarino *glass bottle*

Opolo, Paso Robles	12	39
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#### Chardonnay *glass bottle*

Fugazzis, Edna Valley	9	30
Hearst Ranch, Monterey	10	34
San Simeon, Monterey	11	36
Rombauer, Carneros	16	50

#### Rosé *glass bottle*

Opolo, Central Coast	10	34
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### Red Wine

#### Pinot Noir *glass bottle*

Fugazzis, Edna Valley	9	30
Joyce Submarine Canyon, Monterey	12	39

#### Merlot *glass bottle*

The Fableist, Central Coast	10	36
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#### Red Blend *glass bottle*

Lapis Luna Red, North Coast	10	34
Field Recordings Fiction Red Paso Robles	11	39

#### Cabernet Sauvignon *glass bottle*

Fugazzis, Paso Robles	9	30
Hearst Ranch Bunkhouse Paso Robles	14	45
Justin Winery, Paso Robles	15	50
Daou, Paso Robles	18	58
Austin Hope, Paso Robles	20	70
Adelaida Signature Reserve Viking Vineyard, Paso Robles		98
Caymus, Napa Valley		145

#### Zinfandel *glass bottle*

Opolo Mountain, Paso Robles	14	48
Rombauer, Napa Valley	16	52

#### Dessert *glass bottle*

Old Shandon Port, Paso Robles	8	32
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# Beer

# FUGAZZIS

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### ***Draught*** 6

#### **Modelo Especial**

Mexico

#### **Firestone 805**

Paso Robles, CA

#### **Stella Artois**

Leuven, Belgium

#### **Fugazzis Lager**

SLO Brew

#### **Sculpin IPA**

San Diego, CA

### **One Rotational Tap**

### ***Bottled Premium*** 5

#### **Corona Premier**

Mexico

#### **Heineken**

Holland

#### **Lagunitas IPA**

Petaluma

#### **Newcastle**

England

#### **Guinness**

Ireland

### ***Bottled Domestic*** 4

#### **Blue Moon**

#### **Budweiser**

#### **Coors Cutter N/A**

#### **Coors Light**

#### **Coors Banquet**

### **Craft Cocktails**

#### **Negroni 15**

What at one point was a modified Americano Cocktail, by adding gin, with Campari and a fortified wine known as Vermouth. We garnish this drink with an orange peel and now call it "The Negroni."

#### **White Linen 15**

Just a short drive to Sacramento and you'll be able to visit the birthplace of this cocktail. Only Gin, St Germaine, fresh lemon with muddled cucumber and a splash of house-made simple syrup is required for creating this refreshing cocktail know as the "White Linen"

#### **Manhattan 1792 15**

This one has all the history of the 1870's, when it was created. Fresh out of the club in Manhattan NYC; where this cocktail got its name. A stiff mix of Bourbon, Vermouth and a few Dashes of Bitters is what you'll need to re-create this piece of history.

#### **Trails End Old Fashioned 15**

Whether in Louisville, at the Waldorff in NYC, or here at Fugazzis, the cocktail that Mr. James Pepper created over 140 years ago has thrived as one of the most sought-after drinks in the industry. Bourbon, Bitters, over ice with a Juxardo cherry and orange peel. *Simply Timeless*

### **Margaritas**

#### **Blood Orange Margarita 10**

Hornitos 100% Agave Tequila, Cointreau, sweet and sour, fresh lime juice and a splash of blood orange puree

#### **Pomrita 10**

La Pinta Pomegranate-Infused Tequila and our house blend lime syrup

#### **Spicy Cucumber Margarita 12**

Don Julio Blanco Tequila muddled with fresh cucumber and limes, Cointreau Orange liqueur and lemon-lime soda with a splash of fresh jalapeño juice

### **Mules 10**

**\*Turn your Mule into a "Buck"**  
by substituting ginger ale for  
ginger beer upon request

#### **Strawberry Lemonade Mule**

Smirnoff Strawberry Vodka

#### **Royal Mule**

Crown Royal

#### **Fog Horn**

Hendricks Gin &  
Muddled Cucumbers

#### **Blueberry Mule**

Smirnoff Blueberry Vodka

#### **Mexi-Mule**

Hornitos Reposado and  
Blood Orange Purée

#### **Tropical Mango Mule**

Bacardi Mango Fusion

#### **French Kiss Mule**

Chambord Liqueur  
and St. Germain Liqueur

#### **Dark & Stormy**

Cruzan Spiced Rum

# Martinis

# FUGAZZIS

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### **Cashmere & Silk** 13

Grey Goose Pear Vodka, St. Germain,  
Brut float and a pear slice

### **Blood Orange Drop** 12

Absolut Mandrin Vodka, Cointreau,  
lemon juice and blood orange purée,  
sugar rimmed glass

### **Brown Derby** 13

Buffalo Trace Bourbon and  
Benedictine Liqueur shaken with  
house lemonade and a dash of  
Peach Bitters, with  
a float of ginger ale

### **Cucumber Gimlet** 12

Hendricks Gin, muddled cucumber,  
simple syrup and fresh lime  
with a splash of soda

### **Lavender Lemon Drop** 12

Absolut Citron Vodka, Triple Sec,  
St. Germain, a touch of Crème Yvette  
and fresh lemon juice served  
in a sugar rimmed glass

### **Blueberry Lemon Drop** 12

Smirnoff Blueberry Vodka,  
Cointreau, smashed blueberries  
and blackberries, fresh lemon juice,  
and a splash of simple syrup,  
served up with a sugared rim

### **Creamy Chocolate Martini** 12

Smirnoff Vanilla Vodka,  
Godiva Chocolate Liqueur  
and Baileys Irish Cream

### **Pomtini** 12

Smirnoff Pomegranate Vodka  
DeKuyper Pomegranate Liqueur,  
pomegranate juice and  
our house blend lime syrup.  
*This is the most perfect  
pomegranate martini ever made*

### **Georgia Peach** 12

Smirnoff Peach Vodka,  
Peachtree Schnapps and  
our house lemonade,  
with a delicious maraschino bottom

### **Stockholm Royale** 13

From the highest standards  
this is an Absolut Vodka  
Top Shelf Lemon Drop with  
an extra layer of Stanford Brut  
on top and a sinker of Chambord

### **Fugazzis Manhattan** 11

Old Forester, Sweet Vermouth,  
bitters, stirred and topped  
with a Luxardo Cherry