

SPECIALI DEL GIORNO

SPECIALTY WINE

PINOT NIOB, ACACIA CARNEROS '13 19

Carneros ripe flavor and textures of fine silk. Generous aromas of Bing cherries and burgundy plum, layered rose, and mineral expression. Fully ripened structure the harmonious flavors, finish with warm spice.

SPECIALTY COCKTAIL

SUMMERJITO 14

A refreshing infusion of organic white Crusoe Rum Farmers market blackberries, blueberries, mint, and lime

COCKTAILS & MARTINIS 14

APEROL SPRITZ	Apertivo "Aperol", Prosecco, Orange
WHITE PEACH BELLINI	Prosecco, White Peach
MOJITO	Fresh Muddled Mint & Lime, Raw Sugar, Rum
FRESH MARGARITA	Fresh Lime, Tequila, Sugar
JASMINE MANHATTAN	Theia Jasmine, Whisky, Sweet Vermouth
FRENCH MARTINI	Chambord, Grand Marnier, Vodka, Prosecco
NEGRONI SBAGLIATO	Lighter Version of the Traditional: Campari, Sweet Vermouth & Sparkling Prosecco
SMOKEY GODFATHER	Lagavulin 16yr, Theia Jasmine, Amaretto, Rosemary, Pancetta 22

ARTISANAL COCKTAILS

LAGO pays tribute to our dedicated friends at the Santa Monica Farmers' Market. Our mixologists make the following cocktails using only the freshest ingredients from our local farms in conjunction with organic liquors.

Solo **14** / One litro Carafe **38**

HIBISCUS TWIST

Oro Blanco Grapefruit, Hibiscus, Gin. Garcia Farm

LIMONATA

Meyer Lemon, Açai Berry Veev Liqueur, Prosecco. Sycamore Farm

MARKET MARGARITA

Citruses, Theia Organic Jasmine, 4 Copas Tequila Blanco. Jaime Farm

SAGE MIST

Sage, Crop Organic Cucumber Vodka, Prosecco. Maggie's Farm

BERRY POM

Strawberry, Pama Pomegranate, Gin. Harry's Berries Farm

POMARY

Pomello Grapefruit, Bourbon, St. Germain, Orange Bitters, Rosemary. Valley Ctr

CAPRESE

Cherry Tomato, Basil, Crop Tomato Vodka, Balsamic. Wong Farm

CAIPIRINHA

Blood Orange, Lime, Raw Sugar, Cachaca. JJ Lone Daughter Ranch

RASPBERRY LEMON DROP

Fresh Raspberries, Meyer Lemon, Tru Lemon Vodka. Pudwill Farm

BASILTINI

Naval Oranges, Strawberry, Basil, Rum. Thao Farm

WHITE

Arneis, Ceretto "Blange", Piemonte 14

Chardonnay, Mezza Corona, Trentino 9

Chardonnay, Chateau St. Jean "Robert Young", Sonoma 14

Pinot Grigio, Lagaria, Friuli Venezia Giulia 9

Pinot Grigio Collio, Borgo, Friuli Venezia Giulia 11

Rosé, Olivi "Zelia", Toscana 15

Sauvignon Blanc, Venica & Venica "Ronco del Cero", Friuli Venezia Giulia 15

Sauvignon Blanc, White Oak, Alexander Valley 9

RED

Aglianico, Vigneti del Vulture, "Pipoli", Basilicata 14

Cabernet, Leese-Fitch, California 9

Cabernet, Buehler, Napa Valley, '08 15

Chianti Riserva, Monsanto, Toscana 12

Meritage, Cryptic, Sonoma County 12

Merlot, Prendina, Lombardia 10

Pinot Noir, Chalone Vineyards, Monterey 12

Super Tuscan, Lucente, Toscana

(Merlot, Sangiovese, Cab) 15

SPARKLING

Prosecco Brut DOC, Valdo, Valdobbiadene 10

Franciacorta Rose Brut, Contadi Castaldi, Lombardia 14

Brachetto, Tor dell'Elmo, Piemonte (sweet, effervescent dessert wine) 9

DESSERT MARTINI 12

GERMAN CHOCOLATE CAKE

Malibu Rum, Godiva Dark, Bailey's

WHITE CHOCOLATE MARTINI

Tru Vanilla Vodka, Godiva White Chocolate, Bailey's

DARK CHOCOLATE MARTINI

Tru Vanilla Vodka, Godiva Dark Chocolate, Bailey's

HENDRICK'S SGROPPINO

Hendrick's Gin, Lemon Sorbet

RUSSIAN MARTINI

Godiva White Chocolate, Kahlua, Tru Vanilla Vodka

ESPRESSO MARTINI

Espresso, Tru Vanilla, Bailey's, Kahlua

HOT DRINKS 10

CAFFÈ CORRETTO

Espresso with Shot of Grappa or Brandy

CAFFÈ PINON

Baileys, Frangelico, Espresso & Steamed Milk with Whipped Cream

CAFFÈ SLIDE

Godiva White Chocolate, Kahlua, Baileys, Espresso & Steamed Milk with Fresh Whipped Cream

ITALIAN COFFEE

Amaretto di Saronno, Brandy, & Coffee with Fresh Whipped Cream

MEXICAN COFFEE

Tequila, Kahlua & Tia Maria Coffee

NUTTY IRISHMAN

Frangelico & Jameson Coffee with Fresh Whipped Cream

VIN BRULÈ

A warm, soothing blend of red wine, cloves, cinnamon, sugar, lemon and orange peel

GROLLA

A Ritual from the Italian Alps! Served in the "Friendship Cup": 9.00 per person

(minimum two)

BIRRE

IMPORTED BEERS

Moretti, Italy 7

Moretti Rossao, Italy 7

Oro di Milano, Italy 7

Peroni, Italy 7

Corona, Mexico 7

Stella Artois, Belgium 7

St. Pauli, NA (Non-Alcoholic), Germany 6

'32', Treviso, Italy 19 (750 mL)

Audace White, Spiced Ale; citrus fruit, almond peach

Oppale Hoppy, White ale; pineapple, caramel, and toffee

Nebra Strong, white amber; caramel & gentle spiciness

DOMESTIC BEERS

Blue Moon, Colorado 7

Budweiser, St. Louis, Missouri 6

Bud Light, St. Louis, Missouri 6

Deschutes Mirror Pond Ale, Oregon 7

IPA, Stone Brewery, San Diego, California 7

Mama's Little Yella Pils, Colorado 7

Jamaica Red Ale, Mad River Brewery, Northern California 7

Dogtown Duck IPA, Venice Brewing Co., California 12 (22 oz)

LOVE OUR LOCALS

TAILGATER SUNDAY:

Happy Hour while game is on

LOCALS' MONDAY

No corkage charge - Locals receive 15% discount on food

HAPPY NIGHT TUESDAY...NOT JUST AN HOUR!

Happy Hour all night long at the bar

WINE WEDNESDAY

1/2 off selected bottled wines from our award-winning wine list

THIRSTY THURSDAY

Market-driven specialty cocktails \$20 - Pizza \$8

SILICON BEACH LUNCH

Speedy 2- course menu Mon-Sat \$16 & \$19

HAPPY HOUR



Daily 4 - 7 p.m.
(patio and bar!)

Appetizers & Pizzas Special Pricing

\$4 Beers & \$5 House Wines

