

## SPECIALI DEL GIORNO

### SPECIALTY WINE

#### VERTIGO BIANCO, LIVIO FELLUGA, '13 14

Friuli - Blend of Chardonnay and Ribolla Gialla. Intense and fresh aroma, notes of citrus, lemon zest, mint and cherry flowers. On the palate, lively and fresh with balanced acidity.

### SPECIALTY COCKTAIL

#### NERONE \$16

Bulleti Bourbon 10yr., Campari, Punt e Mes, Angostura, Smoked Mesquite, Chef Pincay's Artisanal Pickles

### COCKTAILS & MARTINIS 14

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

## 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**

### MILANO MULE

Hansen Ginger Vodka, Fresh Cucumber, Lime, Ginger Beer

### HIBISCUS TWIST

Ruby Red Grapefruit, Hibiscus, Gin. Garcia Farm

### LIMONATA

Meyer Lemon, Avion Silver Tequila, Veev Açai Berry Liqueur, Prosecco. Garcia Farm

### MARKET MARGARITA

Citruses, Theia Organic Jasmine, Organic Tequila Blanco IXA. Jaime Farm

### SAGE MIST

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

### BERRY POM

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

### POMARY

Pomello Grapefruit, Knob Creek Bourbon, St. Germain, Orange Bitters, Rosemary. Jaime Farm

### CAPRESE

Organic Heirloom Tomatoes, Basil, Crop Tomato Vodka, Balsamic. Wong Farm

### RASPBERRY LEMON DROP

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

### BASILINI

Fresh Oranges, Strawberry, Basil, Organic Rum. Coleman Farm

RISTORANTE ITALIANO  
A WINDOW ON LAKE COMO

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## WHITE

**Arneis**, Bruno Giacosa, Piemonte 14

**Chardonnay**, "Camara" Tenute Mazzolino, Lombardia 13

**Chardonnay**, Iron Horse, Russian River Valley 14

**Pinot Grigio**, Lagaria, Friuli Venezia Giulia 10

**Pinot Grigio IGT BIO**, Fasoli Gino, Veneto 12

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

**Fume Blanc**, Dry Creek Vineyard, Sonoma 12

**Soave Classico**, Inama, Veneto 12

## RED

**Barbera**, Torti, Lombardia 12

**Cabernet**, Leese-Fitch, California 10

**Cabernet**, Buehler, Napa Valley, 15

**Chianti Riserva**, Monsanto, Toscana 12

**Meritage**, Alba Cellars, North Coast 12

**Nobile di Montepulciano**, Poggio Stella, Toscana 13

**Merlot**, B.V., Napa Valley 12

**Pinot Noir**, MacMurray, Russian River Valley, 13

**Super Tuscan**, Aia Vecchia Lagone, Toscana 16

## SPARKLING

**Prosecco Brut DOC**, Valdo, Valdobbiadene 12

**Franciacorta Rose Brut**, Contadi Castaldi, Lombardia 16

## 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": 10.00 per person

(minimum two)

## BIRRE

### IMPORTED BEERS

Moretti, Italy 7

Moretti Rossa, Italy 7

Peroni, Italy 7

Corona, Mexico 7

Stella Artois, Belgium 7

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

Cider Rekorderlig (Passion Fruit or Strawberry/Lime), Sweden 7

### DOMESTIC BEERS

Sculpin Grapefruit IPA, San Diego 8

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

IPA, Deschutes Fresh Squeezed, Oregon 7

Mama's Little Yella Pils, Colorado 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

\$5 Beers & \$7 House Wines

