

SPECIALI DEL GIORNO

SPECIALTY WINE

MERLOT, TEXTBOOK, NAPA '15 13 GLASS / 52 BOTTLE

Napa - Stylish and complex, full-bodied Merlot. Taste of plum and red licorice with hints of herb and spicy oak. Great depth and balance with long, lightly tannic finish.

SPECIALTY COCKTAIL

JUNE-IPERO \$15

Nolet's Dry Gin, Aperol, Market Raspberries, Lime & Soda

FRESH WHITE PEACH BELLINI \$14

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**

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

BASILTINI

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

WHITE

Arneis, Bruno Giacosa, Piemonte 14

Chardonnay, Tenute Mazzolino "Camara", Lombardia 15

Chardonnay, Iron Horse, Russian River Valley 14

Fume Blanc, Dry Creek Vineyard, Sonoma 12

Pinot Grigio, Lagaria, Friuli Venezia Giulia 10

Pinot Grigio IGT BIO, Fasoli Gino, Veneto 12

Rose, Oro, Friuli 11

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

Soave Classico, Inama, Veneto 12

Vertigo Bianco, Livio Felluga, Friuli 14

RED

Barbaresco, Cascina Rabaglio "Ca Grossa", Piemonte 17

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

Pinot Noir, MacMurray, Russian River Valley, 13

Primitivo, Tenuta Chiaramonte "Ele" 12

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

