

## SPECIALI DEL GIORNO

### SPECIALTY WINE

#### ETNA BIANCO DOC, ALTA MORA, '16 15 GLASS / 60 BOTTLE

Sicilia - Bright yellow wine with deep aromas of ripe apple, flowers, lemon and ginger. Full-bodied, crisp and fruity. Long finish with nuances of minty herbs

### SPECIALTY COCKTAIL

#### IL PALOTTI ROSMARINO \$15

Benham's Vodka, Watermelon, Rosemary, Meyer Lemon

#### FRESH WHITE PEACH BELLINI \$14

market white peaches, sparkling prosecco

### 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**

### 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

## SO-CAL LO-CAL SKINNY COCKTAILS

### BELLA BLUE 14

tito's vodka, blueberry, mint, meyer lemon, agave, sod2

### LAGO RITA 14

riazul tequila, lime, ruby red grapefruit, agave

### BERRY SKINNY 14

bacardi rum, blackberry, lime, agave

### THE FRESH STREET PROMENADE 14

tru organic vodka, cilantro, lime, celery, agave

## 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**, San Michele, Veneto 10
- Pinot Grigio IGT BIO**, Fasoli Gino, Veneto 12
- Rose**, Oro, Friuli 11
- Sauvignon Blanc Collio**, Cormons, Friuli Venezia Giulia 15
- Vermentino DOC**, Su'ento, Sardegna 15
- 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 Classico**, Castello di Radda, Toscana 12
- Meritage**, Alba Cellars, North Coast 12
- Nobile di Montepulciano**, Poggio Stella, Toscana 13
- Pinot Noir**, Z. Alexander Brown "Uncaged", California 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 cocktail carafe \$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

