

SPECIALI DEL GIORNO

SPECIALTY WINE

FRANCIACORTA SATEN, LA MONTINA, NV 17 GLASS / 66 BOTTLE

Lombardia - Sparkling wine from 100% Chardonnay grapes. Fine and soft bubbles on the palate, nose offers a complex bouquet of tropical fruit and aromatic herbs. Smooth and delicate finish.

SPECIALTY COCKTAIL

MONTENEGRITA \$16

Riazul Reposado Tequila, Montenegro Amaro, Grapefruit, Jalapeno, Lime, Scorched Sashito Pepper

FRESH WHITE PEACH BELLINI \$14 market white peaches, sparkling prosecco

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**

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

