

Bubbles

Bisot, 'Jeio' Brut, Prosecco DOC,
Veneto, Italy NU \$18

Pierre Peters, 'Cuvée de Réserve',
Blanc de Blancs Brut,
Le Mesnil-sur-Oger, NU \$45

Krug, Grande Cuvée 171ème Édition, Brut, Reims,
Champagne, France \$95

Billecart-Salmon, 'Le Rosé', Extra Brut,
Mareuil-sur-Ay, Champagne, France NU \$58

White

Benanti, Etna Bianco DOC, Sicily,
Italy 2024 \$22

Marchesi di Barolo, Gavi DOCG,
Piedmont, Italy 2019 \$18

Joaquin, 'Vino della Stella', Fiano d'Avellino
DOCG, Campania, Italy 2019 \$30

Baillly-Reverdy, Sancerre, Loire Valley,
France 2024 \$28

Descombe, "Les Charmes du Vergers",
Chablis, Burgundy, France 2023 \$25

Jerome Fornerot, 'Murgers des Dents de Chien',
Saint-Aubin 1er Cru, Burgundy, France 2023 \$45

Stag's Leap Wine Cellars, "Karia",
Napa Valley, California, USA 2023 \$26

Rosé

Clos Sainte Magdeleine, Côtes de Provence,
France 2023 \$25

Domaine Ott, Chateau de Salle, Cotes de
Provence, France 2024 \$36

Red

Marchesi di Gresy, "Martinenga", Langhe
Nebbiolo DOC, Piedmont, Italy 2023 \$22

Brovia, Barolo DOCG, Piedmont, Italy 2021 \$45

Tenuta delle Terre Nere, 'Anniversario',
Etna Rosso DOC, Sicily, Italy 2022 \$26

Casanova di Neri, Brunello di Montalcino
DOCG 2020 \$45

Podere Sapaio, "Volpato", Bolgheri DOC,
Tuscany, Italy 2022 \$26

Sequoia Grove, Cabernet Sauvignon, Napa
Valley, California, USA 2022 \$35

Danjean Berthou, "Les Charances",
Mercurey, Burgundy, France 2023 \$35

Beer

Peroni Lager (Italy) \$12

Brooklyn East IPA (New York) \$12

Menabrea (Italy) \$12

Allagash White (Maine) \$12

Heineken 0.0 (Netherlands) \$10

Casa Tua Seasonal

Madison Mule \$25

ALB Vodka, Amaro Nonino, Marcuja Ginger Cordial,
Gingerale

White Linen \$27

Ford's Gin, St Germain Liqueur, Fresh Citrus,
White Cranberry, Foam, Mint

Mezcalito \$25

Akul Espadin Mezcal, Aperol, Jalapeño,
Pineapple & Lime, Black Lava Salt

Apricot Barrel \$26

Michter's Bourbon, Combier D' Abricot
Liqueur, Orange Bitters, Noce Affumicata

The Macklowe Honey Badger \$28

The Macklowe Rye, Honey & Thyme Cordial,
Fresh Lemon

Ma Dai \$26

Zacapa 23, Amaro Lucano, Passion fruit,
Ananas, Orgeat, Fresh Lime

Pistachio Martini \$29

Don Julio Reposado, Espresso, Kahlua, Vanilla,
Pistacchio di Bronte

Mocktails

Flower Sour \$18

Fresh Grapefruit Juice, Fresh Lime Juice,
Rose Syrup, Fever-Tree Elderflower Tonic

Mango Twist \$18

Fresh Mango Puree, Fresh Lime Juice,
Fever-Tree Tonic, Fever-Tree Ginger Beer

Bottled Still or Sparkling Water \$10 per person

Casa Tua Classics

Casa Tua \$24

Aperol, Campari, Antica Formula Vermouth,
Prosecco, Muddled Orange and Lime

Leti's Jimadores \$26

Centinela Classico Reposado, Hagave Spiced
Nectar, Lime Juice, Tajin & Fresh Jalapeno

Ginger Passion Martini \$28

Grey Goose, Ginger Falernum,
Passion Fruit Puree, Cranberry Juice, Chili Flakes

Ale's Negroni \$28

Montelobos Espadin Mezcal, Antica Formula
Vermouth, Campari, Orange Foam

Ubi's Gin & Tonic \$28

Beefeater Gin, St. Germain, Hibiscus & Tonic

The Aztec Roots \$24

Akul Espadin Mezcal, Fiori di Sambuco,
Ginger Root, Mint, Fresh Lime Juice

Casa Tua Gin & Tonic \$28

Ford's Gin, Elderflower, Fever-Tree Tonic, Burnt
Rosemary, Cinnamon, Pink Peppercorn, Dehydrated
Citrus

Luca's Sour \$25

Amante 1530 Aperitivo Amaro,
St. Germain, Fresh Lemon Juice, Egg White

Sir Martin Martini \$34

Beluga Gold, Bombay Sapphire Lemon,
Jalapeno Infused Fino Sherry, Spicy Olives

Venice Venice Spritz \$25

Select Aperitivo, Prosecco, Fever-Tree Soda
Water, Spuma al Bergamotto

*'A toast to our friends at The Venice Venice
Hotel, a place of art and soul along the
Grand Canal, and a reminder that life is the
best enjoyed together.'*