

GABRIELE'S

ITALIAN STEAKHOUSE

HULLS FARM ROAD

Milagro Barrel Select Silver Tequila,
Italicus Bergamot Liqueur, Dandelion Green
Simple, Cucumber Bitters, Bubbles

TREND 21

Aczu Gin, Luxardo Amaretto, Naken
Sparkling Orange Wine, Lemon, Orange,
Simple, Aquafaba

LEAF PEEPER

Hudson Short Stack Rye, Cappelletti, Spiced
Maple Cider Syrup, Mole Bitters, Tempus
Fugit Crème de Cacao Mist, Star Anise

NO CAP

Espolon Tequila, Passionfruit, Cappalletti,
Lemon, Agave, Brandy Cherry

SHERWOOD LIBRE

Smith & Cross Jamaican Rum, Meletti Amaro,
Lime Juice, Dry Cola, Club Soda

PERFECT MEXICAN ITALIAN WEDDING

4 Copas Anejo, Cappelletti, Dolin Dry,
Dolin Rouge Flamed Orange

JUST OUTSIDE MANHATTAN

Pinhook Rye, Luxardo Amaretto, Luxardo
Cherry Sangue Morlacco, Walnut Bitters,
Cherry Dust

STRIPTease

Siete Misterios Mezcal, Dolin Dry,
Guanabana, Lime, Agave, Absinthe Sugar

BARREL AGED EURO-TRIP

(by Robin Willis)

Rittenhouse Rye, Pierre Ferrand Dry Curacao,
Carpano Antica, Pimms No. 1, Angostura,
Orange

GABRIELE'S TABLESIDE COCKTAIL SERVICE

(For 2

Beer

PERONI *Naturo Azzuro*

MENABREA *Blonda*

NEBCO *Face Hugger IPA*

GUN HILL *IPA*

DEVILS PURSE *Kolsch*

ZELUS *Ankle Knocker Pale Ale (GF)*

ATHLETIC *Run Wild IPA (NA)*

ATHLETIC *Upside Dawn Golden Ale (NA)*

Offley, White Port

Dow's, Fine Ruby Port

Quinta do Noval, 2014
Late Bottle Vintage Port

Quinta do Noval, 10 Year Tawny Port

Dow's, 20 Year Tawny Port

Dow's, 1994 Vintage Port

Leacock's, Rainwater Medium
Dry Madeira

Blandy's, 10 Year Malmsey Madeira

Sandeman, *Don Fino*, Superior
Fino Sherry

Osbourne, Manzanilla Sherry

Gonzalez Byass, *Nectar*,
Pedro Ximenez Sherry

Chateau Suduirant, 1er Cru Sauternes

Hopler, Trockenbeerenauslese

Cocktails

Port Sherry Fortified & Dessert