

DRINK

cocktails

AMIS PUNCH 10

aperol, tito's vodka, lemon

MEYER MARTINI 14

hendrick's gin, contratto bianco, meyer lemon shrub, thyme

NEGRONI CHIARO 12

boodler's gin, contratto vermouth americano, amaro sirene, peach bitters

ZIO BUCK 11

kinsey rye, lemon, ginger, soda

BASILICO 12

espolon tequila, lime, basil, brown sugar, soda

A LA MODA 11

four roses bourbon, demerara syrup, fashioned

NEW YORK SOUR 12

bulleit rye, lemon, simple syrup, red wine

ALTO 12

prosecco, ginger liqueur, blood orange bitters

UGO 10

prosecco, elderflower liqueur, lemon, mint, soda

draft beer

VICTORY, BRAUMEISTER PILS 6

5.1% Keller Pilsner. Crisp and zippy, with a dry minerality. Notes of fresh bread and pine. PA

TIRED HANDS, HALF GENTLEMAN, NOT BEAST 7

6.7% IPA. Brewed with oats and wheat. Relentlessly dry hopped. Notes of tropical fruit. PA

DOGFISH HEAD, SEAQUENCH 7

4.9% Kolsch/Gose/Berlinerweiss. Made with lime peel, black lime, coriander, and sea salt. DE

italian beer

MENABREA, BIONDA 7

4.8% european pale lager. clean, easy-drinking macro lager. piemonte

MENABREA, AMBRATA 8

5% amber ale. notes of caramel, toasted nuts, some hops and a touch of smoke. Piemonte

bottled beers

VICTORY, PRIMA PILS 7

5.3% german pilsner. a hoppy pils with an herbacious aroma and dry, biscuity finish. PA

TRÖEGS, DREAMWEAVER 6

4.5% hefeweizen. unfiltered and hazy gold. notes of banana and clove. a crisp finish. PA

ALLAGASH, WHITE 6

5.1% witbier. spiced in the belgian tradition with a blend of coriander and orange peel. hazy. ME

GOOSE ISLAND, SOFIE 8

6.5% belgian farmhouse ale. partially aged in chardonnay barrels. effervescent. IL

VIRTUE, MICHIGAN BRUT 7

6.7% barrel aged cider. a blend of heirloom apples. crisp up front with a tart, dry finish. MI

PETRUS, AGED PALE 11

7.3% oaked sour pale ale. aged for two years in large format oak barrels. belgium

DOGFISH HEAD, 60 MINUTE 7

6.0% IPA. Continually hopped for a pungent brew. Notes of bold citrus and orange pith. DE

LAGUNITAS, A LITTLE SUMPIN' SUMPIN' ALE 7

7.5% APA with Wheat. Silky smooth from the added wheat, plus a strong hop character. CA

GREAT LAKES, EDMUND FITZGERALD 7

6.0% Porter. Robust and complex with a huge malt aroma and a dry, chocolaty finish. OH

RUSSIAN RIVER, DAMNATION 14

7.75% Belgian Strong Ale. Medium-bodied with a fruity banana bouquet. Dry and spicy. CA

VICTORY, DIRTWOLF 7

8.7% Double IPA. Aggressively hopped. Full bodied. Hop bitterness and a strong citrus punch.

spumante

ISOTTA MANZONI, PROSECCO NV 10

very fresh and effervescent with lemon verbena aromas and notes of spiced apple. Veneto

CONTADI CASTALDI, FRANCIACORTA BRUT NV 16

chardonnay, pinot bianco and pinot nero blend with lingering aromas of nectarine, apricot, white almond and honey. Lombardia

rosata

VALLE REALE, CERASUOLO MONTEPULCIANO D'ABRUZZO '15 11

a dry rose', intense salmon-pink in color, with generous aromas of sour cherry, strawberry jam and wild herbs. medium-bodied and fresh, with layers of bright fruit flavor. Abruzzo

MARIOTTI, SET E MEZ ROSE '15 12

from the fortana grape a natural, frizzante, sur lie wine with genuine flavor. rustic as its land of the origin. Romagna

vini della casa

WHITE TABLE WINE 26

available by 500ml carafe

RED TABLE WINE 26

available by 500ml carafe

bianchi

ROCCHINA, VERDICCHIO CASTELLO DI JESI '14 12

a crisp wine with notes of passion fruit, stone fruits and peach with a mineral finish. Marche

PRINCIPE PALLAVINCINI, FRASCATI '15 12

this traditional wine has played a historical role in rome, going back over 1,000 years, and is ubiquitous there today. delicate, with pear blossom aroma and a soft, crisp finish. Lazio

ROKU, RIESLING '15 12

fresh, distinctive wine that offers delicate yet complex flavors. it is semi-sweet but retains a refreshing, crisp acidity. California

ADELINA/VETRI, "MAIALOSO" ARNEIS '13 11

famed piemontese white grape bottled exclusively for the vetri family by our friends in adelaide, australia. spice-tinged citrus zest and green apple aromas complemented with note of anise and wildflower honey. Australia Cantine Ripatrasone, "Mojo"

FALERIO '13 11

a blend of trebbiano, passerina and pecorino a beautiful white wine with floral aromas and a fresh fruit taste that's pleasantly soft. Marche

CARDEDU, VERMENTINO DI SARDEGNA NUO '15 12

from the coast of the sardegna Island this unfiltered wine has notes of sea salt, sage, basil, rosemary, cedar with just a touch of fruit. Sardegna

SCARBOLO, FRIULANO '13 13

classic wine of this region, brilliant golden color, wild flowers and almonds notes. on the palate, elegance with structure and the characteristic notes of almonds. Friuli Venezia Giulia

FALESCO, TELLUS CHARDONNAY '15 12

elegant with ripe fruit and a delicate minerality. aromas of citrus and pineapple. Lazio

rossi

COS, PITHOS ROSSO '12 18

blend of nero d'avola and frappato, organic farming, spontaneous fermentation in terracotta amphorae on the skins with indigenous yeast. elegant with cherries, spice and earth notes. Sicilia

ALCESTI, "ISOLA DEI PROFUMI"

SICILIA ROSSO '14 10

delicate, playful blend of nero d'avola and perricone with wonderful concentration of fruit. Sicilia

CASCINA BRUCIATA, DOLCETTO

D'ALBA RIAN '12 13

a classic red with scents of spice and notes of wild fennel, fruit, and ripe plums. Piemonte

CASALFORNO, CHIANTI CLASSICO

RISERVA '11 13

a classic wine from sangiovese, intense, earthy with red berries and black tea notes. Toscana

ROCCO, NEBBIOLO D'ALBA '14 13

red ruby color, persistent and appealing bouquet with notes of rose and peach pit, round on the palate, balanced with soft tannins and good structure. Piemonte

LE RAGNAIE, ROSSO SANGIOVESE '14 12

classic, traditional sangiovese: medium bodied, fabulous nose, aromas of tomato leaf, balsamic, black cherry and a lingering finish. Toscana Conti San Bonifacio, Monteregio

DI MASSA MARITTIMA '11 13

coastal sangiovese, syrah and cabernet franc blend with cherry, black tea and aromatic herbs notes with a mineral finish. Toscana

TERREDAVINO, BAROLO '11 18

this nebbiolo 100% is dry, full, and robust with smooth and harmonious finish. Piemonte

PODERE SAPAIO, "VOLPOLO" BOLGHERI '13 (SUPERTUSCAN) 19

A blend of merlot, cabernet sauvignon, petit verdot with ripe fruit, currant and prune aromas, full bodied, long with a rich finish. Toscana

CLINK FOR CALI

Amis is proud to introduce a selection of California wines to show support for our friends who are beginning to rebuild after extensive damage from the 2017 California wildfires. We encourage you to explore the following list, consisting mostly of wines that represent the “new school” of California winemaking. Often these wines are organic or biodynamic, made honestly in small quantities, and reflect more Old World sensibilities than some of their more name-recognized contemporaries.

For each bottle sold, Amis will donate \$5 to the Winemakers and Sommeliers for California Wildfire Relief fund. Visit www.wscwr.com for more information and the opportunity to get involved, 100% of all proceeds will benefit wildfire victims with the help of CA Wildfire Strong, RCU, NBFR, and NVCF.

White

Ryme, “Hers” Vermentino ’15 \$88

Fresh, vibrant interpretation of one of Italy’s most expressive white grapes. Pineapple, sage, and jasmine, with bright acidity, medium body, and a long finish. *Carneros*

Honig, Sauvignon Blanc ’15 \$60

Zippy Napa Sauvignon Blanc with notes of grapefruit and fresh cut green herbs. *Napa*

Vina Robles, Viognier Blend ’15 \$60

Unique blend of Viognier, Verdelho, Sauvignon Blanc, and Vermentino – lush and exotic. *Paso Robles*

Lioco, Chardonnay ’15 \$75

New school Cali Chardonnay; aged in French oak but showing dynamic acidity and freshness. Notes of lemon, pomelo, chamomile and bay leaf. *Sonoma*

Sandhi, “Santa Barbara County” Chardonnay ’15 \$88

A shining example of some of the most exciting winemaking happening in the US right now. Highwire Chardonnay – ultra complex, layered, mineral, with beautiful clarity and acidity. *Santa Barbara*

Au Bon Climat, “Santa Barbara County” Chardonnay ’15 \$78

From legendary winemaker Jim Clendenen, one of California’s pioneering “New School” producers. Chardonnay with judicious use of oak, great balance of acidity and minerality, but that doesn’t shy from Cali ripeness. *Santa Barbara*

The Prisoner Wine Co, Blindfold Napa White ’15 \$93

Chenin, Roussanne, and Viognier blend with unctuous mouthfeel and flavors of toasted hazelnut and mandarin orange. *Napa*

Rose

Jolie-Laide, Valdiguié Rosé '16 \$78

Naturally made by groundbreaking producer Scott Schulz. Crisp and lean, with aromas of bright bitter orange, strawberry, and fennel, and a Campari-like appeal. *Sonoma*

Red

La Clarine Farms, Jambalaia Rouge '16 \$60

Carignan, Roussane, Grenache, and Syrah in a light, fresh-fruit driven frame. Food-friendly and delicious. *Santa Barbara*

Broc Cellars, "Love Red" Carignan Blend \$66

Juicy, fresh, thirst-quenching blend of Carignan, Valdiguie, and Syrah. Crushed blueberries and wild herbs, light-bodied and great with a slight chill! *Sonoma*

Cruse Wine Co., Valdiguie Nouveau '16 \$85

From the grape also known as "Napa Gamay" and playfully interpreting the Beaujolais Nouveau tradition: plump and beautifully aromatic with scents of lilac and violets and strawberry candies. *Sonoma*

Palmina, Dolcetto '16 \$85

Winemaking legend Steve Clifton's second project with his wife, Chrystal, and a love letter to Italian varieties. This take Piedmont's "little sweet one" is packed with black cherry fruit and finishes plush yet dry. *Santa Barbara*

Dirty & Rowdy, "California Familiar" Mourvedre \$105

From one of California's most promising, unsung endeavors: old vine Mourvedre. Dense, chewy notes of carob and black plum, and fine grain tannins on the finish.

Pax, "The Hermit" Syrah \$120

Pax Mahle's calling card style: elements of Northern Rhone (game meats, white pepper, smoke, lavender) meet Cali in a show-stoppingly complex yet drinkable wine. *Sonoma*

The Prisoner Wine Co., Zinfandel Saldo '15 \$105

A Napa Valley classic with jammy black raspberries, chocolate, and clove. *Lod*
