

# Verde

ASK ABOUT OUR SELECTION OF  
DRAFT RED AND WHITE \$9.50

## VINI BIANCHI

<b>Soave Classico</b> Inama, Verona, 2020	\$50
<b>Pinot Grigio</b> Sartori, Veneto, 2018	\$13   45
<b>Vermentino</b> Costamolino, Sardegna, 2020	\$57
<b>Vernaccia Di San Gimignano</b> Rocca Della Macie, Toscana, 2015	\$53
<b>Greco Di Tufo</b> Colline del Sole, Campania, 2020	\$55
<b>Sauvignon Blanc</b> Cembra, Trentino, 2018	\$13   45
<b>Fiano di Avellino</b> Vinosia, Campania, 2019	\$55
<b>Gavi Di Gavi</b> Villa Sparina, Piemonte, 2020	\$57
<b>Falanghina</b> Feudi Di San Gregorio, Campania, 2019	\$62
<b>Chardonnay</b> Siema Alcesti, Sicily, 2020	\$11   42
<b>Sangiovese Bianco</b> LaSelva, Toacana, 2020	\$54
<b>Coda Di Volpe</b> Vigne Sannite, Campania, 2017	\$51
<b>Moscato D'Asti</b> Placido, Piemonte, 2020	\$12   43

## BOLLICINE E ROSATO

<b>Tati Rosé</b> Bricco, Piemonte, 2020	\$12   44
<b>Prosecco Brut</b> La Gioiosa, Veneto, NV	\$12   45
<b>Lambrusco Rosso Secco</b> Medici Ermeie, Emilia-Romagna, NV	\$12   45
<b>Prosecco Rosé Brut</b> La Gioiosa, Veneto, NV	\$55
<b>Chardonnay Spumante Brut, Metodo Classico</b> Casabella, Emilia-Romagna, NV	\$87
<b>Franciacorta Cuvée Prestige</b> Ca' del Bosco, Lombardia, NV	\$131

## BIN 895 RISERVA "BIANCHI"

<b>Gewürtztraminer</b> Kaltern, Alto Adige, 2017	\$69
<b>Ribolla Gialla</b> Jermann, Friuli-Venezia Giulia, 2013	\$85
<b>Ca'Brione Bianco</b> Nino Negri, Lombardia, 2016	\$89
<b>Langhe Bianco Viognier</b> Marziano Abbona, Piemonte, 2013	\$94

## VINI ROSSI

<b>Schiava</b> Castelfeder, Alto Adige, 2020	\$57
<b>Chianti</b> Danzante, Toscana, 2019	\$12   44
<b>Pinot Noir</b> Ca'Bea del Maniero, Piemonte, 2020	\$12   43
<b>Barbera Del Monferrato</b> Villa Sparina, Piemonte, 2020	\$59
<b>Pinot Noir</b> Argyle, Willamette Valley, 2019	\$72
<b>Nero D'Avola</b> Cusumano, Sicilia, 2019	\$52
<b>Montepulciano</b> Colimoro, Abruzzo, 2020	\$12   44
<b>Ramitello (montepulciano/aglianico)</b> Di Majo Norante, Molise, 2016	\$13   45
<b>Aglianico</b> Volline del Sole, Campania, 2018	\$55
<b>Valpolicella Ripasso</b> Solane, Veneto, 2018	\$54
<b>Primitivo Del Salento</b> Mottura, Puglia, 2019	\$54
<b>Chianti Classico</b> Badia a Coltibuono, Toscana, 2019	\$66
<b>Piediroso, Lacryma Christi Del Vesuvio</b> Mastroberardino, Campania, 2019	\$70
<b>Gertrude (Super Tuscan)</b> la Maialina, Toscana, 2018	\$61
<b>Cabernet Sauvignon</b> Di Majo Norante, Molise, 2018	\$13   46

## BIN 895 RISERVA "ROSSI"

<b>Aglianico Taurasi Reserva</b> Vinosia, Campania, 2011	\$118
<b>Vino Nobile Di Montepulciano</b> Salchetto, Toscana, 2014	\$99
<b>Brunello Di Montalcino</b> Fattoria dei Barbi, Toscana, 2015	\$190
<b>Amarone Della Valpolicella</b> Sartori, Veneto, 2015	\$133
<b>Borolo Buno Padre</b> Viberti, Piemonte, 2017	\$176
<b>Barolo Cannubi</b> Marchesi, Piemonte, 2015	\$274
<b>Barbaresco</b> Fontanabianca, Piemonte, 2016	\$169

--- Please Note: Vitners and Vintages are subject to change without notice ---

# Verde

## HOUSE COCKTAILS

<b>The Moorish Prince</b> [ <i>HOUSE OLD FASHIONED</i> ]	\$14
Rittenhouse Rye, Strega, Local Honey, Peyschaud's & Orange Bitters, Orange Twist	
<b>Nebbia Verde</b>	\$15
Monopolowa Potato Vodka, Basil-Ginger Syrup, Lemon, Sambuca Spritz	
<b>Flying Fox</b>	\$14
Old Grand Dad Bourbon, Bigallet China-China Aperol, Lemon	
<b>A Cat Named Joe</b>	\$14
Banhez Oaxacan Mezcal, Amaro Averna, St. Elizabeth Allspice, Pineapple, Lime	
<b>Secret Iris</b>	\$14
Arette Blanco Tequila, Italicus Rose, Grapefruit, Lemon	
<b>Cassio &amp; Tonic</b>	\$14
Malfy Gin, Campari, Carpano Antica Vermouth, Rosemary, Tonic	
<b>Death by Voltare</b> ( <i>Espresso Martini</i> )	\$15
Monopolowa Vodka, Galliano Café Liqueure, Fresh Espresso	

## ON THE LIGHTER SIDE \$13 (Lower alcoholic options)

<b>Negroni Primavera</b>	
Bruto Americano, Cocchi Vermouth di Torino, Prosecco	
<b>Italian Rootbeer</b>	
Caffo Sambuca Secolare, House Root Beer Sorghum, Seltzer	
<b>Aperol Spritz</b>	
Aperol, Mirabello Prosecco, Seltzer	

## N/A COCKTAILS \$9

<b>Citrus &amp; Lace</b>	
Basil-ginger syrup, lemon, club soda	
<b>Savannah Unknown</b>	
Peach nectar, lemon, house made grenadine	

## BIRRA ALLA SPINA ON TAP

<b>Brewer's Art Resurrection, Dubbel</b> <i>Baltimore</i>	\$7
<b>Monument City Rye IPA</b> <i>Baltimore</i>	\$7
<b>Union Duckpin Pale Ale</b> <i>Baltimore</i>	\$7
<b>Guinness</b> <i>Ireland</i>	\$7
<b>Peroni</b> <i>Italy</i>	\$7
<b>Seasonal Local Offering</b> <i>Ask your server</i>	\$7
<b>Rotating Italian Microbrew</b> <i>Ask your server</i>	\$10   14
<b>Italian Gentleman</b> <i>Guinness over Peroni</i>	\$7
<b>Verde House Shandy</b> <i>Ask your server</i>	\$8
<b>Raven Special Lager</b> <i>Baltimore</i>	\$7

## ITALIAN MICROBREWS IN BOTTIGLIA

<b>Nora</b> <i>Ale with ginger, myrrh, and honey [750ML]</i>	\$29
<b>Baladin Super Floreale</b> <i>Belgian style tripel</i>	\$14
<b>Isaac</b> <i>White ale brewed with Italian spices</i>	\$14
<b>Farrotta</b> <i>Pale ale brewed with orange, honey, and spelt</i>	\$15
<b>Torbata</b> <i>Peat smoked barley wine</i>	\$16
<b>Pink Lady</b> <i>IPA brewed with pink peppercorn</i>	\$16
<b>Remartello</b> <i>India pale lager</i>	\$15
<b>Demon Hunter</b> <i>Dark barley and wheat ale [750ML]</i>	\$29
<b>Dolii Raptor</b>	
<i>Demon Hunter aged in Barbera barrels for 2 years</i>	\$19
<b>Draco</b> <i>Barley wine brewed with blueberries</i>	\$18
<b>Via Emilia</b> <i>Dry-hopped pale lager</i>	\$14
<b>Nuova Mattina</b> <i>Light Saison</i>	\$14
<b>Brett Peat Daydream</b> <i>Scotch Barrel-Aged</i>	\$18
<i>Rauch Sour with blended Brettanomyces</i>	
<b>Vielle Ville</b> <i>Saison brewed with brettanomyces yeast</i>	\$16
<b>Extraomnes Zest</b> <i>Dry hopped Belgian blond ale</i>	\$15
<b>Wayan</b> <i>Belgian Style Saison [750ML]</i>	\$29
<b>Al-Iksir</b> <i>Belgian strong ale [750ML]</i>	\$29
<b>Sidro</b> <i>Apple Cider</i>	\$14
<b>La Mummia</b>	
<i>American wild ale style matured in Barbera barrels</i>	\$18

## BIRRA IN BOTTIGLIA

<b>Corona Light</b> <i>Pale lager, Mexico</i>	\$5.50
<b>Flying Dog Doggie Style</b> <i>Pale ale, Frederick</i>	\$6
<b>Magners</b> <i>Apple or pear cider, Ireland</i>	\$6
<b>Dogfish Head Namaste</b> <i>Witbier, Delaware</i>	\$9
<b>Kaliber</b> <i>Non-alcoholic, Ireland</i>	\$6
<b>LakeFront</b> <i>New Grist, Gluten Free Pilsner, WI</i>	\$7
<b>Southern Tier 2XIPA</b> <i>Double IPA, New York</i>	\$7
<b>Unibroue La Fin Du Monde</b> <i>Belgian tripel, Canada</i>	\$9
<b>Burley Oak Sorry Chicky</b> <i>Berliner Weisse, Berlin, MD</i>	\$6
<b>White Claw Black Cherry</b> <i>Hard Seltzer, Canada</i>	\$7
<b>Evo Exile</b> <i>Red Ale Salisbury, MD</i>	\$6
<b>Spencer Trappist Monk</b> <i>Blond Ale, Spencer, MA</i>	\$10
<b>Spencer Monk's Reserve</b> <i>Quad, Spencer, MA [750ML]</i>	\$29

--- Salute! ---

--- Please drink responsibly ---

# Verde

## RUM

Crusoe Spiced Rum, <i>United States of America</i>	\$12
Old Line Caribbean Rum, <i>Dominican Republic</i>	\$11
[ BOTTLED IN BALTIMORE ]	
Blackwell, <i>Jamaica</i>	\$11
El Dorado White Rum, <i>Guyana</i>	\$10
Diamond Dark, <i>Guyana</i>	\$9
El Dorado 15yr, <i>Guyana</i>	\$17
Rhum Neisson Blanc, <i>Martinique</i>	\$11

## BRANDY

BSC Fumus Pumila Apple, <i>Baltimore</i>	\$10
Chapman's Apple, <i>Washington DC</i>	\$13
Nardini Grappa, <i>Italy</i>	\$9
Camus VS, <i>France</i>	\$10
Remy Martin 1738, <i>France</i>	\$19
Lepanto Solera, <i>Spain</i>	\$14
Vecchia Romagna, <i>Italy</i>	\$11
Hine Rare, <i>France</i>	\$16

## IRISH WHISKEY

Jameson	\$10
Tullamore Dew 12yr	\$15
Redbreast 12yr	\$22

## SCOTCH

Harleston Green, <i>Blended</i>	\$10
Monkey Shoulder 10yr, <i>Blended</i>	\$11
Talisker 10yr, <i>Skye</i>	\$18
Oban 14yr, <i>Highland</i>	\$20
Ardbeg An Oa, <i>Islay</i>	\$22
Belveine 16 yr "Triple Cask", <i>Speyside</i>	\$34

## WORLD WHISKEY

Crown Royal, <i>Canada</i>	\$10
Puni, <i>First Malt Whiskey from Italy</i>	\$32
Kavalan Vinho Barrique, <i>Taiwan</i>	\$48

## AMERICAN WHISKEY

George Dickel No. 8, <i>Tennessee</i>	\$9
Old Line Single Malt, <i>Baltimore</i>	\$12
Michter's Small Batch Sour Mash, <i>Kentucky</i>	\$15

## BOURBON

Borough, <i>Washington DC</i>	\$15
Elijah Craig Small Batch	\$13
Elijah Craig Barrel Proof	\$17
Henry Mckenna 100	\$11
Old Fitzgerald 11yr	\$26
Parker's Heritage Curacao Cask	\$21
Belle Meade Sour Mash	\$11
Belle Meade Sherry Cask	\$16
Old Grand Dad 80	\$9
Basil Hayden	\$15
Booker's	\$19
Buffalo Trace	\$12
Eagle Rare	\$16
Colonel EH Taylor	\$14
Stagg JR	\$14
Wild Turkey Rare Breed	\$14
Russel's Reserve Single Barrel	\$16
Willet Pot Still	\$14
Woodford Reserve	\$14
Jefferson's	\$13
1792 Small Batch	\$13
Weller Reserve Green	\$17
Blantons	\$16

## RYE

BSC Epoch, <i>Baltimore</i>	\$14
Rittenhouse, <i>Pennsylvania</i>	\$10
James E Pepper, <i>Kentucky</i>	\$11
High West Double Rye, <i>Utah</i>	\$12
High West Bourye, <i>Utah</i>	\$17
High West Midwinter Night's Dram, <i>Utah</i>	\$22
George Dickel, <i>Tennessee</i>	\$9
Whistlepig 10yr, <i>Vermont</i>	\$22
Whistlepig 12yr Old World Cask, <i>Vermont</i>	\$28

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## GIN

Monopolowa, <i>Austria</i>	\$9
BSC Shot Tower Gin, <i>Baltimore</i>	\$10
Uncle Val's Botanical, <i>California</i>	\$11
Plymouth Gin, <i>England</i>	\$10
Perry's Tot Navy Strength, <i>New York</i>	\$10
Barr Hill Tom Cat, <i>Vermont</i>	\$15
Malfy, <i>Italy</i>	\$11

## VODKA

Monopolowa, <i>Austria</i> [POTATO]	\$9
Purus Organic, <i>Italy</i> [WHEAT]	\$10
Tito's, <i>Texas</i> [CORN]	\$11
Barr Hill, <i>Vermont</i> [HONEY]	\$15

## TEQUILA

Arette Blanco, <i>Jalisco</i>	\$9
Maestro Dobel Diamante Reposado, <i>Jalisco</i>	\$11
Chinaco Añejo, <i>Tamaulipas</i>	\$15

## MEZCAL

Banhez, <i>Oaxaca</i> [ESPADIN AND BARRIL]	\$9
Bozal, <i>Oaxaca</i> [WILD CASTILLA]	\$18

## CORDIAL

Lazzaroni Amaretto, <i>Italy</i>	\$11
Galliano Espresso Liquore, <i>Italy</i>	\$11
Fiorente Elderflower, <i>Italy</i>	\$11
Pierre Ferrand Dry Curacao, <i>France</i>	\$11
House-Infused Cellos, <i>Ask about flavors!</i>	\$8
Massenez Peach, <i>France</i>	\$11
Massenez Cassis, <i>France</i>	\$11
Luxardo Maraschino, <i>Italy</i>	\$11
Grand Marnier, <i>France</i>	\$12

## FORTIFIED WINE

Manzanilla Sherry, <i>Spain</i> [30Z]	\$9
Lazzaroni Dry Marsala, <i>Italy</i> [30Z]	\$9
Lazzaroni Sweet Marsala, <i>Italy</i> [30Z]	\$9
Graham's 20yr Tawny Port, <i>Portugal</i> [HALF POUR]	\$16

## AROMATIZED WINE

Cocchi Americano, <i>Italy</i>	\$9
Cocchi Rosa, <i>Italy</i>	\$9
Cocchi Torino, <i>Italy</i>	\$9
Cocchi Dopo Teatro <i>Italy</i>	\$9
Carpano Antica, <i>Italy</i>	\$11
Alessio Bianco, <i>Italy</i>	\$9
Alessio Torino, <i>Italy</i>	\$9
Kina Laero D'or, <i>Switzerland</i>	\$10

## AMARI

Averna, <i>Italy</i>	\$11
Cynar 70, <i>Italy</i>	\$10
Lucano, <i>Italy</i>	\$9
Montenegro, <i>Italy</i>	\$11
Ramazotti, <i>Italy</i>	\$10
Meletti, <i>Italy</i>	\$10
Sfumato Rabarbaro, <i>Italy</i>	\$10
Fernet Branca, <i>Italy</i>	\$11
Nonino, <i>Italy</i>	\$15
Bruto Americano, <i>California</i>	\$11
Nardini, <i>Italy</i>	\$11
Campari, <i>Italy</i>	\$11
Suze, <i>France</i>	\$10
Bigallet China-China, <i>France</i>	\$11
Borsci, <i>Italy</i>	\$10
Lazzaroni Amaro, <i>Italy</i>	\$10

## DIGESTIVO

Aperol, <i>Italy</i>	\$11
Caffo Sambuca, <i>Italy</i>	\$9
Opal Nera Black Sambuca, <i>Italy</i>	\$9
Strega, <i>Italy</i>	\$10
Pimm's, <i>England</i>	\$9
Green Chartreuse, <i>France</i>	\$14
Yellow Chartreuse, <i>France</i>	\$14
St George Absinthe Verte, <i>California</i>	\$16
Herbsaint, <i>Louisiana</i>	\$13
Dimmi, <i>Italy</i>	\$10

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