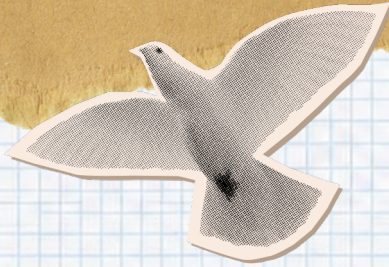


HOST

utica



SUMMER '26

BARTENDER TAKEOVER



SUMMER HAPPY HOUR

~ AT THE BAR ONLY ~

4PM - 6PM

TUE - FRI

\$10 wine // \$6 draft beer // \$3 bottle beer

GIN & TONIC

london dry gin, mediterranean tonic

8

DAIQUIRI

white rum, sugar, lime

8

WHITE RUSSIAN

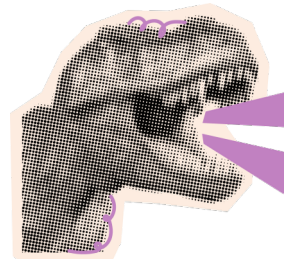
vodka, kahlua, cream

8

OLD FASHIONED

with old forester 86

8



This summer, we handed the menu keys to the bartenders.

No committee. No compromise.

Just one person's obsessions, ideas, and flavors on the page.

This one is all Vale.

Every cocktail on this menu starts with wine.

Some are obvious, some are hiding in plain sight.

These drinks borrow from vineyards, aperitifs, and everything in between.

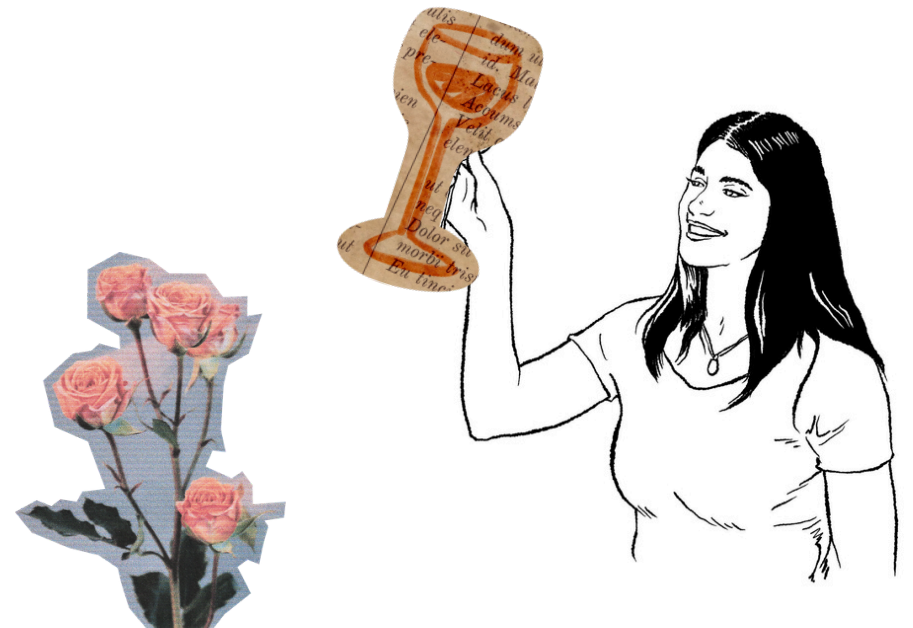
Summer Lineup

- Collin – June 23 → July 11
- Jake – July 14 → Aug 1
- Vale – Aug 4 → 22
- Summer (yes, that's her real name) – Aug 25 → Sept 12



VALE'S MENU

CURIOUS WHO'S CRAFTING YOUR COCKTAILS TONIGHT? COME WAVE
BYE ON YOUR WAY OUT!

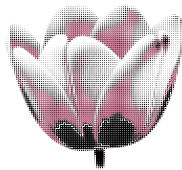


VALE'S COCKTAILS

MLF

popcorn-infused bourbon, **chardonnay**, miso
honey, caramel, lemon
\$14

Note: Malolactic fermentation (MLF) converts tart malic acid into soft lactic acid, giving many chardonnays their buttery, creamy character



PYRAZINE

tequila, red bell pepper, **lambrusco** syrup,
strawberry, lime
\$15

Note: Pyrazines are the natural compounds responsible for the bell pepper and herbaceous notes found in certain grape varieties



VALLE D'ASTI

gin, suze, passionfruit, licor 43, lime, with a
moscato sidecar
\$14

Note: Asti, Italy is home to Moscato d'Asti, one of the world's most iconic sparkling wines

VALE'S COCKTAILS

NOBLE ROT

pisco, cognac, **sauternes**, **pedro ximenez sherry**,
black walnut bitters, orange apricot bitters
\$14

Note: Botrytis, better known as "noble rot", is the beneficial fungus behind some of the world's most prized sweet wines

SAUVY B

pear cognac, jalapeno, st germain, **sauvignon blanc**, bubbly water
\$15

Note: A little nod to the "spicy sauvy b" trend, because who doesn't love a crisp sauvignon blanc with a little sass



MALMSEY

white rum, acid adjusted watermelon juice, **fino sherry**, coconut, vanilla, **madeira**-pandan foam
8

Note: Malmsey is the richest and sweetest style of Madeira, known for its caramelized, nutty flavors

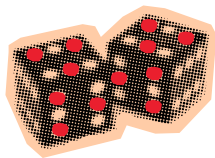
TANNIC FINISH

apple brandy, **pinot noir**, fig, plum, lemon, black
walnut bitters
8



Note: Tannins come from grape skins, seeds, and oak, giving wine its structure and signature dry finish

WINE



WHITE

BY THE GLASS

Colleleva	Central Italy
Verdicchio	12 / 42
D de Dauzac	Bordeaux, France
Sauvignon Blanc Blend	15 / 56
G.D. Vajra	Piemonte, Italy
Moscato	12 / 42
Les Genièvres	Burgundy, France
Chardonnay	15 / 56

BY THE BOTTLE

Stoller	Oregon.
Chardonnay	55
Ostatu Blanco	Spain
Blanco Rioja	59



WINE

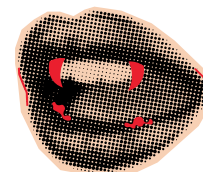
RED

BY THE GLASS

Bernard Magrez	Bordeaux, France
Cabernet Franc Blend	13 / 46
Lioco Indica	Mendocino, California
Valdiguie	19 / 66
Andrew Cabernet	Paso Robles, California
Cabernet Sauvignon Blend	16 / 56
Crossbarn	Sonoma, California
Pinot Noir	14 / 49

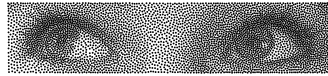
BY THE BOTTLE

Dievole	Toscana, Italy
Chianti Classico	62
Bella Novello	Napa valley, California
Cabernet Sauvignon	90
Télégramme	Châteauneuf-du-Pape, France
Chateauneuf-du-Pape	130



BEER

DRAFT - \$7



Sapporo sapporo
japanese lager

Alaskan Amber alaskan brewing co
amber

Zombie dust 3 floyds
pale ale

Rotating Sour ask about me
sour ale

Seasonal Tap ask about me
rotating



BOTTLE / CAN - \$6

Coors Light pilsner

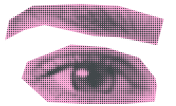
Pacifico cerveza

FLVR! non-alcoholic italian pils

Seasonal Feature ask about me

MINI'S

1.5 OZ POUR



ITALIAN BY ASSOCIATION #9

limoncello with toasted coconut & mango
7

PORTO RICO

50/50 tawny port & white rum
7



ZERO PROOF

NON-ALCOHOLIC OPTIONS

LAPOS AMARO & COLA

a modern take on the classic Italian aperitivo
7

THE VAULT

watermelon, elderflower, almond orgeat
7

ACQUA PANNA STILL WATER

4



AGUA DE PIEDRA SPARKLING WATER

4