

# BEER (BIRRA)

## ON TAP

<b>Modelo</b>   Mexican Lager   4.40%   Grupo Modelo   Mexico <i>pale malt, crisp body, clean finish</i>	<b>3.45</b>
<b>Bud Light</b>   Light Lager   4.20%   ABI   St. Louis, MO <i>sweet grains, light, easy</i>	<b>3.25</b>
<b>Peroni Nastro Azzurro</b>   Lager   5.10%   Peroni   Rome, Italy <i>bright, effervescent, refreshing</i>	<b>4.45</b>
<b>Blue Moon</b>   Belgian-Style White   5.40%   MillerCoors   Golden, CO <i>citrus, spice, sweet</i>	<b>3.95</b>
<b>Shiner Bock</b>   Bock   4.40%   Spoetzl Brewery   Shiner, TX <i>brown bread, light spice, easy</i>	<b>3.45</b>
<b>Easy Peasy</b>   Session IPA   5.20%   Deep Ellum   Dallas, TX <i>tangerine, lemon peel, aromatic</i>	<b>4.45</b>
<b>Art Car IPA</b>   IPA   7.17%   Saint Arnold   Houston, TX <i>citrus, pine, bitter finish</i>	<b>4.95</b>
<b>Rotating Seasonal</b>   New Belgium   Fort Collins, CO	<b>4.95</b>

## CANS & BOTTLES

<b>Fireman's #4</b>   Blonde Ale   5.10%   Real Ale   Blanco, TX   12oz can <i>smooth, malt, zesty, golden</i>	<b>3.95</b>
<b>Lone Star</b>   Lager   4.65%   Pabst   San Antonio, TX   12oz can <i>barley, corn, light body</i>	<b>2.25</b>
<b>Agave Wheat</b>   Wheat Ale   4.20%   Breckenridge   Littleton, CO   12oz can <i>nectar, light spice, smooth body</i>	<b>3.95</b>
<b>Nitro Milk Stout</b>   Milk Stout   6%   Left Hand   Longmont, CO   bottle <i>roasty, cocoa, velvety</i>	<b>4.95</b>
<b>Sierra Nevada</b>   Pale Ale   5.20%   Sierra Nevada   Chico, CA   12oz can <i>hop spice, malt body, classic</i>	<b>4.95</b>
<b>Fat Tire</b>   Amber   5.20%   New Belgium   Fort Collins, CO   12oz can <i>caramel, biscuits, balanced</i>	<b>4.95</b>
<b>Odell IPA</b>   IPA   7%   Odell   Fort Collins, CO   12oz can <i>aromatic, distinctive bitterness, citrus</i>	<b>4.95</b>
<b>Beerito</b>   Mexican-Style Lager   4%   Oskar Blues   Longmont, CO   12oz can <i>bright, bread, light honey</i>	<b>4.95</b>
<b>Rotating Seasonal</b>   Saint Arnold   Houston, TX   12oz can	<b>4.45</b>
<b>Rotating Seasonal Cider</b>   Bishop   Dallas, TX   12oz can	<b>4.75</b>

# WINE (VINO)

Our sommelier selected a mix of American classics, flavors of Italy, global highlights and local staples. This selection has been crafted with pairing in mind to fit the MidiCi experience. Ask our barista for pairing suggestions.

## SPARKLING

	GLASS	BOTTLE
<b>Prosecco</b>   La Marca   Veneto, Italy crisp, dry, refreshing	7.00	26.00
<b>Mimosa</b>   Prosecco, All Natural Orange Juice	6.00	
<b>Peach Bellini</b>   Prosecco, White Peach Puree, Simple Syrup	6.00	

## WHITE

<b>Chardonnay</b>   Storypoint   California, USA full-bodied   <i>yellow apple, toasty, creamy</i>	6.00	22.00
<b>Chardonnay</b>   Louis Latour "Grand Ardeche"   Ardeche, France medium-bodied   <i>lemon pith, vanilla oak, toasted almond</i>		42.00
<b>Pinot Gris</b>   Willamette Valley Vineyards   Oregon, USA medium-bodied   <i>ripe pear, silky, floral</i>		28.00
<b>Riesling</b>   Skyfall   Washington, USA medium-bodied   <i>aromatic, spicy, semi-sweet</i>	6.00	22.00
<b>Pinot Grigio</b>   Barone Fini   Alto Adige, Italy light-bodied   <i>zesty, clean</i>	5.50	20.00
<b>Vermentino</b>   Poggio Al Tesoro Solosole   Tuscany, Italy light-bodied   <i>white peach, flint, lime zest</i>		35.00
<b>Sauvignon Blanc</b>   The Crossings   Marlborough, New Zealand light-bodied   <i>grapefruit, grassy, mineral</i>	6.00	22.00
<b>Torrontés</b>   La Linda   Salta, Argentina medium-bodied   <i>tropical, herbaceous, flavorful</i>		19.00
<b>Viognier</b>   Pedernales   Texas, USA medium-bodied   <i>foxy, ripe apple, honey</i>	7.00	26.00

## ROSÉ

<b>Grenache</b>   Barton & Guestier   Provence, France light-bodied   <i>pomegranate, perfume, herbs</i>	5.75	21.00
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## RED

<b>Pinot Noir</b>   A by Acacia   California, USA light-bodied   <i>stewed strawberry, raspberry</i>	6.00	22.00
<b>Cabernet Sauvignon</b>   Louis Martini   California, USA full-bodied   <i>black currant, oak spice, vanilla</i>	6.25	23.00
<b>Zinfandel</b>   Sin Zin   California, USA full-bodied   <i>jammy fruit, baking spice</i>		30.00
<b>Chianti Sangiovese</b>   Gabbiano Chianti Classico   Tuscany, Italy medium-bodied   <i>cherry, leather, earth</i>	5.00	18.00
<b>Aglianico</b>   Vesevo Beneventano   Campania, Italy full-bodied   <i>dark fruit, tomato, volcanic minerals</i>		30.00
<b>Corvina</b>   Santi Ripasso   Veneto, Italy full-bodied   <i>soft, raisiny</i>	6.25	23.00
<b>Malbec</b>   Alamos   Mendoza, Argentina full-bodied   <i>red currant, plum, cacao</i>	5.00	18.00
<b>Carménère</b>   Santa Carolina   Colchagua, Chile medium-bodied   <i>spice, cassis, eucalyptus</i>		19.00
<b>Merlot</b>   Canoe Ridge "The Expedition"   Washington, USA medium-bodied   <i>plum, spicy, honey, foxy</i>		39.00
<b>Tempranillo</b>   Pedernales   Texas, USA medium-bodied   <i>plum, spicy, honey, foxy</i>		26.00

## DESSERT WINE

<b>Port</b>   Bogle Petite Sirah   California, USA sweet   <i>rich cherry fruit, butterscotch</i>	7.75	
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Flavors of Italy

American Classics

Global Highlights

Local Highlights

YOU ARE WELCOME TO BRING YOUR OWN SPECIAL BOTTLE OF WINE TO SHARE WITH YOUR FRIENDS. CORKAGE FEE \$10.