

BEER (BIRRA)

ON TAP

Peroni Nastro Azzurro Lager 5.10% Peroni Rome, Italy <i>bright, effervescent, refreshing</i>	5.50
Modelo Especial Mexican Lager 4.40% Grupo Modelo Mexico <i>pale malt, crisp body, clean finish</i>	4.95
Bud Light Light Lager 4.20% ABI St. Louis, MO <i>sweet grains, light, easy</i>	4.50
Blue Moon Belgian-Style White 5.40% MillerCoors Golden, CO <i>citrus, spice, sweet</i>	5.45
Devil's Ale Pale Ale 5.50% SanTan Chandler, AZ <i>light malt, spice, grapefruit pith</i>	5.95
Citrazona IPA 6.60% Barrio Tucson, AZ <i>tangerine, honey, pine</i>	5.95

CANS & BOTTLES

Hefeweizen Arizona Wheat 5% SanTan Chandler, AZ 12oz can <i>lemon peel, banana, clove</i>	4.50
Nitro Milk Stout Milk Stout 6% Left Hand Longmont, CO bottle <i>velvet, cocoa, latte</i>	5.95
Kilt Lifter Scottish-Style Ale 6% Four Peaks Tempe, AZ 16oz can <i>malty sweet, roasted, faint smoke</i>	4.50
Citradelic IPA 6% New Belgium Fort Collins, CO 12oz can <i>biscuits, cocoa, malt, tangerines</i>	5.95
Boston Lager Lager 4.90% Samuel Adams Boston, MA bottle <i>mild, smooth, toffee</i>	5.95
Orange Blossom Wheat Ale 5% Papago Scottsdale, AZ 12oz can <i>bright citrus, creamy vanilla, creamsicle</i>	5.95
Sierra Nevada Pale Ale 5.60% Sierra Nevada Chico, CA 16oz can <i>cascade hops, caramel malt, classic</i>	4.50
Scottsdale Blonde German-Style Kölsch 4.70% Huss Tempe, AZ 12oz can <i>crisp, light, refreshing, slightly sweet finish</i>	4.50
Crisp Apple Cider Hard Cider 5% Angry Orchard Walden, NY 16oz can <i>semi-sweet, juicy, thirst quenching</i>	5.95

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
Prosecco Da Luca Veneto, Italy crisp, dry, refreshing	7.00	26.00
Mimosa Prosecco, All Natural Orange Juice	6.00	
Peach Bellini Prosecco, White Peach Puree, Simple Syrup	6.00	

WHITE

Chardonnay Kendall Jackson California, USA full-bodied <i>yellow apple, toasty, creamy</i>	7.50	28.00
Pinot Gris Erath Oregon, USA medium-bodied <i>ripe pear, silky, floral</i>		31.00
Riesling Château Ste. Michelle Washington, USA medium-bodied <i>aromatic, spicy, semi-sweet</i>	6.00	22.00
Pinot Grigio Ruffino Lumina Friuli, Italy light-bodied <i>zesty, clean</i>	6.00	22.00
Vermentino Antinori Tuscany, Italy light-bodied <i>white peach, flint, lime zest</i>		39.00
Sauvignon Blanc Nobile Marlborough, New Zealand light-bodied <i>grapefruit, grassy, mineral</i>	7.00	26.00
Torrontés Santa Julia Salta, Argentina medium-bodied <i>tropical, herbaceous, flavorful</i>		20.00
Viognier Cline California, USA medium-bodied <i>foxy, ripe apple, honey</i>	7.00	26.00

ROSÉ

Grenache Fortant Provence, France light-bodied <i>pomegranate, perfume, herbs</i>	8.00	30.00
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RED

Pinot Noir 10 Span California, USA light-bodied <i>stewed strawberry, raspberry</i>	8.00	30.00
Cabernet Sauvignon Federalist California, USA full-bodied <i>black currant, oak spice, vanilla</i>	8.00	30.00
Zinfandel Ravenswood Lodi Paso Robles, CA full-bodied <i>jammy fruit, baking spice</i>		26.00
Chianti Sangiovese Antinori Santa Cristina Tuscany, Italy medium-bodied <i>cherry, leather, earth</i>	7.50	28.00
Aglianico Feudi Rubrato Campania, Italy full-bodied <i>dark fruit, tomato, volcanic minerals</i>		41.00
Corvina Santi Ripasso Veneto, Italy full-bodied <i>soft, raisiny</i>		33.00
Malbec Diseno Mendoza, Argentina full-bodied <i>red currant, plum, cacao</i>	7.00	26.00
Carménère Calina Colchagua, Chile medium-bodied <i>spice, cassis, eucalyptus</i>		23.00
Tempranillo Charles Smith Boom Boom Washington, USA medium-bodied <i>plum, spicy, honey, foxy</i>		36.00

DESSERT WINE

Port Ramos Pinto Porto, Portugal sweet <i>rich cherry fruit, butterscotch</i>	7.50	
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