

BEER (BIRRA)

ON TAP

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| Yuengling Lager Lager 4.50% Yuengling Pottsville, PA <i>mild, smooth, classic</i> | 3.95 |
| Peroni Nastro Azzurro Lager 5.10% Peroni Rome, Italy <i>light, sweet, effervescent</i> | 4.95 |
| Bud Light Light Lager 4.20% ABI St. Louis, MO <i>sweet grains, light, easy</i> | 3.95 |
| Modelo Especial Mexican Lager 4.40% Grupo Modelo Mexico <i>pale malt, crisp body, clean finish</i> | 4.95 |
| Blue Moon Belgian-Style White 5.40% MillerCoors Golden, CO <i>citrus, spice, sweet</i> | 4.95 |
| Jai Alai IPA 7.50% Cigar City Tampa, FL <i>citrus, tropical fruit, balanced bitterness</i> | 5.45 |

CANS & BOTTLES

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| Boricua Beer Lager 6% Boricua Altamonte Springs, FL bottle <i>very smooth, crisp, refreshing</i> | 3.50 |
| Fat Tire Amber 5.20% New Belgium Fort Collins, CO 16oz can <i>caramel, biscuits, balanced</i> | 4.75 |
| Unholy Trippel Belgian-Style Trippel 9.50% Coppertail Tampa, FL bottle <i>spice, fruit, strong</i> | 4.75 |
| Guinness Draught Irish Stout 4.20% Guinness Ireland 15oz can <i>roasty, cocoa, velvety</i> | 4.95 |
| Angry Orchard Cider Cider 5% Boston Beer Co. Walden, NY 16oz can <i>crisp, juicy, apples</i> | 4.95 |

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 |
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| Prosecco Lunetta 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

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| Chardonnay Franciscan California, USA full-bodied <i>yellow apple, toasty, creamy</i> | 6.50 | 24.00 |
| Pinot Gris Erath Oregon, USA medium-bodied <i>ripe pear, silky, floral</i> | | 29.00 |
| Riesling Chateau Ste. Michelle Washington, USA medium-bodied <i>aromatic, spicy, semi-sweet</i> | 5.00 | 18.00 |
| Pinot Grigio Antinori Santa Cristina Friuli, Italy light <i>zesty, light-bodied, clean</i> | 5.50 | 20.00 |
| Vermentino Sella & Mosca Sardinia, Italy light <i>white peach, flint, lime zest</i> | | 26.00 |
| Sauvignon Blanc Nobile Marlborough, New Zealand light <i>grapefruit, grassy, mineral</i> | 5.50 | 20.00 |
| Torrontés La Linda Salta, Argentina medium-bodied <i>tropical, herbaceous, flavorful</i> | | 24.00 |
| Muscadine White Lakeridge Winery Chablis Florida, USA medium-bodied <i>foxy, ripe apple, honey</i> | 5.00 | 18.00 |

ROSÉ

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| Grenache Hecht & Bannier Provence, France light <i>pomegranate, perfume, herbs</i> | 7.00 | 26.00 |
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RED

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| Pinot Noir Cloudfall California, USA light <i>stewed strawberry, raspberry</i> | 6.50 | 24.00 |
| Cabernet Sauvignon Federalist California, USA full-bodied <i>black currant, oak spice, vanilla</i> | 6.50 | 24.00 |
| Zinfandel Paso Creek California, USA full-bodied <i>jammy fruit, baking spice</i> | | 33.00 |
| Chianti Sangiovese Ruffino Chianti Classico Tuscany, Italy medium-bodied <i>cherry, leather, earth</i> | 7.00 | 26.00 |
| Aglianico Vesevo Beneventano Campania, Italy full-bodied <i>dark fruit, tomato, volcanic minerals</i> | 7.00 | 26.00 |
| Corvina Solane Santi Ripasso Veneto, Italy full-bodied <i>soft, raisiny</i> | | 28.00 |
| Malbec Terrazas Altos del Plata Mendoza, Argentina full-bodied <i>red currant, plum, cacao</i> | 6.00 | 22.00 |
| Carménère Anderra Colchagua, Chile medium-bodied <i>spice, cassis, eucalyptus</i> | | 23.00 |
| Muscadine Red Lakeridge Winery Southern Red Florida, USA medium-bodied <i>plum, spicy, honey, foxy</i> | 5.00 | 18.00 |

DESSERT WINE

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| Port Terra D'Oro Zinfandel California, USA sweet <i>rich cherry fruit, butterscotch</i> | 8.50 | |
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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.