

BEER (BIRRA)

ON TAP

- Peroni Nastro Azzurro** | Lager | 5.10% | Peroni | Rome, Italy | **4.95**
light, sweet, effervescent
- Modelo** | Mexican Lager | 4.40% | Grupo Modelo | Mexico | **4.45**
pale malt, crisp body, clean finish
- Bud Light** | Light Lager | 4.20% | ABI | St. Louis, MO | **4.95**
sweet grains, light, easy
- Blue Moon** | Belgian-Style Wheat | 5.40% | MillerCoors | Golden, CO | **4.95**
citrus, spice, sweet
- Shiner Bock** | Bock | 4.40% | Spoetzl Brewery | Shiner, TX | **4.45**
brown bread, light spice, easy
- Art Car IPA** | IPA | 7.17% | Saint Arnold | Houston, TX | **5.45**
citrus, pine, bitter finish
- Love Street** | Kölsch-Style Blonde | 4.90% | Karbach Brewing Co | Houston, TX | **5.45**
crisp grains, floral hops, lemongrass

CANS & BOTTLES

- Lone Star** | Lager | 4.65% | Pabst | San Antonio, TX | 12oz can | **2.75**
barley, corn, light body
- Guinness Draught** | Irish Stout | 4.20% | Guinness | Dublin, Ireland | 15oz can | **4.95**
roasty, cocoa, velvety
- Live Oak** | Hefeweizen | 5.30% | Live Oak | Del Valle, TX | 12oz can | **4.45**
german-style, banana & clove, lemon peel
- Fat Tire** | Amber | 5.20% | New Belgium | Fort Collins, CO | bottle | **3.95**
caramel, biscuits, balanced
- Boston Lager** | Lager | 4.90% | Samuel Adams | Boston, MA | bottle | **3.95**
mild, smooth, clean finish
- Original Cider** | Cider | 5% | Eastciders | Austin, TX | 12oz can | **4.45**
honey, light spice, dry
- Sierra Nevada Pale Ale** | Pale Ale | 5.60% | Sierra Nevada | Chico, CA | 12oz can | **3.95**
cascade hops, caramel malt, classic

Rotating Seasonal Ask our barista for today's selection

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 La Marca Veneto, Italy crisp, dry, refreshing	8.00	30.00
Mimosa Prosecco, All Natural Orange Juice	7.00	
Peach Bellini Prosecco, White Peach Puree, Simple Syrup	7.00	

WHITE

Chardonnay Storypoint California, USA full-bodied <i>yellow apple, toasty, creamy</i>	7.50	28.00
Pinot Gris Willamette Valley Vineyards Oregon, USA medium-bodied <i>ripe pear, silky, floral</i>		36.00
Riesling Skyfall Washington, USA medium-bodied <i>aromatic, spicy, semi-sweet</i>	6.00	22.00
Pinot Grigio Barone Fini Alto Adige, Italy light <i>zesty, light-bodied, clean</i>	6.50	24.00
Vermentino Poggio Al Tesoro Solosole Tuscany, Italy light <i>white peach, flint, lime zest</i>		36.00
Sauvignon Blanc The Crossings Marlborough, New Zealand light <i>grapefruit, grassy, mineral</i>	7.50	28.00
Torrontés Don Rodolfo Mendoza, Argentina medium-bodied <i>tropical, herbaceous, flavorful</i>		19.00
Viognier Pedernales Texas, USA medium-bodied <i>lychee, apricot, gardenia</i>	8.00	30.00

ROSÉ

Grenache Barton & Gustier Provence, France light <i>pomegranate, perfume, herbs</i>	7.00	26.00
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RED

Pinot Noir A by Acacia California, USA light <i>stewed strawberry, raspberry</i>	7.50	28.00
Cabernet Sauvignon Louis Martini California, USA full-bodied <i>black currant, oak spice, vanilla</i>	7.50	28.00
Zinfandel Sin Zin California, USA full-bodied <i>jammy fruit, baking spice</i>		34.00
Chianti Sangiovese Gabbiano Chianti Classico Tuscany, Italy medium-bodied <i>cherry, leather, earth</i>	6.50	24.00
Aglianico Vesevo Beneventano Campania, Italy full-bodied <i>dark fruit, tomato, volcanic minerals</i>	8.00	30.00
Corvina Solane Santi Ripasso Veneto, Italy full-bodied <i>soft, raisiny</i>		35.00
Malbec Alamos Mendoza, Argentina full-bodied <i>red currant, plum, cacao</i>	6.50	24.00
Carménère Santa Carolina Colchagua, Chile medium-bodied <i>spice, cassis, eucalyptus</i>		22.00
Tempranillo Pedernales Texas, USA medium-bodied <i>plum, spicy, honey, foxy</i>		40.00

DESSERT WINE

Port Bogle Petite Sirah California, USA sweet <i>rich cherry fruit, butterscotch</i>	9.00	
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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.