

BEER (BIRRA)

ON TAP

Yuengling Lager Lager 4.50% Yuengling Pottsville, PA <i>mild, smooth, clean finish</i>	4.45
Modelo Mexican Lager 4.40% Grupo Modelo Mexico <i>pale malt, crisp body, clean finish</i>	4.95
Stella Artois Belgian Pale Lager 5% Stella Artois Leuven, Belgium <i>sweet grains, corn, refreshing</i>	5.95
Peroni Nastro Azzuro Lager 5.10% Peroni Rome, Italy <i>light, sweet, effervescent</i>	5.95
Blue Moon Belgian-Style White 5.40% MillerCoors Golden, CO <i>citrus, spice, sweet</i>	5.95
Miami Pale Ale Pale Ale 5.50% Biscayne Bay Doral, FL <i>malty, medium body, casual</i>	5.95
Hops 4 Teacher IPA 6% J. Wakefield Miami, FL <i>citrus aroma, caramel, moderately bitter</i>	5.95

CANS & BOTTLES

Michelob Ultra Light Lager 4.20% Michelob St. Louis, MO bottle <i>light-bodied, crisp, sweet</i>	4.45
Keybilly Island Ale Amber 5.40% Brew Hub Lakeland, FL 12oz can <i>key limes, smooth malt, refreshing</i>	4.45
Citradelic IPA 6% New Belgium Fort Collins, CO 12oz can <i>tangerine, piney, bitter</i>	4.45
Guinness Draught Irish Stout 4.20% Guinness Dublin, Ireland 14.9oz can <i>roasty, cocoa, velvet</i>	5.95
Corona Extra Mexican Lager 4.60% Corona Mexico City, Mexico bottle <i>maize, crackers, sunshine</i>	4.95
Angry Orchard Crisp Apple Cider 5% Angry Orchard Walden, NY 16oz can <i>juicy, honey, dry</i>	5.95
Bud Light Pale Lager 4.20% ABI St. Louis, MO bottle <i>sweet grains, light, easy</i>	4.45
Heineken Pale Lager 5% Heineken Amsterdam, Netherlands bottle <i>slightly sweet, cereal, crackers</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 Lunetta Veneto, Italy crisp, dry, refreshing	9.00	34.00
Mimosa Prosecco, All Natural Orange Juice	8.00	
Peach Bellini Prosecco, White Peach Puree, Simple Syrup	8.00	

WHITE

Chardonnay Franciscan California, USA full-bodied <i>yellow apple, toasty, creamy</i>	10.00	38.00
Chardonnay Savary Chablis, France full-bodied <i>ripe apple, minerals, lemon citrus</i>	13.00	50.00
Pinot Gris Erath Oregon, USA medium-bodied <i>ripe pear, silky, floral</i>		32.00
Riesling Château Ste. Michelle Washington, USA medium-bodied <i>aromatic, spicy, semi-sweet</i>	8.00	30.00
Pinot Grigio Santa Cristina Friuli, Italy light-bodied <i>zesty, clean</i>	9.00	34.00
Sauvignon Blanc Nobile Marlborough, New Zealand light-bodied <i>grapefruit, grassy, mineral</i>	9.00	34.00
Sauvignon Blanc Jean Vincent Sancerre, France medium-bodied <i>ripe lemons, grapefruit, lightly minty</i>	12.00	46.00

ROSÉ

Grenache Hecht & Bannier Provence, France light-bodied <i>pomegranate, perfume, herbs</i>	11.00	42.00
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RED

Pinot Noir Cloudfall California, USA light-bodied <i>stewed strawberry, raspberry</i>	10.00	38.00
Pinot Noir Complicated Sonoma, California medium-bodied <i>strawberry rhubarb, black tea, earth</i>	12.00	46.00
Cabernet Sauvignon Federalist California, USA full-bodied <i>black currant, oak spice, vanilla</i>	10.00	38.00
Cabernet Sauvignon Educated Guess Napa, California full-bodied <i>green apples, lightly citrusy, gently oaked</i>	13.00	50.00
Zinfandel Paso Creek California, USA full-bodied <i>jammy fruit, baking spice</i>		40.00
Chianti Sangiovese Ruffino Chianti Classico Tuscany, Italy medium-bodied <i>cherry, leather, earth</i>	11.00	42.00
Aglianico Vesevo Beneventano Campania, Italy full-bodied <i>dark fruit, tomato, volcanic minerals</i>	11.00	42.00
Nebbiolo Fontanafredda Barolo Piedmont, Italy full-bodied <i>tar, roses, herbaceous</i>		48.00
Malbec Terrazas Altos del Plata Mendoza, Argentina full-bodied <i>red currant, plum, cacao</i>	9.00	34.00
Shiraz Peter Lehmann Portrait Barossa, Australia full-bodied <i>chocolate, dark fruits, smoky</i>	11.00	42.00

DESSERT WINE

Port Terra D'Oro Zinfandel Port California, USA sweet <i>rich cherry fruit, butterscotch</i>	12.00	
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■ Flavors of Italy

■ American Classics

■ Global Highlights

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