

BEER (BIRRA)

ON TAP

- Fat Tire** | Amber | 5.20% | New Belgium | Fort Collins, CO **4.50**
biscuits, cocoa, malt
- Picnic Rock** | Pale Ale | 6% | Horse & Dragon | Fort Collins, CO **4.95**
hop-forward, toffee, smooth
- Odell IPA** | IPA | 7% | Odell | Fort Collins, CO **4.95**
grapefruit, pine, balanced bitterness
- Coors Light** | Light Lager | 4.20% | MillerCoors | Golden, CO **3.50**
sweet grains, light, easy
- Peroni Nastro Azzurro** | Lager | 5.10% | Peroni | Rome, Italy **4.50**
light, sweet, effervescent
- Blue Moon** | Belgian-Style White | 5.40% | MillerCoors | Golden, CO **4.50**
citrus, spice, sweet

CANS & BOTTLES

- Dayblazer** | Golden Ale | 4.80% | New Belgium | Fort Collins, CO | 12oz can **3.50**
light honey, grassy, bright
- 90 Shilling Ale** | Scottish-Style Ale | 5.30% | Odell | Fort Collins, CO | 12oz can **4.50**
nutty, malty, caramel
- Tropical Torpedo** | IPA | 6.70% | Sierra Nevada | Chico, CA | bottle **4.50**
aromatic, spruce, passionfruit
- Modelo Especial** | Mexican Lager | 4.40% | Grupo Modelo | Mexico | bottle **3.50**
pale malt, crisp body, clean finish
- Coors Banquet** | Lager | 5% | MillerCoors | Golden, CO | bottle **3.95**
slightly sweet, malty, corn
- Pinner** | Session IPA | 4.90% | Oskar Blues | Longmont, CO | 12oz can **4.50**
pineapple, toasted bread, zesty
- Guinness Draught** | Irish Stout | 4.20% | Guinness | Ireland | 14.9oz can **5.50**
roasty, cocoa, velvet
- Summer Shandy** | Shandy | 4.20% | Leinenkugel | Milwaukee, WI | 12oz can **3.95**
lemons, crisp, refreshing
- Hefeweizen Weissbier** | Wheat Ale | 4.50% | Prost | Denver, CO | bottle **4.50**
banana, bready, clove
- Crisp Apple** | Hard Cider | 5% | Angry Orchard | Walden, NY | 12oz can **4.95**
crisp, juicy, apples

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	7.50	28.00
Mimosa Prosecco, All Natural Orange Juice	6.50	
Peach Bellini Prosecco, White Peach Puree, Simple Syrup	6.50	

WHITE

Chardonnay Jam Cellars Butter California, USA full-bodied <i>yellow apple, toasty, creamy</i>	8.50	32.00
Pinot Gris Eola Hills Oregon, USA medium-bodied <i>ripe pear, silky, floral</i>		34.00
Riesling Pacific Oasis Washington, USA medium-bodied <i>aromatic, spicy, semi-sweet</i>	6.00	22.00
Pinot Grigio Barone Fini Valdadige Friuli, Italy light-bodied <i>zesty, clean</i>	6.00	22.00
Vermentino Villa Solais Sardinia, Italy light-bodied <i>white peach, flint, lime zest</i>		29.00
Sauvignon Blanc Wither Hills Marlborough, New Zealand light-bodied <i>grapefruit, grassy, mineral</i>	7.50	28.00
Torrontés Finca La Linda Salta, Argentina medium-bodied <i>tropical, herbaceous, flavorful</i>		21.00
Viognier Silver Vines Rocky White Colorado, USA medium-bodied <i>foxy, ripe apple, honey</i>	7.00	26.00

ROSÉ

Grenache Hecht & Banner Provence, France light-bodied <i>pomegranate, perfume, herbs</i>	8.50	32.00
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RED

Pinot Noir 10 Span California, USA light-bodied <i>stewed strawberry, raspberry</i>	8.00	30.00
Cabernet Sauvignon Concannon California, USA full-bodied <i>black currant, oak spice, vanilla</i>	7.50	28.00
Zinfandel Haraszthy California, USA full-bodied <i>jammy fruit, baking spice</i>		37.00
Chianti Sangiovese Gabbiano Chianti Classico Tuscany, Italy medium-bodied <i>cherry, leather, earth</i>	7.50	28.00
Aglianico Terredora Aglianico Basilicata, Italy full-bodied <i>dark fruit, tomato, volcanic minerals</i>		31.00
Corvina Santi Solane Valpolicella Classico Superiore Ripasso Veneto, Italy full-bodied <i>soft, raisiny</i>		33.00
Malbec Trapiche Malbec Oak Cask Mendoza, Argentina full-bodied <i>red currant, plum, cacao</i>	6.50	24.00
Carménère Carmen Gran Reserva Colchagua, Chile medium-bodied <i>spice, cassis, eucalyptus</i>		29.00

DESSERT WINE

Port Terra D'Oro Zinfandel California, USA sweet <i>rich cherry fruit, butterscotch</i>	7.50	
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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.