

# BEER (BIRRA)

## ON TAP

<b>Miller Lite</b>   Pale Lager   4.20%   MillerCoors   Golden, CO <i>sweet grains, light, easy</i>	<b>4.00</b>
<b>Blue Moon</b>   Belgian-Style Wheat   5.40%   MillerCoors   Golden, CO <i>citrus, spice, sweet</i>	<b>5.50</b>
<b>Numero Uno</b>   Blonde Ale   4.90%   Flying Dog Brewery   Frederick, MD <i>lime peel, zesty, crisp</i>	<b>5.00</b>
<b>Yuengling</b>   Lager   4.50%   Yuengling Brewery   Pottsville, PA <i>mild, smooth, light malt</i>	<b>4.00</b>
<b>51 Rye</b>   Rye IPA   6.50%   Monument City Brewing Co   Baltimore, MD <i>bright, citrus hops, bitter finish</i>	<b>6.50</b>
<b>Samuel Adams</b>   Winter Lager   5.60%   Boston Beer Co   Boston, MA <i>cinnamon, ginger, hint of citrus</i>	<b>5.50</b>

## CANS & BOTTLES

<b>Peroni Nastro Azzurro</b>   Lager   5.10%   Peroni Brewery   Rome, Italy   bottle <i>bright, effervescent, refreshing</i>	<b>6.50</b>
<b>Voodoo Ranger</b>   Imperial IPA   7%   New Belgium   Fort Collins, CO   12oz can <i>pine, citrus, rich</i>	<b>5.00</b>
<b>Fat Tire</b>   Amber Ale   5.20%   New Belgium   Fort Collins, CO   12oz can <i>caramel, biscuits, balanced</i>	<b>5.00</b>
<b>Bloodline</b>   Blood Orange IPA   7%   Flying Dog Brewery   Frederick, MD   12oz can <i>hops, citrus, bittersweet</i>	<b>5.00</b>
<b>Feed The Monkey</b>   Hefeweizen   5.60%   Jailbreak   Laurel, MD   12oz can <i>fresh oranges, clove, smooth</i>	<b>6.00</b>
<b>Rye Porter</b>   Robust Porter   5.50%   Key Brewing Co   Dundalk, MD   12oz can <i>chocolate, espresso, spices</i>	<b>5.00</b>
<b>Samuel Adams</b>   Amber Lager   4.90%   Boston Beer Co   Boston, MA   12oz can <i>mild, smooth, clean finish</i>	<b>5.50</b>
<b>Two Hearted Ale</b>   IPA   7%   Bell's Brewery   Kalamazoo, MI   12oz can <i>grapefruit, orange zest, slightly bitter</i>	<b>5.50</b>
<b>Resurrection</b>   Abbey-Style Dubbel   7%   The Brewer's Art   Baltimore, MD   12oz can <i>slightly sweet, peppery, bitter finish</i>	<b>5.50</b>
<b>Crisp Apple</b>   Hard Cider   5%   Angry Orchard   Walden, NY   12oz can <i>semi-sweet, tart, refreshing</i>	<b>5.00</b>

# 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
<b>Prosecco</b>   La Marca   Veneto, Italy <i>crisp, dry, refreshing</i>	<b>8.00</b>	<b>30.00</b>
<b>Mimosa</b>   Prosecco, All Natural Orange Juice	<b>7.00</b>	
<b>Peach Bellini</b>   Prosecco, White Peach Puree, Simple Syrup	<b>7.00</b>	

## WHITE

<b>Chardonnay</b>   Bonterra   California, USA <i>full-bodied   buttery, dry, fruity</i>	<b>9.00</b>	<b>34.00</b>
<b>Chardonnay</b>   Federalist   California, USA <i>full-bodied   buttery, dry, fruity</i>		<b>41.00</b>
<b>Riesling</b>   J Lohr Bay Mist   California, USA <i>medium-bodied   aromatic, peaches, semi-sweet</i>	<b>7.50</b>	<b>28.00</b>
<b>Pinot Grigio</b>   Gabbiano   Tuscany, Italy <i>light-bodied   crisp, lemon, minerals</i>	<b>7.00</b>	<b>26.00</b>
<b>Sauvignon Blanc</b>   Prophecy   Marlborough, New Zealand <i>light-bodied   intensely aromatic, ruby red grapefruit</i>	<b>8.00</b>	<b>32.00</b>
<b>Sauvignon Blanc</b>   Hess Shirtail Ranch   California, USA <i>light-bodied   bright, grapefruit, grassy</i>		<b>34.00</b>
<b>Moscato</b>   Villa Pozzi   Sicily, Italy <i>medium-bodied   effervescent, fruity, sweet</i>	<b>8.00</b>	<b>32.00</b>
<b>Soave</b>   Pieropan   Veneto, Italy <i>light-bodied   fresh, lively, citrus notes</i>		<b>44.00</b>

## ROSÉ

<b>Grenache Rosé</b>   Hess Shirtail Ranch   California, USA <i>light-bodied   melon, strawberry, slightly dry</i>	<b>9.00</b>	<b>34.00</b>
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## RED

<b>Pinot Noir</b>   Stemmari   Sicily, Italy <i>light-bodied   red fruit jam, baking spice</i>	<b>7.00</b>	<b>26.00</b>
<b>Cabernet Sauvignon</b>   Villa Pozzi   Sicily, Italy <i>full-bodied   dark fruits, plum, cassis</i>	<b>8.00</b>	<b>32.00</b>
<b>Shiraz</b>   19 Crimes Uprising   Victoria, Australia <i>full-bodied   ripe red fruit, baking spice</i>	<b>8.50</b>	<b>34.00</b>
<b>Zinfandel</b>   1000 Stories   California, USA <i>full-bodied   deep jammy notes, vanilla</i>		<b>47.00</b>
<b>Chianti</b>   Gabbiano   Tuscany, Italy <i>medium-bodied   cherry, leather, earth</i>	<b>9.00</b>	<b>34.00</b>
<b>Malbec</b>   Alamos   Mendoza, Argentina <i>full-bodied   floral, peppery</i>	<b>7.50</b>	<b>28.00</b>
<b>Nero d'Avola</b>   Cusumano   Sicily, Italy <i>medium-bodied   raspberry jam, ripe red cherries</i>		<b>37.00</b>
<b>Merlot</b>   Villa Pozzi   Sicily, Italy <i>light-bodied   ripe dark fruits, red fruits</i>	<b>8.00</b>	<b>32.00</b>
<b>Red Blend</b>   Locations "I"   Puglia, Italy <i>full-bodied   red fruits, earthy</i>	<b>11.00</b>	<b>42.00</b>

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.