

BEER (BIRRA)

ON TAP

Modelo Especial Mexican Lager 4.40% Grupo Modelo Mexico City, Mexico <i>pale malt, crisp body, clean finish</i>	5.00
Bud Light Light Lager 4.20% ABI St. Louis, MO <i>sweet grains, light, easy</i>	4.00
Peroni Nastro Azzurro Lager 5.10% Peroni Rome, Italy <i>bright, effervescent, refreshing</i>	5.00
Blue Moon Belgian-Style Wheat 5.40% MillerCoors Golden, CO <i>citrus, spice, sweet</i>	5.50
Yuengling Lager 4.50% Yuengling Brewery Pottsville, PA <i>mild, smooth, light malt</i>	4.00
High 5 IPA 5.90% Fort Myers Brewing Co Fort Myers, FL <i>aromatic, pine, citrus</i>	5.50

CANS & BOTTLES

Guinness Draught Irish Stout 4.20% Guinness Dublin, Ireland 14.9oz can <i>roasty, cocoa, velvet</i>	5.50
Samuel Adams Amber Lager 4.90% Boston Beer Co Boston, MA bottle <i>toasted malt, hop spice, clean finish</i>	4.50
Fat Tire Belgian-Style Amber 5.20% New Belgium Fort Collins, CO 16oz can <i>caramel, biscuits, brown bread</i>	5.50
Two Hearted Ale IPA 7% Bell's Brewery Kalamazoo, MI 16oz can <i>grapefruit, orange zest, spice</i>	5.50
Florida Cracker Belgian-Style White 5.50% Cigar City Tampa, FL 12oz can <i>lemon-lime, coriander, herbaceous</i>	4.00
Jai Alai IPA 7.50% Cigar City Brewing Tampa, FL 12oz can <i>citrus, tropical fruit, balanced</i>	4.50
Unholy Trippel Belgian-Style Trippel 9.50% Coppertail Brewing Tampa, FL bottle <i>rich, fruit, honeysuckle</i>	5.50
Stella Artois Belgian Pale Lager 5% Stella Artois Leuven, Belgium bottle <i>sweet grains, corn, refreshing</i>	4.50
Michelob Ultra Pale Lager 4.20% ABI St. Louis, MO bottle <i>crackers, cereal grain, easy</i>	4.50
Crisp Apple Hard Cider 5% Angry Orchard Walden, NY 16oz can <i>semi-sweet, juicy, apples</i>	4.50

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	7.00	26.00
Mimosa Prosecco, All Natural Orange Juice	6.00	
Peach Bellini Prosecco, White Peach Puree, Simple Syrup	6.00	

WHITE

Chardonnay Franciscan California, USA full-bodied <i>yellow apple, toasty, creamy</i>	8.50	32.00
Pinot Gris Erath Oregon, USA medium-bodied <i>ripe pear, silky, floral</i>		29.00
Riesling Château Ste. Michelle Washington, USA medium-bodied <i>aromatic, spicy, semi-sweet</i>	6.50	22.00
Pinot Grigio Antinori Santa Cristina Friuli, Italy light-bodied <i>zesty, clean</i>	7.50	28.00
Vermentino Sella & Mosca Sardinia, Italy light-bodied <i>white peach, flint, lime zest</i>		34.00
Sauvignon Blanc Nobile Marlborough, New Zealand light-bodied <i>grapefruit, grassy, mineral</i>	6.50	24.00
Torrontés Finca La Linda Salta, Argentina medium-bodied <i>tropical, herbaceous, flavorful</i>		31.00

ROSÉ

Grenache Hecht & Banner Provence, France light-bodied <i>pomegranate, perfume, herbs</i>	8.00	30.00
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RED

Pinot Noir Cloudfall California, USA light-bodied <i>stewed strawberry, raspberry</i>	7.50	28.00
Cabernet Sauvignon Federalist California, USA full-bodied <i>black currant, oak spice, vanilla</i>	7.50	28.00
Zinfandel Paso Creek California, USA full-bodied <i>jammy fruit, baking spice</i>		35.00
Chianti Sangiovese Fantini Farnese Abruzzo, Italy medium-bodied <i>cherry, leather, earth</i>	6.00	22.00
Aglianico Vesevo Beneventano Campania, Italy full-bodied <i>dark fruit, tomato, volcanic minerals</i>		32.00
Corvina Solane Santi Ripasso Veneto, Italy full-bodied <i>soft, raisiny</i>		30.00
Malbec Terrazas Altos del Plata Mendoza, Argentina full-bodied <i>red currant, plum, cacao</i>	7.00	26.00
Carménère Anderra 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>	9.00	
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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.