



ALFIO'S BUON CIBO
SIGNATURE COCKTAILS
\$13 - \$16

CRAFT COCKTAILS

Smoked Luxardo

"An elevated smoked Manhattan"

Rabbit Hole Rye | Bulleit Rye | Luxardo | Amaro |
Served Hickory Smoked

Spiced Pear Mule

"Who doesn't love a good mule?"

Local Buckeye Vodka | Fever Tree Ginger Beer
Spiced Pear Simple | Natalie's Lime

Pineapple Basil Daquiri

"A funky twist on the classic"

Rhum J.M. | Pineapple Basil Gomme Syrup |
Natalie's Lime

Cranberry Contratto Martini

"A spirit forward winter riff for the gin martini lover."

Malfy Gin | Contratto Vermouth | Liquor 43
Absinthe Rinse | Cranberry Shrub

Sol and Sombra

"Mirroring the sweetness of mole and subtle smoke and roasted notes of coffee and tequila"

Olmecca Altos | Mole Infusions
Pistachio Orgeat | Disaronno

CLASSIC COCKTAILS

Maple Manhattan

"By far our favorite throwback cocktail"

Rabbit Hole Boxergrail Rye | Infused Maple Syrup | Sweet
Vermouth | Amarena Cherry

2-1-2 Manhattan

"Perfect ratio Manhattan made with an Alfio's Favorite Bourbon"

Jefferson's Reserve | Sweet Vermouth | House Bitters

Classic Margarita

"Rich and iconic."

Altos Blanco | Grand Marnier | Lime | Raw Agave

Caipirinha

"A South American Staple"

Cachaca 51 | Lime | Sugar

Negroni

"Equal parts, Classic, Italian, and Balanced"

Nolets Gin | Campari | Sweet Vermouth

Espresso Martini

"Hyde Park's Best."

Fresh Espresso | Absolut Vanilla | Bailey's | Kahlua

