

FILLMORE

BY THE GLASS

White Wine

NV Prosecco, **Gasparini** \$10

2021 Trebbiano Blend, **Vittano** \$12

2020 Grechetto, **Arnaldo-Caprai** \$14

2018 Chardonnay, **Napa Cellars** \$14

Red Wine

2020 Lambrusco (sparkling red), **Cleto Chiarli** \$10

2020 Rosso Toscano, **San Polo**, 'Rubio' \$15

2020 Barbera d'Asi, **Michele Chiarlo**, 'le Orme' \$14

2017 Rioja Crianza, **Fina Nueva** \$13

2021 Pinot Noir, **Pike Road** \$13

SIGNATURE COCKTAILS \$13

Basil Martini: Tito's/lime juice/simple syrup/
basil/served up

The Fillmore: Tanqueray/tonic/
st.germain/rocks/lime wedge

The Sasaki: Belvedere/rocks/blue cheese olives

The Sensible: sweet vermouth/ Dickle Rye/
orange slice/rocks

Negroni: Bombay Sapphire/sweet vermouth/
Campari/rocks/orange slice

Beer on Tap \$6

Pilsner, **Breakside**

IPA, 'Vortex', **Ft. George**

Bottle Beer \$6

Peroni

Anchor Steam

Non-Alcoholic Beverages \$3.5

Italian Soda: raspberry, mango, or peach
add whipped cream +\$0.5

coke, diet coke, sprite

Iced Tea

Lemonade or Limeade

Add flavor (mango, raspberry, or peach) + \$0.5

Arnold Palmer \$5

750ml *Pellegrino* \$5

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness

** please let your server know of any allergy at your table as not all items are listed on menu

** 20% gratuity for parties of 5+

* Cash gratuity is greatly appreciated!