

## SIGNATURE COCKTAILS

### ROSSINI — \$13.00

*Vanilla Vodka, Strawberry Daiquiri Mix,  
Champagne, dehydrated strawberry*

### BELLINI — \$12.00

*Peach Nectar, Prosecco*

### BLOOD ORANGE COSMO — \$15.00

*Blood Orange Vodka, Grand  
Marnier, fresh lime*

### TRUMMER'S NEGRONI — \$15.00

*Gin, Sweet Vermouth, Campari*

### VILLA'S PERFECT OLD FASHIONED — \$16.00

*Bourbon, house-made simple  
syrup, assorted bitters*

## BEER

### DOMESTIC

*Michelob Ultra — \$5.00  
Yuengling — \$5.00  
Sam Adams Seasonal — \$5.00*

### IMPORT & CRAFT

*All Day IPA — \$6.00  
Stella Artois — \$6.00  
Heineken — \$6.00  
Blue Moon — \$6.00*

## VINO

### HOUSE WINE

*By the Glass — \$8.00*

### WOODBIDGE

*Pinot Grigio  
Sauvignon Blanc  
Moscato  
Pinot Noir  
Cabernet Sauvignon*

### BY THE BOTTLE

#### SPARKLING

*Bisot Jeio Brut Prosecco — \$35.00  
Korbel Brut — \$49.00*

#### ROSÉ

*Kim Crawford Rosé — \$34.00*

#### WHITE

*Prelius Maremma Toscana  
Vermentino — \$32.00  
Elena Walch Selezione  
Pinot Grigio — \$38.00  
Chateau Ste. Michelle  
Sauvignon Blanc — \$26.00  
Domaine Guy Baudin Pouilly-Fumé  
"Les Charmes" — \$40.00*

#### RED

*Josh Cellars Cabernet  
Sauvignon — \$28.00  
Mark West Pinot Noir — \$29.00  
Feudo Montoni Nero d'Avola  
"Lagnusa" Sicilia DOC — \$34.00  
Etnaide Etna Rosso — \$50.00*

# ALTURA

Bar & Lounge

## APPETIZERS

### CHEESE & MEAT ARTISAN BOARD - \$11.00

Local and international cheeses and cured meats, served with house-made condiments, pickles, and artisanal bread

### MEDITERRANEAN TRIO - \$8.00

Sundried tomato hummus, Greek tzatziki, and eggplant caponata served with warm pita

### RICOTTA CROSTINI - \$10.00

Lemon ricotta with marinated farmhouse tomatoes

### STEAK & BLUE CHEESE BRUSCHETTA WITH FIG JAM - \$15.00

Grilled strip steak, blue cheese crumbles, and locally sourced fig jam

### BROWN SUGAR MEATBALLS - \$7.00

Italian meatballs in a sweet brown sugar glaze

## SALADS

### CLASSIC CAESAR SALAD - \$10.00

*Crispy romaine hearts, Caesar dressing, Parmesan cheese, croutons*

### BABY ARUGULA SALAD - \$11.00

*Dried fruit, shaved cheese, sherry vinaigrette*

## SMALL PLATES

### BRAISED SHORT RIBS WITH GRILLED POLENTA - \$16.00

Signature short ribs served with grilled polenta

### BACON JAM SLIDERS - \$11.00

Mini burgers topped with house-made bacon jam

### CURRY CHICKEN & PINEAPPLE SKEWERS - \$10.00

Sweet and spicy curry chicken with grilled pineapple

### SHRIMP TEMPURA - \$8.00

Four crispy tempura shrimp served with a light fruit and vegetable salad, finished with a champagne dressing.

### PULLED PORK CROSTINI - \$9.00

Sweet and tangy pulled pork with cheddar cheese on crispy crostini

### GLORIA'S EMPANADAS - \$9.00

Homemade chicken empanadas, prepared fresh, served with sour cream.

## DESSERTS

### CHURROS - \$4.00

*Deep-fried and served with house-made icing*