

BEER (BIRRA)

ON TAP

- Modelo Especial** | Mexican Lager | 4.40% | Grupo Modelo | Mexico City, Mexico | **5.00**
pale malt, crisp body, clean finish
- Bud Light** | Light Lager | 4.20% | ABI | St. Louis, MO | **4.00**
sweet grains, light, easy
- Peroni Nastro Azzurro** | Lager | 5.10% | Peroni | Rome, Italy | **5.50**
bright, effervescent, refreshing
- Blue Moon** | Belgian-Style Wheat | 5.40% | MillerCoors | Golden, CO | **5.50**
citrus, spice, sweet
- Yuengling** | Lager | 4.50% | Yuengling Brewery | Pottsville, PA | **4.50**
mild, smooth, light malt
- Jai Alai** | IPA | 7.50% | Cigar City Brewing Co | Tampa, FL | **6.50**
citrus, tropical fruit, balanced bitterness

CANS & BOTTLES

- Corona Extra** | Mexican Lager | 4.60% | Grupo Modelo | Mexico City, Mexico | bottle | **4.00**
corn, sweet, honey
- Beach Blonde** | Blonde Ale | 5% | 3 Daughters Brewing | St. Petersburg, FL | 12oz can | **4.50**
light citrus, mellow, smooth
- Reef Donkey** | APA | 5.50% | Tampa Bay Brewing CO | Tampa Bay, FL | 16oz can | **5.50**
aromatic, tropical fruit, bitter finish
- Michelob Ultra** | Light Lager | 4.20% | ABI | St. Louis, MO | bottle | **3.50**
crackers, corn, easy
- Stella Artois** | Belgian Pale Lager | 5% | Stella Artois | Leuven, Belgium | bottle | **4.00**
corn, honey, faintly sweet
- Guinness Draught** | Irish Stout | 4.20% | Guinness | Dublin, Ireland | 14.9oz can | **6.00**
roasty, cocoa, velvet
- Orange Wheat** | American Wheat | 4.70% | Hangar 24 | Redlands, CA | 12oz can | **5.00**
orange peel, coriander, fresh
- Samuel Adams** | Amber Lager | 4.90% | Boston Beer Co | 16oz can | **4.50**
toasted malt, hop spice, clean finish
- Fat Tire** | Belgian-Style Amber | 5.20% | New Belgium | Fort Collins, CO | 16oz can | **5.00**
caramel, biscuits, brown bread
- Crisp Apple** | Hard Cider | 5% | Angry Orchard | Walden, NY | 16oz can | **5.50**
semi-sweet, juicy, apples

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 Veneto, 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 & Bannier 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 Puglia, 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>	7.00	26.00

DESSERT WINE

Port Terra D'Oro Zinfandel California, USA sweet <i>rich cherry fruit, butterscotch</i>	8.50	
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Flavors of Italy



American Classics



Global Highlights



Local Highlights