

# ITALIAN KITCHEN SPECIALTIES

## **BELLINI MARTINI**

Bacardi, Peach Schnapps, Peach Monin,  
Prosecco, Orange Juice

## **ITALIAN MARGARITA**

Cazadores, Amaretto, Limoncello,  
Agave, Lime

## **SANGRIA**

Brandy, Banfi Chianti, Fresh Fruit

# KENNY'S FAVORITES

## **ESPRESSO MARTINI**

Grey Goose, Kahlua, Vanilla Cold Brew Coffee

## **HOMAGE TO "SAM"**

Knob Creek, Lemon, Honey, Ginger Beer

## **SPICY MARGARITA**

Cazadores, Agave, Jalapenos, Lemon, Lime,  
Orange, Grand Marnier

## **"FOO" TINI**

Effen Cucumber, Lemon Juice, Jalapenos

## **GOOSE 75**

Grey Goose Strawberry Lemongrass,  
Lemon Juice, Simple Syrup, Prosecco

## **ANGEL'S DECREE**

Angel's Envy, Port, Luxardo Cherry Juice

## **GOLDEN RING**

Patron Anejo, Lemon Juice, Honey syrup



Kenny's proudly serves Grey Goose  
on Tap at 28 degrees

# MARTINI MONDAY

**\$5 Every Monday!**

## RASPBERRY LEMONADE

Effen Raspberry, Limoncello, Lemon Juice

## GIN & GEORGIA

Bombay, St. Germain, White Peach,  
Fresh Lemon Juice

## RUBY SLIPPER

Deep Eddy Grapefruit, Fresh Grapefruit Juice

## ROB'S POMTINI

42 Below, Pama Liquor, Pineapple Juice

## MAKE IT YOUR WAY

Your choice of either 42 Below Vodka or  
Bombay Gin (straight up or dirty)

## HAPPY HOUR

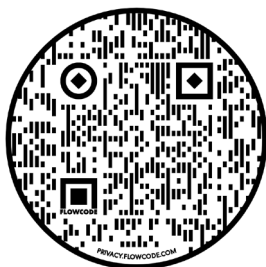
**2-7 pm MONDAY - FRIDAY**

**\$5 House Wines | \$4 Well Cocktails  
\$1 Off All Beer**

**TO VIEW OUR MENU**

**TEXT PASTA  
TO 77513**

**OR SCAN HERE**



# RED WINE

<b>ITALIAN REDS</b>	<b>G</b>	<b>B</b>
Banfi, Chianti Superiore, <i>Toscana</i> . . . . .	9	32
Chiarlo Barbera, D'Asti . . . . .	9	32
Caparzo, Sangiovese, <i>Toscana</i> . . . . .	9	32
Borgo Scopeto, Chianti Classico, <i>Toscana</i> . . . . .	10	36
Ruffino Aziano, Chianti Classico . . . . .	10	36
Santa Cristina, Rosso Toscana . . . . .	11	40
Tenuta di Arceno, Chianti Classico, <i>Toscana</i> . . . . .		42
Masi Campofiorin, <i>Veneto</i> . . . . .		44
Santa Margherita, Cabernet . . . . .		45
Antinori il Bruciato, <i>Bolgheri</i> . . . . .		55
Tormaresca, Neprica Primitivo . . . . .		58
Banfi Cum Laude, <i>Toscana</i> . . . . .		60
San Polo, Rosso Di Montalcino . . . . .		70
Sartori, Amarone, <i>Veneto</i> . . . . .		72
<b>PINOT NOIR</b>	<b>G</b>	<b>B</b>
Hahn, <i>Monterey, CA</i> . . . . .	9	32
La Crema, <i>Monterey, CA</i> . . . . .	10	36
Meomi, <i>Napa Valley, CA</i> . . . . .	13	48
<b>CABERNET SAUVIGNON</b>	<b>G</b>	<b>B</b>
Line 39, <i>North Coast, CA</i> . . . . .	9	32
Silver Palm, <i>North Coast, CA</i> . . . . .	11	40
Freakshow, <i>Lodi, CA</i> . . . . .	11	40
Oberon, <i>Napa Valley, CA</i> . . . . .	13	48
Katherine Goldschmidt, <i>Alexander Valley, CA</i> . . . . .		48
Mount Veeder, <i>Napa Valley, CA</i> . . . . .		69
Robert Craig Affinity, <i>Napa Valley, CA</i> . .		75
Trinchero, Mario's Vineyard, <i>Napa Valley, CA</i> . . . . .		80
Silver Oak, <i>Alexander Valley, CA</i> . . . . .		99

## RED WINE (cont)

<b>OTHER REDS</b>	<b>G</b>	<b>B</b>
Trapiche, Malbec, <i>Mendoza, Argentina</i>	9	32
Petite Petit, Petite Syrah, <i>Lodi, CA</i> . . . . .	11	40
The Dreaming Tree, Blend, <i>North Coast, CA</i> . . . . .	11	40
The Prisoner, Blend, <i>Napa Valley, CA</i> . .	16	60
Eight Years in the Desert, Zinfandel, <i>Napa Valley, CA</i> . . . . .		68
Chateau Ste. Michelle, Meritage <i>Columbia Valley, Washington</i> . . . . .		70

## WHITE WINE

<b>ITALIAN WHITES</b>	<b>G</b>	<b>B</b>
Zonin, Prosecco, <i>Veneto</i> . . . . .	split	9
Banfi Le Rime, Pinot Grigio, <i>Toscana</i> . . .	9	32
Caposaldo, Moscato, <i>Provincia di Pavia</i> .	10	36
<b>ROSE</b>	<b>G</b>	<b>B</b>
Zonin, Sparkling, <i>Veneto</i> . . . . .	split	10
Bieler, <i>Aix-en-Provence</i> . . . . .	12	44
<b>OTHER WHITES</b>	<b>G</b>	<b>B</b>
Chateau Ste. Michelle, Riesling, <i>Columbia Valley, WA</i> . . . . .	9	32
Simi, Sauvignon Blanc, <i>Sonoma, CA</i> . . . . .	9	32
Noble Vines, Chardonnay, <i>Monterey, CA</i> . . . . .	9	32
Sonoma-Cutrer, Chardonnay, <i>Sonoma, CA</i> . . . . .	12	44