



# COCKTAILS

## MARTINIS

### WHITE PEAR COSMOPOLITAN

Grey Goose La Poire Vodka, Cointreau Liqueur, White Cranberry, Lime Juice, Fresh Pear Slice | \$11

### ESPRESSOTINI

Van Gogh Triple Espresso Vodka, Fresh Brewed Espresso, Faretto Biscotti Liqueur, Bailey's Irish Cream, Espresso Bean & Whipped Cream Garnish | \$10

### SOUR CHERRY

Grey Goose Cherry Noir, Cointreau Liqueur, Muddled Amarena Cherries, Fresh Lemonade | \$11

### CUCUMBER

Hendrick's Gin, Muddled Fresh Basil & Cucumber, White Cranberry Juice, Torn Basil | \$10

### LEMONY CELLO

House Made Lemon & Honey Comb Infused Vodka, Simple Syrup, Shaved Lemon | \$10

## HIGHBALLS & COCKTAILS

### THE RIMINI SPRITZ

Aperol, Prosecco, Seltzer, Fresh Orange Wedge | \$10

### NEGRONI HIGHBALL

Hendrick's Gin, Aperol, Martini & Rossi Vermouth, Blood Orange Soda, Orange Twist | \$12

### LIMONATA

Grey Goose Vodka, Fresh Lemonade, House Made Limoncello, Chambord Raspberry Liqueur, Fresh Raspberries | \$11

### PAMA ICED TEA

Grey Goose Le Citron, Pama Liqueur, Fresh Brewed Iced Tea, Citrus Infused Simple Syrup | \$11

### HONEY SMASH

Honey Infused Bourbon, Muddled Fresh Mint, Lemon & Lime, Ginger Ale | \$11

### THE BOCCE BALL

Stolichnaya Vanilla Vodka, Disaronno Amaretto, Orange Juice, Splash of Soda | \$11

### PITCHERS

#### RED SANGRIA

Red Wine, Citrus, Local Apples, Grapes, Brandy

#### WHITE SANGRIA

Hudson Valley Brotherhood Reisling, Fresh Citrus, Peaches, Grapes, Brandy

| \$21 |



BE SURE TO VISIT OUR OTHER LOCATIONS:  
CENTRAL VALLEY • MIDDLETOWN • NEWBURGH • POUGHKEEPSIE



# WINE

## SPARKLING

PROSECCO, <i>Villa Sandi "Il Fresco"</i> (Italy)	8/32
ROSÉ, <i>Chandon</i> (Napa)	11/44

## WHITE

WHITE ZINFANDEL, <i>Copper Ridge</i> (CA)	7/28
PINOT GRIGIO, <i>Castello Di Gabbiano</i> (Italy)	7/28
PINOT BIANCO, <i>St. Michael-Eppan</i> (Alto Adige)	10/40
CHARDONNAY, <i>Penfolds "Koonunga Hill"</i> (AU)	8/32
CHARDONNAY, <i>William Hill</i> (CA)	10/40
SAUVIGNON BLANC, <i>Dashwood</i> (NZ)	8/32
RIESLING, <i>Brotherhood</i> (Hudson Valley- NY)	8/32
FALANGHINA, <i>Feudi di San Gregorio</i> (Italy)	10/40
ROSE, <i>Pink Flamingo</i> (France)	10/40

## RED

PINOT NOIR, <i>Monterey Vineyards</i> (Chalone- CA)	8/32
PINOT NOIR, <i>Mark West</i> (CA)	11/44
MERLOT, <i>Michael Sullberg</i> (CA)	9/36
CABERNET SAUVIGNON, <i>Avalon</i> (CA)	9/36
CABERNET SAUVIGNON, <i>Story Point</i> (CA)	11/44
MONTEPULCIANO D'ABRUZZO, <i>Pasqua</i> (Italy)	8/32
CHIANTI, <i>Melini</i> (Tuscany)	8/32
PRIMITIVO, <i>Castello Monaci</i> (Italy)	8/32
SUPER TUSCAN BLEND, <i>Vitiano Falesco</i> (Italy)	9/36
ZINFANDEL, <i>Cellar No.8</i> (CA)	8/32
MALBEC, <i>Alamos</i> (Argentina)	8/32
CALIFORNIA RED BLEND, <i>Dark Horse</i> (Ca)	8/32

# BEER

## DOMESTIC

Coors Light	5
Budweiser	5
Bud Light	5
Michelob Ultra	5
Sam Adams	5
Blue Moon	6
Ithaca Apricot Wheat	6
Captain Lawrence IPA	6
Magic Hat #9	6
St.Pauli NA	5

## IMPORT

Corona	6
Guinness	6
Heineken	6
Heineken Light	6
Amstel Light	6
Stella Artois	6
Peroni	6



**Let Cosimo's Cater  
Your Next Event!**

Please see a manager for details.