

Martino's Martini's

- 🍷 **ESPRESSO MARTINI**
Three Olives Espresso vodka with
vanilla Stohli \$7.25
- 🍷 **MARTINOPOLITAN**
Honey Mango Vodka, Skyy Melon,
pineapple juice and cranberry juice \$7-
- 🍷 **GRAPEFRUIT KAMIKAZE**
Finlandia grapefruit vodka, triple sec
and a squeeze of lime \$7.25
- 🍷 **OREGON MARIONBERRY COSMOPOLITAN**
Marionberry vodka, cranberry juice, triple sec
and a fresh squeeze of lime \$7.25
- 🍷 **RASPBERRY LEMONDROP**
Vodka, fresh lemon juice, triple sec, simple
syrup and a splash of Chambord \$7.25
- 🍷 **COCO KISS**
Vodka, Godiva Chocolate liqueur, dark
cream de coca, a kiss of Bailey's in a
coco rimmed glass \$7.50
- 🍷 **CLOUD MARTINI**
Coconut Rum, Hypnotiq liquor and
a splash of pineapple juice \$7-
- 🍷 **BIKINI MARTINI**
Vodka, Coconut Rum, pineapple juice and
a splash of grenadine \$7-

Single Malt Scotch

Macallan 12 year	\$10.25
Laphroaig 10 year	\$10.50
Glenlivet 12 year	\$10.25
Glenlivet 18 year	\$11.25
Oban 14 year	\$10.25
Lagavulin 16 year	\$11.00
Glenfiddich 12 year	\$10.25

Macaroni's Ristorante
&
Martino's



VINO
&
BIRRA

Vino Blanco

		<i>glass</i>	<i>bottle</i>
Pinot Gris	Brandborg, Umpqua Valley, OR	7–	28–
Pinot Grigio	Canaletto, Veneto, Italy	7–	26–
Bianco	Banfi Centine, Tuscany, Italy (Sauvignon Blanc/Chard/Pinot Grigio Blend)	6–	21–
Chardonnay	Schug, Sonoma, CA	8.25	32–
Chardonnay	William Hill, Central Coast, CA	7–	26–
Chardonnay	JF Guerro, Rogue Valley, OR		23–
Oregon Blend	Montinore Estate Willamette Valley, OR	7–	26–
Viognier	South Stage Cellars, So. OR		28–
Sauvignon Blanc	Dry Creek “Fume,” Sonoma, CA	6–	21–
Riesling	Brandborg, Umpqua Valley, OR	6–	21–
Rose	Folin Cellars, Rogue Valley, OR		24–
White Zinfandel	Mondavi, Napa, CA	5.50	19–

Vino Rosso

Chianti Rufina	Fattoria Basciano, Tuscany, Italy	7–	28–
Chianti Classico Ris.	CAV “Cinabro,” Tuscany, Italy		32–
Chianti Classico Ris.	Nipozzano, Tuscany, Italy		35–
Barbera d’Alba	Filippo Gallino, Piedmonte, Italy		26–
Super Tuscan	Erte e China, Tuscany, Italy (Sangiovese, Cabernet Blend)		22–
Montepulciano	Vestini, Abruzzi, Italy	6–	18–
Pinot Noir	Hammacher “H”, Willamette Valley, OR	9–	30–
Pinot Noir Reserve	Montinore Estate, Willamette Valley, OR		30–
Merlot	Rodney Strong, Sonoma, CA	7–	28–
Merlot	Slagle Creek, Applegate Valley, OR		22–
Cabernet Sauvignon	Schug, Sonoma, CA	7.50	28–
Cabernet Sauvignon	Forchini, Dry Creek Valley, CA		32–
Syrah	Rosenblum, Sonoma, CA		28–
Syrah	Sarah Powell, Rogue Valley, OR	7–	26–
Zinfandel	Napa Cellars, Napa Valley, CA	7–	26–
Primitivo	Il Trullo, Salento, Italy		18–
Brunello ‘03	Capanna, Tuscany, Italy		75–
Barolo ‘04	Boroli, Piedmonte, Italy		65–
Barbaresco	Cascina Bruciata, Piedmonte, Italy		42–
Claret ‘05	Velocity, Rogue Valley, OR	9.50	32–
Tempranillo	Abacela, Southern OR		28–

Half Bottles

Chianti Classico Ris.	Coltibuono, Tuscany, Italy	16–
Merlot	Rutherford Hill, Napa Valley, CA	17–
Cabernet Sauvignon	Alexander Valley, Alexander Valley, CA	16–
Pinot Noir	King Estate, Willamette Valley, OR	22–
Claret	Roxy Ann, Southern Oregon, OR	21–
Chardonnay	Acacia, Carneros, CA	17–
Pinot Grigio	La Boatina	16–
Prosecco	Ruggeri, Veneto, Italy	18–
Champagne	Veuve Clicquot, NV, France	36–

Sparkling

Brut	Zardetto, Prosecco, Italy, 187 ml	8–
Brut	Ruggeri, Prosecco, Italy	28–
Blanc De Noir	Gloria Ferrer, Sonoma, CA	30–
Brut	Veuve Clicquot, NV, France	70–

Draught

glass ~ 3.25 pint ~ 4.25

Ask your server
for this week’s selection of
finely crafted seasonal brews

Birra

Coors Light	Colorado	3.25
Amstel Light	Amsterdam, Holland	3.75
Heineken	Holland	3.75
Corona Extra	Mexico	3.75
Moretti	Italy	3.75
Black Butte Porter	Bend, OR	3.75
New Castle 20 oz.	England	5–
Budweiser	St. Louis, MO	3.25
Kaliber	England (non-alcoholic)	3.25

Ports

Warre’s	Late Bottle Vintage 1995	6.25
Warre’s	10 Year Tawny “Otima”	7–

\$12.00 Corkage Fee.