

# APÉRITIFS

## “Dancing Lightly”

In Italy, France and other parts of Europe, the pre-meal tippie is commonplace. A *lightly alcoholic drink* is considered a civilized way to sharpen the appetite at lunch or to ease into the dinner hour—particularly during warm-weather months.

DUBONNET ROUGE, FRANCE 8

LILLET, FRANCE Citrusy & spicy, with a delicious honeyed texture; lovely on the rocks, with a generous squeeze of lime 8

VYA SWEET VERMOUTH

(16% alcohol) from winemaker Andrew Quady's California Vineyard. It's a deep red-brown color, and it has an incredible nose. It is loaded with cinnamon, cloves, and orange, and finishes pleasantly bitter. Straight up or with ice 8

BODEGAS DIOS BACO AMONTILLADO SHERRY 8

CAMPARI

this particular bitter played an integral role in changing the custom of drinking digestifs after a meal into a pre-meal custom. Campari remains an iconic before dinner drink. Its flavor can take some getting used to. 9.5

APEROL

Made by the same company as Campari, Aperol is a bright orange-hued, spirit-based drink flavored with the distinctive zing of rhubarb. 8

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## PASTIS

All over France in the summer, people sit in outdoor cafes and drink a tall glass of pastis mixed with water. A classic French experience, pastis is a liqueur made from anise. (When absinthe was banned at the beginning of the 20th century, pastis was developed as a substitute, as it was made with the same anise and herbs as absinthe, but without wormwood.) Pastis on its own is a transparent yellow-green color; when water is added, it becomes a milky color.

GERMAIN-ROBIN ABSINTHE SUPERIEURE, ST. GEORGE SPIRITS, ALAMEDA, CA ABV 60% 15

HENRI BARDOUIN, PROVENCE 8

PERNOD, PARIS 8



## LOW ALCOHOL COCKTAILS

THE GREEN HOUR

Pernod, lime juice, sugar with cucumber over ice 9

PIMM'S CUP

Pimm's #1, ginger ale, cucumber spear—very British, very refreshing 9

AMELIA'S SECRET (CAFÉ FRENCH 75)

Elderflower liqueur, gin, lemon juice & Spanish Cava 9

CLASSIC CHAMPAGNE COCKTAIL

raw sugar cube soaked in Angostura Bitters, popped into a flute of sparkling wine 9

KIR ROYALE

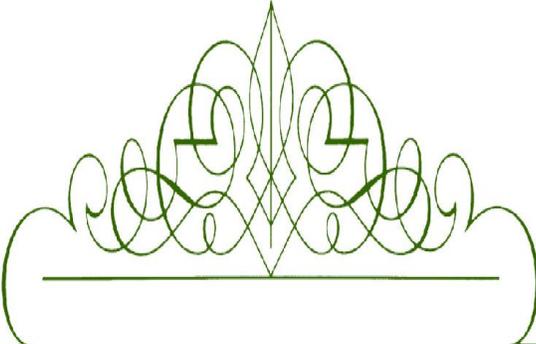
sparkling wine, Crème de Cassis 9

DEATH IN THE AFTERNOON

Anise flavored Pernod and Spanish Cava 9

MIMOSA

sparkling wine, fresh squeezed orange juice 9



## APÉRITIFS: A PRIMER

Back in their countries of origin, these light, aromatic, spirit or wine-based beverages are most often enjoyed on their own - or further diluted with soda, juice and ice.

### Vermouth

A traditional type of fortified wine flavored with botanicals, made by a variety of companies, among whom Martini & Rossi and Noilly Prat are some of the best known. Available in red (aka sweet or Italian) and white (aka dry or French) varieties.

### Campari

A quintessential Italian aperitif with distinctively bitter, herbal, slightly spicy, grapefruity taste.

### Dubonnet

A wine-based aperitif from France, comes in the popular Rouge and the less common Blanc varieties. Dubonnet Rouge has a rich, spicy port wine flavor, accented by the distinctive bitterness of quinine (the stuff that gives tonic water its zip).

### Lillet

Pronounced "lee-LAY," this classic French wine-based aperitif is available in Blanc, Rouge and now Rose varieties. Citrusy and spicy, with a delicious honeyed texture, Blanc is the most popular.

### Aperol

Made by the same company as Campari, Aperol is a bright orange-hued, spirit-based drink flavored with the distinctive zing of rhubarb. It has recently found a welcome place as an ingredient in the American cocktail repertoire.

### Cynar

Cynar (pronounced "CHEE-nar") is an Italian concoction made with artichokes, which is usually served with club soda and/or orange juice and ice.

**Also Plays Well as an Aperitif:** Sherry; Prosecco, Champagne, Cava, and other sparkling wines; Pimm's; Pernod, and other types of Pastis

