

cocktails

\$12



gamagna (*gah-MAH-nya*)

genziana fernanda, batch 206 counter gin (seattle), scrappy's orange bitters (seattle)

bitter, citrusy, spirit-forward



mamma e figlia (*MAH-mah eh FEEL-yah*) (*mother and daughter*)

genziana fernanda, amaro rosina (bainbridge island), big gin (seattle)

botanical, mildly bitter, light candy and spice



mezzo e mezzo (*MEH-tso eh MEH-tso*)

amaro amorino, 2bar bourbon (seattle)

think spiced old fashioned



corpse reviver #2, the second

genziana fernanda, arancello rosso, batch 206 counter gin (seattle), lemon, a touch of pacifique absinthe (woodinville)

lemony, herbal, refreshing take on a classic



they call me mello 'cello

limoncello, arancello rosso, or pompelmocello (your choice) with treveri blanc de blanc sparkling wine (yakima)

spritz! spritz! spritz! spritz!



amaro corretto (*ah-MAH-roh coh-RET-toh*)

amaro amorino, cold brew coffee, orange simple syrup, lemon, carbonated

it's amaro/coffee soda, y'all. what's not to like?

non-acholic

\$7

lemon shrub and soda

shrub made from the lemons we zest for limoncello, topo chico

like the best sparkling lemonade you've ever had

food

complimentary bowl of aperitivo snacks

in italy, the idea of drink without food doesn't make sense. therefore, it's common to provide small snacks when you have a drink. salty snacks such as chips and peanuts are especially popular in southern italy and with cocktails, as they nicely compliment the sweet and bitter components of many drinks.

in this tradition, letterpress will provide one bowl of snacks to each table.

additional bowls of snacks - \$2 each

in accordance with washington state law, we have menus to several local restaurants available and you may bring food in with you.

tasting flights

\$10

six 1/4-ounce pours of all of our products

limoncello, arancello rosso, pompelmocello, amaro amorino, amaro amorino riserva, genziana fernanda (bonus shrub!)

our liqueurs

bottle | 2-oz. pour

letterpress limoncello (*28% abv*)

\$36 | \$8

our highly rated limoncello is made with lemons we zest on site and is naturally sweetened with northwest clover honey.

95 points - Wine Enthusiast Magazine | 5+/5 - Difford's Guide

letterpress arancello rosso (*30% abv*)

\$39 | \$8

this blood orange liqueur is built on the same template as our limoncello, made with 100% moro blood orange zest and the same northwest clover honey.

letterpress pompelmocello (*33% abv*)

\$39 | \$8

only 238 bottles of this grapefruit liqueur were made this year. like our other 'cellos, this is sweetened naturally with local honey.

genziana fernanda (*18% abv*)

\$36 | \$8

based on a homemade gentian liqueur skip's mother's cousin fernanda served him on a recent trip to italy, our version is built on a base of lightly oxidative natural walla walla viognier that we fortified and infused with gentian root and a hint of citrus zest.

amaro amorino (*32% abv*)

\$38 | \$8

our flagship amaro is made with a backbone of dried seville orange peel and a host of botanicals, including baking spices, sarsaparilla, chamomile, cinchona barks, gentian, and more. a great introduction to amaro or a great new find for seasoned amaro drinkers.

amaro amorino riserva | batch #3 (*40% abv*)

\$47 | \$10

we rested our regular amaro in used malt whiskey barrels for one year to produce a bigger but more rounded version of amorino.

what is amaro?

"There's so much weight, history, and complexity packed into the word 'amaro'. one thing that people can agree on is that 'amaro' is the Italian word for 'bitter'. Generally speaking, amaro refers to the collective class of aromatic, herbal, bittersweet liqueurs traditionally served after a meal."

-Brad Thomas Parsons, Amaro

tastings | cocktails

