

Happy Hour
Tuesday-Friday
4-6pm

CIBO VINO

S I N C E 2 0 2 3

Happy Hour
Saturday-Sunday
11-3pm

must be 21+ to consume alcoholic beverages

COCKTAILS

Smiley's Old Fashion

\$14

Knob creek bourbon, honey syrup, bitters, orange peel, luxardo cherry

Old Market Manhattan

\$12

Old overholt rye, carpano antica, bitters, luxardo cherry

Negroni

\$13

Campari, drumshanbo gunpowder gin, sweet vermouth, lemon twist

Lemon Basil Martini

\$13

Hanson meyer lemon vodka, honey syrup, bauchant orange liqueur, lemon and basil

Volgarre (Dirty Martini)

\$14

Drumshanbo sausage tree vodka, bacur italian gin, olive brine, vermouth

Fall 75

\$13

Drumshanbo gunpowder gin, blood orange juice, vanilla, topped with prosecco

Peach Belini

\$12

Lunetta prosecco, dekyper peach schnapps

Paloma Cibo

\$14

Bribon blanco, campari, bauchant, and a splash of grapefruit

Italian Margerita

\$14

Bribon blanco, fresh lime, bauchant, sour, and amaretto

Rye in Peace

\$21

Angel's envy finished rye, italicus, maraschino liqueur, and fresh lemon juice

DOMESTIC + LOCAL

Budweiser	\$5
Bud Light	\$5
Coors Light	\$5
Michelob Ultra	\$5
Corona	\$5.5
Heineken	\$6
Stella	\$6
Peroni	\$6
Cider Boys	\$7

Infusion Vanilla Bean Blonde	\$8
New Belgium Fat Tire Amber Ale	\$8
Pint 9 IPA	\$9
Pint 9 Cloud Jumper	\$9
Brickway Coffee Vanilla Stout	\$8
Fairy Nectar	\$8
Sam Adams Just The Haze N/A	\$6
Guinness (canned)	\$9

TUESDAYS

HALF PRICE BOTTLES OF WINE

(on select bottles)



WEDNESDAYS

LADIES NIGHT | HAPPY HOUR ALL NIGHT

25% off select Appetizers, \$3 select Beer,
\$4 select House Cocktails and \$6 select House Wines

RED WINE

Mon Freres Pinot Noir, California	\$9	\$34
Rocca delle Macie Sasyr, Tuscany, Italy		\$42
Sella & Mosca Cannonau Riserva, Sardinia, Italy (Blue Zone)		\$40
Horse Heaven Hills, H3 Merlot, Washington	\$9	\$34
Benton Lane Pinot Noir, Willamette Valley, Oregon		\$44
Au Contraire Pinot Noir, Sonoma, California	\$13	\$48
Campo Maccione Red Blend, Italy	\$11	\$40
Plungerhead Zinfandel, Lodi	\$10	\$38
Demarie Barbera d'Alba, Piedmont, Italy		\$52
Noble Tree Cabernet Sauvignon, Sonoma	\$10	\$38
Chateau de la Chaize Brouilly, Beaujolais, France		\$46
Col d'Orcia Rosso di Montalcino, Montalcino, Italy		\$45
Travaglini Gattinara, Piedmont, Italy (500 ML)		\$45
Planeta Cerasuolo, Sicily, Italy		\$56
Rex Hill Pinot Noir, Willamette Valley		\$80
Verrazzano Chianti Classico, Tuscany, Italy	\$13	\$48
Rocca delle Macie Chianti Classico Riserva, Tuscany, Italy		\$60
Bertani Valpolicella "Ripasso," Veneto, Italy		\$52
Los Vascos "Cromas" Reserve Cabernet Franc, Colchaqua, Chile		\$48
Col D'Orcia Nearco Red Blend, Tuscany, Italy		\$85
Ferrari-Carano Merlot, Sonoma, California		\$60
Trerose "Santa Catarina" Vino Nobile, Italy		\$80
Salentein Reserve Malbec, Mendoza, Argentina		\$55
Saldo Zinfandel, California		\$56
Caro "Aruma" Malbec, Mendoza, Argentina	\$12	\$44
Black Stallion Cabernet Sauvignon, Napa Valley		\$68
Michele Chiarlo Rayna Barberesco, Piedmont, Italy		\$80
Roth Cabernet Sauvignon, Napa, California	\$15	\$56
Sling and Spear Cabernet Sauvignon, Napa Valley		\$85
Fontanafredda "Serralunga" Barolo, Piedmont, Italy		\$84
Mastroberardino Taurasi Radici, Campania, Italy		\$95
Col D'Orcia Brunello di Montalcino, Montalcino, Italy		\$98
Blue Rock "Baby Blue" Red Blend, Sonoma, California		\$55
Laviathon Red Blend, Napa, California		\$87
Fontanafredda Barolo Lazzarito '04, Piedmont, Italy		\$290
Bertani delle Valpolicella Amarone Classico, Veneto, Italy		\$195
Silver Oak Cabernet Sauvignon, Sonoma, California		\$145
Taub Family Cabernet Sauvignon "Beckstoffer" Missouri Hopper, Napa, California		\$160
Far Niente Cabernet Sauvignon		\$210
Ca'Marcanda Gaja Promis, Toscana, Italy		\$92

WHITE WINE

Sella and Mosca "La Cala" Vermentino, Sardinia, Italy	\$10	\$38
Ruffino Orvieto, Umbria, Italy		\$32
Bottega Vinaia Pinot Grigio, Trentino, Italy	\$10	\$38
Tormaresca Chardonnay, Apulia, Italy	\$10	\$38
Mastroberardino Greco di Tufo, Campania, Italy		\$45
Prum "Essence" Riesling, Germany		\$40
Bertani "Due Uve," Friuli, Italy	\$11	\$40
Montfort Vouvray, Loire Valley, France	\$13	\$48
Cantina Puiatti Sauvignon Blanc, Friuli, Italy		\$48
Fontanafredda Gavi, Piedmont, Italy		\$52
Peter Yealands Sauvignon Blanc, Marlborough, New Zealand	\$9	\$34
Ferrari-Carano Fume Blanc, Sonoma, California	\$10	\$38
Honig Sauvignon Blanc, Napa, California		\$42
Saracina Unoaked Chardonnay, Mendocino, California		\$46
Trimbach Reserve Pinot Gris, Alsace, France		\$56
Flowers Chardonnay, Sonoma Coast	\$15	\$56
Stags Leap Chardonnay, Napa, California		\$79
La Boutiniere, Chateauneuf-du-Pape Blanc, Rhône Valley, France		\$80

SPARKLING & ROSE

Jean-Luc Colombo Rose, Mediterranean France	\$10	\$38
Fontanafredda Moscato, Piedmont, Italy	\$12	\$44
Roscato Dolce "Sweet Red," Trevenezie, Italy		\$28
Lunetta Prosecco, Veneto, Italy (187 ML)		\$10
Lunetta Prosecco, Veneto, Italy (750 ML)		\$40
Ferrari Brut Rose, Trento, Italy (375 ML)		\$34
Ferrari Brut NV, Trento, Italy		\$64
Jacquart Vertus 1er Cru, Champagne, France		\$79

