

# COCKTAILS & BEER

**NAVY GROG** 14  
*Francis's favorite tropical drink before the habit-forming ribs. Created by Dr. Bamboo, served at the famous Beverly Hills restaurant, Luau. Fresh lime juice, grapefruit, soda, honey, Puerto Rican rum, dark Jamaican rum, Demerara rum, Angostura bitters, crushed ice cone*

**PIMM'S CUP** 12  
*Pimm's, gin, strawberries, cucumber, Sprite, and mint. Created in 1823 by James Pimm, it is now one of the signature drinks of Wimbledon*

**DARK AND STORMY** 10  
*Gosling's rum and ginger beer. Bermuda's national drink*

**AGAVE MARGARITA** 13  
*Cazadores, agave honey, Cointreau and lime. Enjoyed in many Mexican cities in the 1930's.*

**CAIPIRINHA** 11  
*Cachaca, lime, and sugar. Brazil's national drink*

**ELEANOR OF AQUITAINE** 15  
*A sidecar cocktail with a French twist. Agnesi 1799 brandy, orange liqueur, Calvados and lemon*

*Birra Moretti* 7  
*Blue Moon* 7  
*Pilsner Urquell* 7  
*Peroni* 7  
*Anchor Steam* 7  
*Sierra Nevada* 7  
*Lagunitas IPA* 7  
*Stella* 7  
*Rogue Dead Guy Ale* 7  
*Coors Light* 6  
*Corona* 7  
*Modelo* 7  
*Lagunitas 'Little Sumpin'* 7  
*Virginia Dare Cider* 8

## RUSTIC GREAT WOMEN SPIRITS COCKTAILS



### HIBISCUS ROYALE

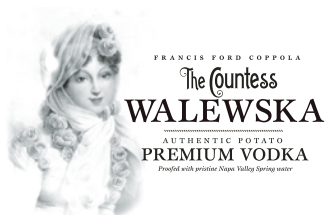
A delightful champagne cocktail in a flute glass, we layer Agnesi brandy, hibiscus syrup, and Sofia Blanc de Blancs crisp sparkling wine. A hibiscus flower tops it off. 14.50

### WITCH OF AGNESI

An enticing potion balancing the richness of Agnesi brandy with the appetizing bitterness of Hypatia rubi amaro. Served over ice in a glass rinsed with Grand Marnier, and with a touch of club soda effervescence. 15

### FRENCH 1799

This cocktail reigns as one of the most elegant champagne cocktails to sip and savor. In a tall flute, we layer Agnesi 5 year aged brandy, fresh lemon juice and a Sofia Blanc de Blancs float on top. 13



### ENIGMA

Countess Walewska vodka is the host of this delightful combination of grapefruit, tart lemon, and the dark berry deliciousness of creme de cassis liqueur. Served up as a welcome intrigue. 13

### CICCIO

A citrusy, herbaceous vodka spritzer – this isn't your ordinary vodka soda. Countess Walewska vodka meets refreshing lime with a whisper of basil and rosemary. 13

### TWO LADIES MARTINI

Our twist on a classic Vesper Martini. Lovelace gin and Countess vodka come together with Lillet Blanc to prove that the sum is greater than the parts. 13



### ADA'S CUCUMBER COLLINS

Stroll through an English garden with Ada Lovelace and this refreshing cocktail favorite in hand. Ada Lovelace gin, cucumber purée, crisp lemon, and topped with club soda. 13

### LAVENDER GIN SODA

Designed to enhance the unique floral and citrus aromas in our Ada Lovelace gin, this cocktail is as lovely to behold as it is to sip. Ada Lovelace gin, fresh lemon, lavender syrup, and topped with rose petals. Served over ice. 12

### ADA'S NEGRONI

This negroni is a classic Italian cocktail. This bartender's favorite is made uniquely ours with our Ada Lovelace gin, Hypatia rubi amaro and sweet vermouth. Served up or on the rocks. 15

### ALEXANDRIAN SUNSET

Countess Walewska vodka, Hypatia rubi amaro, grapefruit, honey and juicy lime are all shaken vigorously and strained. A salute to Alexandria, Egypt where Hypatia lived, taught and watched the same beautiful sunset as we see now. 14

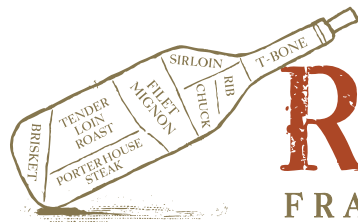
### PAPER PLANE

This modern cocktail strikes a beautiful balance between herbal, sour and bitter. Hypatia rubi amaro, Aperol, bourbon and fresh lemon juice all shaken heartily and strained into a coupe glass. 14

### MEDITERRANEAN SPRITZ

Imagine being sea side, breathing that warm Mediterranean air. This refreshing spritz made with Hypatia rubi amaro is mixed with tonic water, a dash of angostura bitters and topped with a rosemary sprig. 13

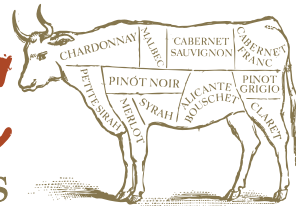




FRANCIS FORD COPPOLA WINERY, GEYSERVILLE, CA

# RUSTIC

FRANCIS'S FAVORITES



## DESSERTS

PANNA COTTA	8	PETTOLE DOLCE ( <i>zeppole</i> )	3
RUSTIC FRUIT TART	8	AFFOGATO	9
FRENCH LEMON TART	8	GELATO	7
ITALIA'S CREAM PUFFS	9	CHOCOLATE MOUSSE	10
		AL 'FRANCIS FRANCIS' ( <i>with or without cream</i> )	

## DESSERT TASTERS

Choose any 3 for \$12 or 5 for \$20

(PANNA COTTA, FRENCH LEMON TART, ITALIA'S CREAM PUFFS, GELATO, OR CHOCOLATE MOUSSE)

## COFFEE & DESSERT COCKTAILS

<b>RUSTIC LATTE</b> <i>Frangelico, Godiva chocolate, espresso, milk</i>	11	<b>CHOCOLATE MARTINI</b> <i>Stoli Vanil, Godiva chocolate, cream</i>	12
<b>B52</b> <i>Grand Marnier, Kahlua, Baileys Irish Cream, coffee</i>	12	<b>RASPBERRY KISS</b> <i>Stoli Vanilla, Chambord, a splash of cream, Godiva. Served up.</i>	12
<b>ORANGE SPICE TODDY</b> <i>Armagnac, Grand Marnier, Tuaca, spices</i>	12	<b>CAFÉ CINECITTÀ</b> <i>Espresso and Agnsi brandy. Warm and fragrant, the perfect after dinner drink.</i>	12
<b>BRONX BOMBER</b> <i>St. George Gin, St. George Absinthe, espresso, over ice</i>	12	<b>NUTTY IRISHMAN</b> <i>Frangelico, Baileys Irish Cream, coffee, whipped cream</i>	12
<b>HOT CHOCOLATE STINGER</b> <i>Crème de cacao, peppermint schnapps, chocolate, coffee</i>	11	<b>ESPRESSO MARTINI</b> <i>Espresso, Kahlua, Stoli Vanil</i>	12
<b>CAFÉ CORRETTO</b> <i>Coppola Grappa</i>	12		

## AFTER DINNER SPIRITS

### SCOTCH

<i>Chivas 12yr</i>	9	<i>Lagavulin 16yr</i>	19
<i>Balvenie 14yr</i>	19	<i>Glenmorangie 18yr</i>	23
<i>Macallan 12yr</i>	14	<i>Johnnie Walker Black</i>	11
<i>Macallan 18yr</i>	25	<i>Johnnie Walker Blue</i>	40
<i>Dewar's</i>	10		

### COGNAC/BRANDY

<i>Pierre Ferrand 'Fine' Grand</i>	32
<i>Champ Cru</i>	
<i>Coeur de Lion Calvados</i>	15
<i>Hennessy V.S</i>	12
<i>Hennessy Paradis</i>	100

### DESSERT WINE / PORT

<i>Fonseca Siroco White Port</i>	12
<i>Graham's 20yr Tawny Port</i>	12
<i>Taylor Fladgate 40yr Tawny Port</i>	32
<i>Graham's Six Grapes</i>	10
<i>Francis Coppola Reserve</i>	12/42
<i>Petite Sirah Dessert Wine</i>	
<i>Francis Coppola Reserve</i>	10/30
<i>Late Harvest Semillon, Osborn Ranch '14</i>	