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**ALFIO'S BUON CIBO**  
**SIGNATURE COCKTAILS**  
\$13 - \$16

## CRAFT COCKTAILS

### Apple Cider Whiskey Sour



*"OOOO I like that!- Alfio"*

Cinnamon Apple Shrub | Bulleit Rye | Egg White  
Lemon Juice

### Spiced Pear Mule



*"Who doesn't love a good mule?"*

Local Buckeye Vodka | Fever Tree Ginger Beer  
Spiced Pear Simple | Natalie's Lime

### Harvest Party

*"Fresh and crisp with a hint of bergamot."*

Malfy Gin | Blood Orange and Grapefruit | Prosecco  
Italicus Liqueur and Torched Rosemary

### Sol and Sombra

*"Mirrors the sweetness of Mole and the dark smoky notes of coffee and reposado."*

Olmecca Altos Reposado | Mole spices | Disaronno  
Almond Orgeat

### Velvet Fig

*"Smooth as velvet."*

Sazerac Rye | Fig & Citrus Simple  
Velvet Falernum | House Bitters | Chia Bitters

## CLASSIC COCKTAILS

### Maple Manhattan

*"By far our favorite throwback cocktail"*

Rabbit Hole Boxergail Rye | Infused Maple Syrup | Sweet  
Vermouth | Amarena Cherry

### 2-1-2 Manhattan

*"Perfect ratio Manhattan made with an Alfio's Favorite Bourbon"*

Jefferson's Reserve | Rockwell Vermouth | House Bitters

### Vesper

*"If it's good enough martini for James Bond..."*

Nolet's | Kettle 1 | Lillet | Lemon Twist

### Classic Margarita

*"Rich and iconic."*

Altos Blanco | Grand Marnier | Lime | Raw Agave ✨

### The "Alfio's" French Martini

*"A classic French Martini with a blend of Chambord and Raspberry Sage Simple"* ✨

Absolut | Pineapple | Raspberry Sage Simple ★

### Espresso Martini

*"Hyde Park's Best."*

Fresh Espresso | Absolut Vanilla | Bailey's | Kahlua

