

# PEPPERONI *Grill*

## *The Bubbles*

MORENCO STREV MOSCATO D' ASTI	13 / 46
<i>ITALY. CITRUS, APRICOT &amp; FIG</i>	
VALDO PROSECCO	10 / 35
<i>VENETO FRUITY, FLORAL &amp; GREEN APPLE</i>	
GUINIGI SPARKLING ROSÉ	38
<i>VENETO. APPLE, WHITE PEACH &amp; LASTING BUBBLES</i>	
DECOY BRUT CUVÉE	59
<i>CALIFORNIA. WHITE PEACH &amp; ORANGE ZEST</i>	

## *The Whites*

### BY THE GLASS

BODEGAS CARE ROSÉ	10 / 35
<i>SPAIN. FRESH RED FRUITS, CREAMY CARAMEL</i>	
YEALANDS SAUVIGNON BLANC	12 / 41
<i>NEW ZEALAND. PASSION FRUIT &amp; GUAVA</i>	
HIGH HEAVEN RIESLING	10 / 35
<i>COLUMBIA VALLEY. APRICOT &amp; ANJOU PEAR</i>	
LONE BIRCH CHARDONNAY	9 / 32
<i>YAKIMA VALLEY. UNOAKED. ZESTY LEMON &amp; PEAR</i>	
HESS SHIRTAIL CHARDONNAY	11 / 38
<i>CALIFORNIA. CITRUS, PEAR &amp; TOASTY OAK</i>	
BROWNSTONE PINOT GRIGIO	9 / 32
<i>CALIFORNIA. VIBRANT CITRUS &amp; SWEETNESS</i>	
BODEGAS CARE BLANCO	10 / 35
<i>GRENACHE BLANC &amp; CHARDONNAY BLEND</i>	
<i>SPAIN. WHITE PEACH, MELON &amp; PINEAPPLE</i>	

### BY THE BOTTLE

FREY ORGANIC VIOGNIER	32
<i>CALIFORNIA. HONEY, CARAMEL &amp; OAK</i>	
TANGENT ALBARIÑO	49
<i>CALIFORNIA. MANDARIN ORANGE &amp; TANGERINE PEEL</i>	
LONG MEADOW RANCH CHARDONNAY	70
<i>ANDERSON VALLEY. FRESH CITRUS &amp; JASMINE</i>	

## *Half Bottles*

### THE WHITES 375ML

JOEL GOTT SAUVIGNON BLANC	21
<i>CALIFORNIA. HONEYDEW, PEACHES &amp; LYCHEE</i>	
SANTA MARGHERITA PINOT GRIGIO	39
<i>ALTO ADIGE. GOLDEN APPLE &amp; FLORAL HINTS</i>	
SONOMA-CUTRER CHARDONNAY	40
<i>SONOMA. BARREL SPICE, PEACH &amp; PEAR</i>	

### THE REDS 375ML

REX HILL PINOT NOIR	44
<i>WILLAMETTE VALLEY. DARK BERRY &amp; RICH CARAMEL</i>	
ALEXANDER VALLEY MERLOT	30
<i>ALEXANDER VALLEY. RASPBERRY SORBET &amp; OAK</i>	
STARMONT CABERNET	55
<i>NAPA VALLEY. DARK BERRY, HERB &amp; CHOCOLATE</i>	

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## *The Reds*

### BY THE GLASS

HOUSE RED <i>CURATED ROATING SELECTION</i>	9 / 32
RAMSAY CABERNET <i>NAPA VALLEY. CHERRY RED CURRANT &amp; VANILLA</i>	12 / 41
HEAVYWEIGHT CABERNET <i>SONOMA. LUSH &amp; SMOOTH OAK &amp; VANILLA</i>	10 / 35
MOUNTAIN CUVEE CAB BLEND <i>CALIFORNIA. BLACK FRUIT, VANILLA &amp; CHOCOLATE</i>	15 / 50
STRACCALI CHIANTI <i>TUSCANY. RED RASPBERRY, CHERRY &amp; VIOLET</i>	9 / 32
CARICATURE ZINFANDEL <i>LODI. RICH BLACKBERRY, HINTS OF SPICE</i>	12 / 41
LAPIS LUNA PINOT NOIR <i>NORTH COAST. BOYSENBERRY &amp; SPICE</i>	11 / 38
CÔTÉ MAS ROUGE <i>FRANCE. DARK FRUIT &amp; PRUPLE FLOWER</i>	10 / 35

### BY THE BOTTLE

## *The Worldly Reds*

PURATO SICCARI APPASSIMENTO <i>SICILY. ORGANIC. VELVETY RED CHERRY &amp; TOAST SYRAH, SHIRAZ &amp; NERO D'AVOLA BLEND</i>	46
MOLLYDOOKER <i>BOXER</i> SHIRAZ <i>AUSTRALIA. SPICY, BLACK FRUIT</i>	60
DEGANI VALPOLICELLA CLASSICO <i>PIEDMONT. FINE TANNINS &amp; LONG FINISH</i>	41
PRODUTTORI DEL BARBARESCO <i>PIEDMONT. RASPBERRY, WHITE PEPPER &amp; STAR ANISE</i>	78
BATASIOLO BAROLO <i>PIEDMONT. DARK CHERRY, VANILLA &amp; LEATHER</i>	100
LUIGI RIGHETTI AMARONE <i>VENETO. VANILLA &amp; TOBACCO, LONG ELEGANT FINISH</i>	80

## *The American Reds*

APERTURE BORDEAUX <i>ALEXANDER VALLEY. CHERRY, VIOLET &amp; DRIED THYME</i>	98
PURPLE HANDS PINOT NOIR <i>WILLAMETTE VALLEY. RASPBERRY &amp; TOBACCO</i>	89
GOLDENEYE PINOT NOIR <i>GOWAN CREEK. BLACKBERRY PIE &amp; DRY RED FRUIT</i>	130
PAPILLON BY ORIN SWIFT <i>NAPA VALLEY. AMERICAN BORDEAUX . BOLD FRUIT</i>	121
HESS ALLOMI CABERNET <i>NAPA VALLEY. AROMATIC CURRANT &amp; BLACKBERRY</i>	70
HILLARY GOLDSCHMIDT CABERNET <i>OAKVILLE. CHERRY VANILLA, PLUM &amp; MOCHA</i>	80
GHOST BLOCK CABERNET <i>NAPA VALLEY. BOLD &amp; DRY, OAK VANILLA &amp; TOBACCO</i>	94
STAG'S LEAP ARTEMIS CABERNET <i>NAPA VALLEY. DARK CHOCOLATE &amp; BLACK CHERRY</i>	111
CAYMUS CABERNET <i>NAPA VALLEY. DARK CHERRY, CASSIS &amp; WARM VANILLA</i>	132
FAR NIENTE CABERNET <i>NAPA VALLEY. BOYSENBERRY PIE &amp; TOASTED OAK</i>	187

WINE GLASS 7 OZ / SINGLE 1.5 OZ / DOUBLE SHOT 2 OZ (+ \$3 CHARGE)

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## *Crafted Cocktails*

<b>PERFECT MARGARITA</b>	13
<i>MI CAMPO REPOSADO, GRAND MARNIER, FRESH LIME JUICE &amp; AGAVE NECTAR</i>	
<b>WINTER SHANDY</b>	9
<i>ROUGHTAIL POLTER WEISSE, HOUSE MADE LIMONCELLO, POMEGRANATE &amp; FRESH LEMON JUICE</i>	
<b>SIGNATURE SANGRIA</b>	9
<i>STRAWBERRY, ORANGE LIQUEUR, PEACH SCHNAPPS &amp; BRANDY</i>	
<b>ITALIAN MULE</b>	9
<i>COINTREAU, APEROL, HOUSE MADE LIMONCELLO &amp; GINGER BEER</i>	
<b>SMOKE &amp; WHISKEY OLD FASHIONED</b>	12
<i>OKLAHOMA CROWN CLUB, WINSHIP'S TOBACCO BITTERS, ANGOSTURA ORANGE BITTERS, BROWN SUGAR SIMPLE SYUR, CEDAR WOOD SMOKED GLASS</i>	

## *Beer on Tap*

<b>EVERYTHING RHYMES WITH ORANGE IPA</b>	7
<i>6.5 ABV. ROUGHTAIL. OKC. JUICY, CITRUSY HOPS</i>	
<b>MICHELOB ULTRA</b>	5
<i>4.2 ABV. CRISP, LIGHT CITRUS</i>	
<b>ROUGHTAIL POLTER WEISSE</b>	7
<i>5.1 ABV. HEFEWEIZEN. BANANA, CLOVE &amp; MALT</i>	
<b>MODELO ESPECIAL</b>	6
<i>4.4 ABV. ORANGE BLOSSOM &amp; HONEY</i>	

## *Bottled & Canned Beer*

<b>FEATURED CRAFT LOCAL</b>	7
<i>ASK YOUR SERVER FOR CURRENT SELECTION</i>	
<b>PERONI</b>	7
<i>5.1 ABV. CLEAN, CRISP SUBTLE CITRUS</i>	
<b>STELLA ARTOIS</b>	6
<i>5.2 ABV. BALANCED, MALT &amp; HOPS</i>	
<b>CIDER BOYS FIRST PRESS</b>	6
<i>5.0 ABV. CRISP, TART FRUIT</i>	
<b>LAGUNITAS IPA</b>	7
<i>6.2 ABV. REFINED, JUICY HOPS</i>	
<b>UROBOROS STOUT</b>	7
<i>8.5 ABV. ANTHEM, OKC. CREAMY, ROASTED CHOCOLATE</i>	
<b>BLOOD &amp; HONEY</b>	7
<i>7.0 ABV. SPICE &amp; ORANGE PEEL</i>	
<b>FAT TIRE</b>	7
<i>5.2 ABV. TOASTY MALT &amp; LIGHT SWEETNESS</i>	
<b>BUD LIGHT</b>	5
<b>COORS LIGHT</b>	5

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## *After Dinner Drinks*

BRANDY ICE	10
<i>SIGNATURE RECIPE. CARAMEL &amp; CHOCOLATE</i>	
ESPRESSO MARTINI	8
<i>PRAIRIE COFFEE LIQOUR, CRÈME DE CACAO, CREAM</i>	
CHILLED SAMBUCA	7
<i>SERVED OVER 3 FRESH COFFEE BEANS</i>	
HOUSE MADE LIMONCELLO	5
<i>SERVED NEAT, ROCKS OR ONE ROCK</i>	
DRAMBUIE	7
<i>SERVED NEAT, ROCKS OR ONE ROCK</i>	
QUINTA DO NOVAL BLACK PORT	8
<i>19.5 ABV. BRIGHT BERRIES &amp; WARM SPICES 3 OUNCE POUR</i>	

## *Dessert Selection*

FLOURLESS CHOCOLATE TORTE	7.25
<i>WITH RASPBERRY &amp; CHOCOLATE DRIZZLE</i>	
CRÈME BRÛLÉE	7.25
<i>VANILLA BEAN CUSTARD TOPPED WITH CARAMELIZED SUGAR</i>	
TIRAMISU CHEESECAKE	8.25
<i>BROWN SUGAR ESPRESSO CHEESECAKE WITH LAYERS OF LADY FINGERS</i>	
CINNAMON RAISIN BREAD PUDDING	7.25
<i>FINISHED WITH BOURBON SAUCE</i>	

## *Happy Hour*

MONDAY - FRIDAY  
3PM - 6PM

### *Sip*

PERONI 4  
HOUSE WINE 5  
SIGNATURE SANGRIA 6

### *Savor*

*HALF PRICE SELECT STARTERS*  
ITALIAN NACHOS  
CRISPY MOZZARELLA  
BRUSCHETTA  
SPINACH & ARTICHOKE DIP

### *Sip & Savor*

BOTTLE OF HOUSE WINE  
& MARGHERITA PIZZA 25

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## *Vodka*

TITOS	7
SCHULTZ	6
360 SORRENTO LEMON	7
CHOPIN	9
BELVEDERE	8
GREY GOOSE	9
KETEL ONE	8
360 MADAGASCAR VANILLA	8

## *Scotch*

GLENMORANGIE LASANTA	10
GLENLIVET 12 YEAR	11
FAMOUS GROUSE	8

## *Bourbon & Whiskey*

RABBIT HOLE CAVEHILL	12
TIN CUP	10
STRANAHANS BLUE PEAK SINGLE MALT	13
JEFFERSON RESERVE	11
WHISTLE PIG 12 YEAR RYE	22
WOODFORD RESERVE	9
MAKERS MARK	7
EAGLE RARE SINGLE BARREL	8
BLANTONS SINGLE BARREL	13
SAZERAC RYE	8
OKLAHOMA CROWN CLUB 7 YEAR	9
CROWN ROYAL	8
JACK DANIELS	7
JAMESON	7

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## *Tequila*

DOBEL DIAMANTE	9
MI CAMPO REPOSADO	8
TEREMANA REPOSADO	9
DOBEL MAESTRO	10
1800 CRISTALINO ANEJO	13

## *Rum*

CAPTAIN MORGAN	6
BACARDI SUPERIOR	6
BACARDI SILVER	6
DEAD PARROT COCONUT RUM	8

## *Gin*

BEEFEATER	6
HENDRICKS	7
BOMBAY SAPPHIRE	7
TANQUERAY N° TEN	9

## *Liqueurs*

CAMPARI	7
APEROL	7
DISARONNO	7
MIDORI	7
FRANGELICO	7
CHAMBORD	7
BIRD DOG CINNAMON WHISKEY	6
FARETTI BISCOTTI	6
TUACA	7
FERNET-BRANCA	7
JAGERMEISTER	6
JANNEAU ARMAGNAC	10
GRAND MARNIER	8