

Spirits & Cordials

Brandy/Cognac

Korbel Brandy
Hennessy
Courvoisier VS

Vodka

Grey Goose
Absolut
Ketel One
Skyy Wild Strawberry
Stoli Vanilla
NEW! Tom's Town
Tito's Handmade
Absolut Mango
Absolut Citrön
Absolut Vanilia

Rum

Bacardi Silver
Bacardi Pineapple
Captain Morgan
Gosling's Black Seal
Malibu Rum
McCormick

Tequila

Milagro Reposado
Milagro Silver
Patron Silver
1800 Anejo
Juarez

Whiskey/Bourbon

Bulleit Rye 95
Jack Daniel's
Jameson
Jim Beam
Jim Beam Cherry
Maker's Mark
Revel Stoke Apple
Seagram's 7
Southern Comfort
Wellers Special Res
Elijah Craig

Scotch

*Glenmorangie:
*...LaSanta 12 yr
*...Nectar D'Or 12 yr
*Oban Little Bay
*Dalmore 12 yr
*Tomatin 14 yr
*Clynelish 14 yr
*Cragganmore 12
*Glenkinchie 12 yr
*Glenfiddich 12 yr
*Glenfiddich 15 yr
*Glenlivet 12 yr
*Dalwhinnie 15 yr
*Macallan 12 yr
NEW! *Aberlour
Casg Annamh
*Glendronach 18 yr
Dewar's/J&B

Gin

Broker's
Beefeater
Bombay Sapphire
Tanqueray
NEW! Tom's Town
Botanical Gin

Cordials

Irish Cream
Campari
Chambord
Pama
DeKuypers Peachtree
Schnapps
DeKuypers Amaretto
Disaronno Amaretto
Solerno Blood Orange
Frangelico
Galliano
Godiva White & Dark
Kahlua
Limoncello
Sambuca White
Tuaca
Citronage
Aperol
NEW! St. Germain

Bellinis

These house favorites are served blended with shaved ice. \$7.50

Peach

Purée peach mix, DeKuypers peachtree schnapps with Andre Sparkling Wine

Raspberry

DeKuyper razzmatazz liqueur, purée raspberry mix with Andre Sparkling Wine

Mango

Absolut Mango Vodka, mango, mango purée mix with Andre Sparkling Wine

Strawberry

Skyy Infusions Wild Strawberry Vodka, strawberry purée mix with Andre Sparkling Wine

Signature Cocktails

Milagro Italian Margarita \$10

Milagro Reposado Tequila, amaretto, lime juice, agave nectar, and Triple Sec make this classic favorite a top shelf winner!

NEW! Pomegranate Basil Lemonade \$10

Gin, PAMA Pomegranate Liqueur, cranberry, lemon, and a splash of soda water shaken with an activated basil leaf.

Citrus Old Fashioned \$10

Bulleit Rye 95, honey simple syrup, Angostura and Orange Bitters, stirred and strained into a glass with an orange and cherry

Crown Jewel \$10

Crown Royal, Malibu rum, and DeKuypers peachtree schnapps mixed with cranberry and pineapple juices. Royalty among cocktails!

Top Shelf Moscow Mule \$10

A great Mule is all in the quality ingredients: Tom's Town Vodka, Ginger Beer, and real lime juice. Served in a real copper mug!

\$7 Mules

Italian

Made with Tuaca Liqueur

Mango

Made with Absolut Mango Vodka

Tennessee

Made with Tennessee Whiskey

Beer

Domestic

Bud Light, <i>St. Louis, Missouri</i>	4
Budweiser, <i>St. Louis, Missouri</i>	4
Coors Light, <i>Denver, Colorado</i>	4
Miller Lite, <i>Milwaukee, Wisconsin</i>	4
Michelob Ultra, <i>St. Louis, Missouri</i>	4.5
O'Doul's N.A., <i>St. Louis, Missouri</i>	4

Import/Micros

Moretti, <i>Udine, Italy</i>	5
Modelo, <i>Mexico</i>	5
Corona, <i>Mexico</i>	5
Peroni, <i>Rome, Italy</i>	5
Free State Copperhead, <i>Lawrence, Kansas</i>	5
Free State Ad Astra, <i>Lawrence, Kansas</i>	5
Boulevard Wheat, <i>Kansas City, Missouri</i>	4.5
Boulevard Pale Ale, <i>Kansas City, Missouri</i>	4.5
NEW! Boulevard Tank 7 Saison, <i>Kansas City, Missouri</i>	6
NEW! Boulevard Sixth Glass Quadrupel Ale, <i>Kansas City, Mo</i>	6
Blue Moon, <i>Golden, Colorado</i>	5
Guinness, <i>Ireland</i>	5
New Belgium Fat Tire, <i>Fort Collins, Colorado</i>	4.5
New Belgium 1554, <i>Fort Collins, Colorado</i>	4.5
Lagunitas IPA, <i>California</i>	5

Wine List

Chilled

Hogue Riesling, <i>Washington, USA</i>	7.5/28
McManis Pinot Grigio, <i>California, USA</i>	7.5/28
Bogle Sauvignon Blanc, <i>California</i>	7.5/28
Sean Minor Sauvignon Blanc, <i>California</i>	7.5/30
Stella Rosa Moscato D'Asti	7.5/33
Villa Jolanda Prosecco, (187ml) <i>Treviso, Italy</i>	8
Villa Jolanda Rose Moscato, (187ml) <i>Treviso, Italy</i>	8
Sean Minor Rosè of Pinot Noir, <i>California</i>	8.5/40
NEW! Macon-Villages Chardonnay, <i>France</i>	8.5/38
Sean Minor Chardonnay, <i>California</i>	8/32
Kendall Jackson Chardonnay, <i>California</i>	8.5/38
NEW! Sea Sun Chardonnay, <i>Cali (Caymus Vineyards Brand)</i>	9/42
La Terre White Zinfandel, <i>California</i>	6.5/24
Riunite Lambrusco, <i>Emilia-Romagna, Italy</i>	6/25
Bellavita Sweet Red, <i>Italy</i>	7.5/28

From The Cellar

Carlo Rossi "Paisano's Red" (House Table Wine)	5.5
Portada Semi-Sweet Red, <i>Portugal</i>	6.5/28
NEW! Les Dunes du Cap Ferret Bordeaux, <i>France</i>	8.5/38
Blackstone Merlot, <i>California</i>	7.5/33
Chateau Souverain Pinot Noir, <i>California</i>	7.5/33
NEW! Borgo Scopeto Chianti Classico DOCG, <i>Tuscany, Italy</i>	8.5/38
Bogle Cabernet, <i>California</i>	8.5/38
14 Hands Red Blend, <i>Columbia Valley, California</i>	8/35
NEW! Almos Malbec, <i>Argentina</i>	8/35
Sean Minor Pinot Noir, <i>California</i>	7.5/32
Sean Minor North Coast Cabernet, <i>North Coast, California</i>	9/40

****Fine Cellar Wine List Available Upon Request**

House Favorites

Orchard Twist \$7

Revel Stoke Apple Whisky with a refreshing splash of cranberry and club soda, added lime wedge

Pama Margarita \$7

PAMA Pomegranate Liqueur, tequila, triple sec, lemon juice and agave syrup

Jacked Apple \$7

Revel Stoke Apple Whisky, Jim Beam Red Stag, sweet and sour

Red Sangria \$6

Carlo Rossi Sangria, garnished with fruit

Tuaca Cherry Limeade \$7

Muddled cherries and limes shaken with Tuaca, club soda, grenadine, lime juice and simple syrup

Leaning Tower \$8

Spiced Rum, Malibu Coconut Rum, banana liqueur, pineapple and orange juice. Garnished with orange slice and cherry

Sparkling Lemonade \$7

Blood Orange Liqueur, Limoncello, sparkling wine and refreshing lemonade

Desserts

*****Ravenwood Chocolate Moose \$7.5**

Absolut Vanilla, Kahlua, Irish cream , Malibu Rum, and Ice Cream. Served in a chocolate-coated glass with whipped cream and a cherry!

****Contains alcohol, must be 21 to order*

Cannoli \$6

Pastry shells stuffed with sweetened ricotta cheese and chocolate chips, garnished with chocolate sauce.

Cheesecake \$7

A traditional New York style cheesecake that can be topped with one or more of our syrup toppings. Ask your server or bartender what is available

Back By Popular Demand! Creme Brulee \$7

Sweet cream custard made with vanilla bean and topped with a layer of torched, caramelized sugar. Classic vanilla and rotating flavors!

Tiramisu \$7.5

Lady fingers soaked in a coffee liqueur, layered with mascarpone cheese topped with whipped cream, ground espresso, and cocoa.

Chocolate Mousse Torte Cake \$7

Velvety chocolate mousse layered with chocolate cake, finished with a chocolate ganache.

Classic Martinis

Classic \$8

Absolut or Tanqueray, served up or on the rocks. Request extra dry, no vermouth

Strawberries and Cream \$8

Skyy Strawberry Vodka, strawberry puréed and a splash of half and half

Manhattan \$9

Maker's Mark, sweet vermouth, bitters, served up or on the rocks, garnished with a cherry

Dirty Paisano \$8

Absolut Vodka Stirred with olive juice, garnished with olives or ask our staff for Gorgonzola stuffed olives!

Cosmopolitan \$8

Citron Absolut Vodka, Cointreau, cranberry juice, and lime juice

Flirtini \$8

Vanilla Vodka, raspberry liqueur with Andre and a dash of pineapple

Specialty Martinis

Chocolate Martini \$9

Dark Chocolate Liqueur, White Chocolate Liqueur, Stolichnaya Vanilla Vodka, and Chocolate Syrup, optional egg white

Classic Limoncello \$8

Absolut Citron Vodka, chilled Limoncello, sweet and sour, with a sugared rim

Strawberry Limoncello \$8

Sky Vodka, Absolut Citron Vodka, chilled Limoncello, strawberry purée with a splash of sweet and sour

The Tiramisu \$9

Irish Cream, Vanilla Vodka, Kahlua, Frangelico and DeKuyper Butterscotch Schnapps, optional egg white

Crimson & Blue \$8

Bacardi Pineapple Fusion, Malibu, a splash of pineapple, blue curaçao and grenadine

Italian Wedding Cake \$8

Vanilla Vodka, amaretto, DeKuyper crème de cacao, cranberry and pineapple

Fine Wine List (By The Bottle Only)

(Ask for Year) Duckhorn Merlot

\$100

Napa Valley, California

Duckhorn Vineyards wrote the book on Merlot and have become incredibly consistent in producing top quality Merlots. The 2015 Napa Valley Merlot is right on target. TASTING NOTES: This wine exhibits beautifully ripened fruit and excellent balance. Its aromas and flavors of ripe red fruits, an accent of oak, and excellent palate tension make it a superb choice with a juicy ribeye. (Tasted: August 31, 2019, San Francisco, CA)

Caymus Vineyards Red Schooner Malbec (Voyage 10) \$90

Napa Valley, California

This Malbec is made from grapes grown in the Andes Mountains in Argentina, shipped chilled to Napa Valley and produced with the same techniques as our Caymus Cabernet. Falling outside standard labeling rules, it does not include a vintage date but is known by the voyage from which it traveled.

Stag's Leap Artemis Cabernet Sauvignon,

\$110

*Napa Valley, California ***Subject to Availability****

The Artemis Cabernet Sauvignon delivers expressive aromas of ripe raspberry, dark cherry, and blackberry along with hints of cedar and spice. The mid-palate is pleasant and round with flavors of dark chocolate, plum, dried fruit, and toasted oak. The finish is rich and lingering.

Stag's Leap Karia Chardonnay

\$65

*Napa Valley, California ***Subject to Availability****

Stag's Leap Wine Cellars Karia is a graceful Chardonnay with aromas of citrus and subtle tropical fruit notes along with apricot, toasted almonds and orange blossom. Medium to full-bodied, our white wine has a silky texture and refreshing and flavorful finish with a touch of minerality. The name KARIA (KAR-ee-ah) is derived from the Greek word meaning graceful, and the KARIA Chardonnay lives up to its moniker.

Silver Oak Cabernet Sauvignon**\$125***Alexander Valley, California*

The Alexander Valley Cabernet Sauvignon is ruby in color with a magenta rim. It has an enticing nose of cassis, blackberry, vanilla, sage and spearmint. Upon entry, this wine builds from potpourri and bramble to a bright pop of raspberry on the mid-palate.

Jordan Cabernet Sauvignon**\$90***Alexander Valley, California*

Aromas of black cherries wrapped in a spice box of nutmeg, clove and allspice jump from the glass. The palate is filled with flavors of black currants and plum that lead seamlessly to silky tannins and black cherry notes. Blackberry, Mission fig and black cherry notes linger on the finish.

Caymus Vineyards Cabernet Sauvignon**\$125***Napa Valley, California*

Caymus has a signature style that is dark in color, with rich fruit and ripe, velvety tannins – as approachable in youth as in maturity. We farm Cabernet grapes in eight of Napa's 16 sub-appellations, with diversification enabling us to make the best possible wine in a given year. This Cabernet offers layered, lush aromas and flavors, including cocoa, cassis and ripe dark berries.

Stag's Leap Hands of Time Chardonnay**\$45***Napa Valley, California*

This Napa Valley Chardonnay delivers inviting aromas of pear, pineapple, and orange blossom with a lifted floral note. Medium bodied, the wine has a soft palate balanced by pleasant acidity and a subtle touch of oak on the finish. Enjoy this food-friendly Chardonnay with grilled calamari, seared scallops or fresh pasta in a lemon-butter sauce.



Paisano's

R I S T O R A N T E



Daily Specials

Martini Monday

\$5 Martinis - Try Them All!

\$10 Bottomless Pasta & Sauce (*excludes toppers)

Kids Night

\$1 Kids Meal with the purchase of
*qualifying adult entrée

*Dine in only. Limit 1 kids meal per adult entrée. *qualifying entrées are full-priced and do not include apps, soup, salad or a la carte items, and cannot be combined with other promos, discounts, specials, or split meals

Wine Wednesday

½ Price Wine Bottles (\$35 or less)

1/2 Price Appetizers*

(Excludes Gusto Appetizer)

Margarita Thursday

\$5 Well Italian or House Margaritas

\$13.99 Create Your Own Pasta

+1 Topper

Friday

Chef Special Entree

\$5 Desserts

Saturday

\$6 Portada Wine (Glass)

Sunday

\$5 Leaning Towers/\$5 House Bloody Marys

**With accompanying meal purchase. Excludes Gusto appetizer. All food and drink specials run ALL DAY!*

Specials apply to DINE-IN orders only.