



*Anthony Pitillo, Executive Chef*

*Angelo Pitillo, Co-Founder*

*Miguel Vazquez, Manager*

## **Bloody Mary Menu**

**The Classic Bloody Mary** – Garnished with a Spanish olive and fresh lime - \$6 (*substitute one of our own house-infused hot pepper, basil, or cucumber vodkas – add \$1*)

**Bloody Maria (with Tequila), Jane (Gin), or Kyleigh (Scotch)** - \$6

**The Bloody Gia** – Created by Chef Anthony’s Sister, this Mary is almost like a meal in a glass! Rimmed in celery salt, it’s made with house-infused hot pepper vodka and spiked with a shot of Guinness, garnished with hot pickled okra, sweet banana pepper, peperoncini, stuffed Spanish olive, cipollini onion, and a caperberry - \$12

**The Bloody Lily** – made with Level vodka and a splash of Amontillado sherry, garnished with Spanish chorizo sausage, Manchego cheese, and a stuffed olive - \$10

**The Bloody Bull** – spiked with beef bouillon and a dash of Angostura bitters, garnished with pickled cipollini onion - \$9

**The Bloody Fishmonger** – Our house-infused basil vodka with a splash of clam juice, garnished with steamed gulf shrimp – \$9

**Completo** – a shot of Sauza Tres Generaciones Añejo Tequila, served up, with a chaser of “sangrita”, a spicy blend of tomato and citrus juices, to be sipped alternately - \$9

*Café Lily*

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