farm to bar menu

We have built our own beverage kitchen because our drinks are as important as our food. We now juice our own fruits and vegetables, use fresh herbs, natural flavors and even make our own cane sugar syrup. Both alcohol and non-alcohol drinks are always available.

signature drinks

sangria fresh berries, fresh cut fruit macerated with brandy, honey and secret seasonings and served on the rocks either red or white **glass 9 / carafe 29**

gin-ger ale brooklyn gin, fresh ginger, pussers rum, dark beer, touch of sweet syrup and orange twist **12**

pineapple upside down drink licor 43, myers rum, fresh pineapple juice, coco lopez and sugared rim **9**

tre piani mojito white rum, fresh basil, muddled strawberries, club soda, and berry puree **9**

bloody italian homemade tomato and basil infused vodka, fresh celery juice, tomato puree, roasted garlic and peperoncini **9**

the negroni brooklyn gin, campari and sweet vermouth **10**

shakerato espresso, crème de cocoa, kahlua, baileys, shaken well **9**

non-alcoholic drinks $6

homemade fresh juice sodas sweetened with cane sugar syrup on the rocks

Carrot-Ginger-Cucumber-Celery-Pineapple

sans-gria fresh berries and fruit with fresh fruit juices on the rocks

berry tea fizz fresh brewed iced tea with muddled berries and fresh mint

molto berry fresh berry puree, lime juice, pineapple, and a splash of soda

pina perfecto cream of coconut, pineapple, orange juice, soda and whipped cream

sparkling peach punch peach nectar, lemon juice, ginger and soda

strawberry basil "mojito" muddled strawberries, fresh basil, soda and berry puree

These signature drinks are made with fresh-made juices and homemade cane sugar syrup

TRE PIANI