



Luigi's

Italian Chophouse & Bar
Steaks ♦ Chops ♦ Seafood ♦ Pasta



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Cocktails

MOSCOW MULE \$8.00

Your choice of Flavored Absolut mixed with Fever Tree ginger beer and a squeeze of fresh lime juice. Served on the rocks in a copper mule mug

(Absolut Flavors: Regular, Citron, Lime, Mango, Vanil, Raspberi)



KENTUCKY MULE \$9.50

Makers Mark Bourbon mixed with Fever Tree ginger beer and a squeeze of fresh lime juice. Served on the rocks in a copper mule mug

PEACH BELLINI \$9.00

Peach Nectar and Prosecco, finished with fresh Mint (when available) in a Champagne flute



PEACH PALMER \$8.00

Firefly Sweet Tea, Peach schnapps, homemade lemonade, iced tea served in a Poco Glass and garnished with a fresh lemon.



ELDERFLOWER LEMONADE \$9.50

Tito's Vodka, St. Germaine's Elderflower liqueur, soda water and a splash of homemade lemonade served in a Poco Glass with 2 fresh lemon slices and a cherry.

OLD FASHIONED \$9.00

Knob Creek Bourbon, an orange slice and muddled cherry with sugar and bitters with a splash of soda water. Served on the rocks



RUM RUNNER \$9.00

Bacardi Silver, Myers Dark and Malibu Coconut Rums mixed with equal parts of orange juice and pineapple juice with a splash of fresh lime and grenadine

SAZERAC \$10.50

Bulleit Rye, sugar, bitters shaken and chilled, served in a Lucid Absinthe rinsed glass with a lemon twist

BULLEIT & PEEL \$8.50

Bulleit Rye Whiskey with a hint of cranberry and splash of ginger ale, served on the rocks with an orange peel twist.



TOM COLLINS \$11.00

A double shot of Tanqueray Gin and a splash of homemade lemonade mixed with soda water

MAKERS MANHATTAN \$12.50

Double shot of Makers Mark Bourbon, sweet vermouth and a cherry. Served on the rocks or shaken and up in a chilled martini glass

ST. HENDRICKS \$10.00

Hendricks Cucumber Gin and St. Germaine's Elderflower liqueur with soda water and fresh squeezed lime served in a highball glass and garnished with cucumber and lime slices.

THE NEGRONI \$10.50

Bombay Sapphire Gin, Campari, and sweet vermouth are served on the rocks and garnished with a lemon. This is a great appertif!

JAMESONS ICED IRISH COFFEE \$10.00

Jameson's Irish Whisky, Kahlua, chilled Espresso and a splash of French Vanilla syrup in a high ball glass! The best Irish Coffee ever!

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Martini's

BLEU CHEESE MARTINI \$12.00

Bombay Sapphire Gin, Spanish Queen Olive Juice, and three large olives stuffed with Bleu Cheese

THE ITALIAN MARGATINI \$10.50

Cuervo Especial, Cointreau, sour mix, lime juice, and topped with Di Saronno Amaretto.

PAMATINI \$12.00

Pama pomegranate Liqueur, Absolut Raspberri vodka, Cointreau and a splash of cranberry juice.

STRAWBERRY SHORTCAKE \$9.50

Pinnacle Whipped Vodka, splash of blended strawberries in a sugar rimmed martini glass

APPLETINI \$9.50

Absolut Citron Vodka, Apple Pucker liquor, and a splash of sweet and sour

RASPBERRY LEMON DROP \$11.50

Absolut Raspberri Vodka, Cointreau, homemade lemonade, with a splash raspberry syrup floating in the bottom of the glass

ESPRESSO MARTINI \$14.50

Absolut Vanil Vodka, Kahlua, Godiva White Liqueur, French Vanilla, Baileys Irish Cream and a full shot of premium espresso.

KEY LIME PIE MARTINI \$9.00

Pinnacle Whipped Vodka, French Vanilla, Lime Juice and a dash of cream in a graham cracker rimmed martini glass. Served chilled and straight up

FRENCH MARTINI \$11.00

Grey Goose Vodka, Chambord with pineapple juice

LUIGIS COSMOPOLITAN \$11.00

Absolut Citron Vodka, Cointreau, Cranberry juice and fresh lime juice

VANILLA AVALANCHE \$10.50

Absolut Vanil Vodka, Di Saronno Amaretto, a dash of French Vanilla and a splash of cream, served shaken, straight up.

PEACHY KEEN \$11.00

Titos Vodka, peach nectar, homemade lemonade, raspberry syrup are shaken and served in a chilled martini glass garnished with a cherry.





Beer

DOMESTIC BOTTLES

Bud \$4.00	Bud Light \$4.00	Miller Light \$4.00
Coors Light \$4.00	Mich Ultra \$4.00	

IMPORTED BOTTLES

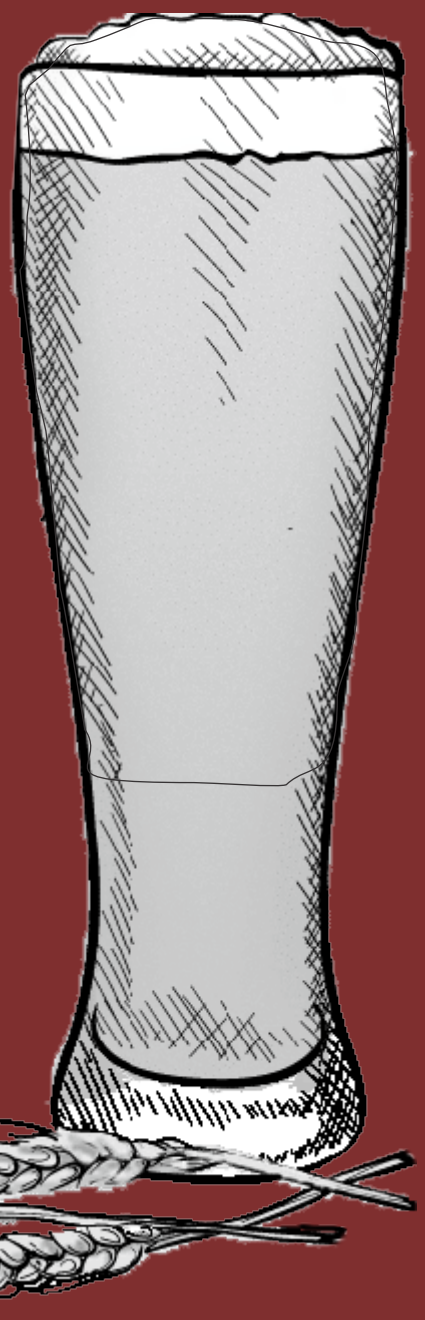
Bottles - 12oz unless noted:	US	
Blue Moon Belgian White Ale , Golden, Colorado	\$5.00	5.4% ABV
Peroni Nastro Azzurro	\$5.00	4.7% ABV
Guinness Draught, Ireland (14.9 Oz)	\$5.50	4.1% ABV
Sam Smith's Organic Apple Cider, Eng	\$7.00	5.0% ABV
Schneider Hefeweizen (16.9 Oz)	\$11.00	5.4%ABV
Stella Artois	\$5.00	5.2% ABV
Corona Extra	\$5.00	4.6% ABV
Heineken Lager	\$5.00	5.0% ABV

Draft Selections:

We have ten craft beers on tap. We have a 16oz pour (pint). All high gravity beers (8.5% and above) are poured into a 13oz goblet. We also offer a flight paddle with three 4oz mini pub glasses so that you can mix and match and try different selections.

Please ask your server or bartender what pours are currently available.

You might notice that we carry a lot of North Carolina draft beers. We generally try to keep several NC beers on tap at all times. The fact is, North Carolina is the number 1 state in the country for growth in the craft beer market today. NC also has the largest number of craft breweries in the American South, with more than 260 breweries and brewpubs. There are quality beers from everywhere in the State.





BY THE GLASS Wine

SPARKLING WINES BY THE GLASS.....187ml (6.3 oz bottle)

206	Maschio Prosecco Brut, Veneto, Italy	8.00
251	Martini and Rossi Asti Spumante, Piedmont, IT	8.25
204	Domaine Chandon Brut Classic, California	15.00



WHITE WINES BY THE GLASS.....6oz

SWEETER WINES

203	Schmitt Söhne Piesporter Spätlese, Mosel Germany	7.00
513	Umberto Fiore Moscato d Asti, Piedmont, Italy	7.50
505	Banfi Rosa Regale Brachetto d Acqui, Piedmont, Italy	9.00
453	Cornale Lambrusco Mantovano Dolce I.G.T., Lombardy, Italy	6.50

DRY WHITES AND ROSE

124	De Morgenzon DMZ Cabernet Rose, Stellenbosch, SA	7.00
106	Gemma di Luna Pinot Grigio, Veneto, Italy	7.25
160	Noble Vines 446 Chardonnay, Monterey County, CA	7.50
157	Sea Pearl Sauvignon Blanc, Marlborough New Zealand	8.00
107	Sonoma-Cutrer Russian River Chardonnay, Monterey, CA	10.00

RED WINES BY THE GLASS

354	Bodega El Porvenir Amauta Malbec, Cafayate Valley, Argentina	7.50
303	Recchia Valpolicella Le Muraie Ripasso, DOC, Veneto Italy	8.50
475	Vietti Barbera d'Asti Tre Vigne, Piedmont Italy	10.00
368	Poggio Bonelli Chianti Classico, DOCG Tuscany, Italy	10.00
541	Podere Sapaio Pappolo Toscana, Tuscany IGT	10.50
365	Elouan Pinot Noir, Oregon	8.00
389	J. Lohr Falcon's Perch Pinot Noir, Monterey County California	9.00
403	McManis Merlot, California	7.50
622	Indaba Braai Cabernet Sauvignon, West Cape South Africa	8.00
328	Donati Cabernet Sauvignon, Paicines - Central Coast, California	9.50
448	Textbook Cabernet Sauvignon, Napa Valley California	12.50

DESSERT WINES BY GLASS

511	Taylor Fladgate 10 yr Tawny Port, Portugal	3oz	10.00
507	Château Saint Vincent Sauternes, Bordeaux, Fr	3oz	11.00
501	Fattoria del Cerro Vin Santo, Tuscany, Italy	3oz	13.00
522	Taylor Fladgate 20 yr Tawny Port, Portugal	3oz	16.00

FOR A COMPLETE SELECTION OF WINES BOTH BY GLASS AND BOTTLE, PLEASE ASK FOR OUR AWARD WINNING WINE LIST.



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SCOTCH WHISKY (SINGLE MALT)

Auchentoshan American Oak (Lowlands)	9.00
Glenlivet 12 Year (Speyside)	10.50
Laphroaig 10 Year (Islay)	12.00
Highland Park 12 Year (Islands)	13.00
Talisker 10 Year (Islands)	15.00
Glenmorangie Nectar D'or 12 (Highlands)	15.50
Balvenie Doublewood 12 Year (Speyside)	18.00
Balvenie Caribbean Cask 14 Year (Speyside)	18.00
Aberlour 16 Year (Speyside)	18.00
Oban Classic 14 year (Highlands)	20.00
Glenfiddich 18 year (Speyside)	24.00
The Glenlivet Archive 21 Year (Speyside)	50.00
MaCallan 18 Year (Speyside)	60.00



SCOTCH WHISKY (BLENDED)

Inverhouse	6.00
J & B Rare	7.25
Dewar's White Label	7.50
Chivas Regal	8.00
Johnnie Walker Black	10.00
Johnnie Double Black	11.00
Johnnie Walker Blue	45.00

COGNAC

Courvoisier VS
Hennessy VS
Grand Marnier
Remy Martin 1738
Remy Martin XO

SHOT (1.25 oz)

8.00
9.00
9.50
12.00
30.00

SHIFTER (2.5 oz)

16.00
18.00
22.00
24.00
60.00

GIN

ALL MARTINIS ARE PREPARED
AND CHARGED AS DOUBLES
(50% UPCHARGE).

Beefeater's	7.00
Tanqueray	7.50
Bombay Sapphire	8.00
Hendrick's	10.00



BOURBON WHISKEY

Jim Beam	6.00
Jim Beam Honey	6.00
Wild Turkey 101	7.00
Maker's Mark	7.50
Knob Creek	8.50
Woodford Reserve	9.00
Rare Breed	9.50
Basil Hayden's	10.00
Maker's 46	10.50
Baker's	11.00



TEQUILA

Cuervo Especial	7.00
Corazon Reposado	7.00
1800 Reposado	8.00
Hornitos Black Barrel Anejo	8.00
1800 Anejo	9.50
Sauza Tres Generaciones Plata	9.50
Avion Silver	10.00
Patron Silver	10.50
Don Julio Reposado	12.00
Don Julio Anejo	14.00
Avion 44	21.00



Limited and Rare Bourbon Selections

Please ask your server or bartender
for a list of these hard to get items!!!

WHISKEYS

Seagrams 7 (Canadian)	6.00
Fireball Cinnamon (Canadian)	6.50
Bushmill's (Ireland)	7.25
Crown Apple (Canadian)	7.25
Jack Daniels (US)	7.50
Kilbeggan (Ireland)	7.50
Jameson's (Ireland)	8.00
Crown Royal (Canadian)	8.00
Gentleman Jack (US)	8.00
Bulleit Rye (US)	8.50
Bushmill's Malt (Ireland)	9.00
Knob Creek Rye (US)	9.00
Jack Daniel's Single Barrel (US)	12.00
Redbreast 12 year (Ireland)	14.00
Hibiki Harmony (Japanese)	16.50
Midleton Rare	27.00



CORDIALS

B&B	8.00	Jagermeister	7.50
Drambuie	8.00	Kahlua	6.50
Metaxa Ouzo	6.50	Rumplemintz	7.25
Chambourd	8.00	Lemoncello	7.00
Bailey's Irish Cream	7.00	Pama	8.00
Di Saronno Amaretto	7.25	Patron XO Cafe	7.50
Frangelico	7.00	Cointreau	9.00
Sambuca Di Amore	6.00	Campari	8.25

RUM

Bacardi Silver (Puerto Rico)	6.00
Bacardi Gold (Puerto Rico)	6.00
Bacardi Limon (Puerto Rico)	6.00
Malibu (Barbados)	6.00
Captain Morgan Spiced (Jamaica)	6.00
Myers Dark (Jamaica)	6.50
Mount Gay (Barbados)	6.50
Oronoco (Brazil)	8.00
Zaya 12 Year (Trinidad)	9.00



Liquors

VODKA

ALL MARTINIS ARE PREPARED AND CHARGED AS DOUBLES (50%
UPCHARGE).

Pinnacle Whipped Cream (France)	6.00
Deep Eddy Ruby Red (US)	6.50
Fire Fly Sweet Tea	6.75
Absolut (Sweden)	6.75
Absolut Flavors (Sweden)	6.75
Citron, Mandarin, Mango, Raspberi, Vanil, Lime	
Stolichnaya (Russia)	7.00
Stoli Bluberi (Russia)	7.00
Tito's Handmade (US)	7.00
Ketel One (Netherlands)	7.50
Ketel One Botanicals (Ned)	7.50
Cucumber/Mint, Peach/Orange, Grapefruit/Rose	
Belvedere (Poland)	8.00
Ciroc (France)	8.50
Grey Goose (France)	8.50



Molletto Grappa d'Barbera	8.00
St. Germaines Elderflower	8.50
Godiva White Chocolate	8.00
Lucid Absenthe	11.00