



PANEVINO

RISTORANTE | BAR & LOUNGE | GOURMET DELI | SPECIAL EVENTS

bar & lounge menu

SIGNATURE COCKTAILS

PURPLE HAZE

\$10

Herradura Silver Tequila, Triple Sec, fresh Blueberries, muddled Cucumber and homemade Sweet n'Sour.

Crafted by Lead Bartender April Summers

JACK'S SAZERAC

\$12

Jack Daniel's Honey Whiskey, Le Tourment Vert Absinthe, Angostura Bitters, fresh Lemon and Orange.

Created by Bartender Kyle Mahan

SNAPDRAGON

\$12

Bacardi Oakheart Spiced Rum, Organic Ginger Snap Liqueur, Peach Schnapps, Lime and Pineapple Juice.

Made by Manager Mark Lopez

GRAPE EXPERI-MINT

\$11

Three-O Grape Vodka, Concord Grape Juice, fresh Mint and Prosecco on the rocks.

Introduced by Bartender Marijha Hamawi

BLACKBERRY SIDECAR

\$12

Blackberry Brandy, Cointreau, Brandy, fresh Lemon and crushed Blackberries.

Enjoy this by Lead Bartender April Summers

GIN BLOSSOM

\$11

Hendrick's Gin, Rothman & Winter Violet Liqueur, fresh Raspberries, homemade Sweet n'Sour and a splash of Seltzer on ice.

Recipe by Manager Mark Lopez



HAPPY HOUR EATS

(THESE PRICES AND PORTIONS ARE ONLY AVAILABLE
IN THE BAR & LOUNGE FROM 4PM UNTIL 7PM)

TRIO OF SLIDERS

\$11

Crab Cake, homemade Italian Sausage, traditional Beef with Cheddar Cheese and caramelized Onions.

CHICKEN THREE WAYS

\$8

Skewers of Cajun Blackened Chicken, Chicken Tenders and grilled Chicken with sweet Pineapple – Soy sauce.

TRIZZA

\$6

Margherita, Pepperoni, Vegetarian.

JUST GRILLED VEGGIES

\$6

Grilled Asparagus, Eggplant, Zucchini, Yellow Squash and Tomato.

MILKY CHEESE PLATE

\$7

Gorgonzola, Drunken Goat and Grana Padano Cheese.

SHRIMP IN GUAZZETTO

\$10

Sautéed Shrimp in a lightly spicy crushed Tomato and white Wine sauce with Garlic - Parsley Croutons.

TRIPLE “SELFISH”

\$11

Coconut Shrimp with Curry sauce, seared Scallops with Saffron sauce, crispy Maryland style Crab Cake with Honey Mustard dressing.

TEMPURA CRAVE

\$10

Sweet Chili Shrimp, Zucchini and Parmesan Cheese Potatoes.

CALAMARI & SHRIMP

\$11

Crispy Calamari & Shrimp with a spicy Tomato sauce.

CRAB CAKES

\$12

Maryland style Crab Cakes with Honey Mustard dressing.



