BAR BITES \$4 | \$5 | \$6

Shrimp and Eggplant Pan-seared wild-caught shrimp and tender baked eggplant with a light lemon sauce 500 cal	6
Margherita Flatbread Vine-ripened tomatoes, fresh Mozzarella and tender basil 900 cal	4
Crispy Smashed Potatoes Potatoes tossed with Parmigiana, served with lemon aioli 600 cal	5
Chicken and Pesto Flatbread Tender chicken with fresh Mozzarella, Mascarpone, aged Parmigiana and drizzled with house-made pesto 1140 cal	4
Tomato Caprese Vine-ripened tomatoes, fresh Mozzarella and tender basil 210 cal	5
Calamari Crispy wild-caught calamari, pepperoncinis, fresh arrabiatta, lemon aioli 710 cal	5
Crispy Shrimp Crispy shrimp, spicy remoulade, green onions 370 cal	6

MONDAY-FRIDAY During select hours

We carefully choose only the highest quality ingredients that are fresh, organic, sustainable and traceable wherever possible. We care deeply about the well-being of our guests, so please let our Chef know if you have any allergies. We are obliged to tell you, consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. In the Italian language, BRIO means life, vitality and positive energy. With that spirit in mind, we wish you a most enjoyable dining experience as you 'eat well' and 'live well'.



BAR MENU

COCKTAILS \$5 \$6		\$5 MARTINI WEDNESDAYS	\$5 WINE THURSDAYS
White Peach Sangria Chardonnay, Peach Schnapps, strawberries, cherries, citrus fruits, rocks	5	Flirtini SVEDKA Raspberry Vodka, orange liqueur, cranberry & pineapple juice,	WHITES Tavolo Matto Pinot Grigio
Red Sangria Black raspberry liqueur, fresh lemon and lime, simple syrup, soda water, raspberries,	5	topped with Prosecco Lemontini	Light-bodied, tropical fruit bouquet, ripe melon, pear flavors
orange French Gimlet Pineapple infused vodka, St. Germaine,	6	SVEDKA Citron Vodka, orange liqueur, sweet and sour	Porta Palo Sauvignon Blanc Light-bodied, crisp finish, aromas of apples, citrus, tropical fruits
lime juice, cucumber Tropical Cosmo	5	Razzbertini SVEDKA Raspberry Vodka, black raspberry liqueur, lime juice, simple syrup	Porta Palo Chardonnay Medium-bodied, aromas of tropical fruits, apples, almonds
Pineapple infused vodka, Malibu Coconut Rum, cranberry & lime juice, up Classic Martini	5	Tropical Cosmo Pineapple infused vodka, Malibu Coconut Rum, cranberry & lime juice, up	REDS
Choice of SVEDKA Vodka or house gin your way, dirty or dry, olive or twist, up or rocks		Peach Bellini Martini SVEDKA Vodka, Peach Schnapps, peach puree	Sartori Pinot Noir Light-bodied, bouquet of black cherry, cloves, chocolate
Manhattan Maker's Mark Bourbon, sweet vermouth, bitters, rocks	6	Lemon Basil Crush SVEDKA Citron Vodka, crushed basil, freshly	Tavolo Matto Rosso Medium-bodied, Cabernet-Merlot blend, cherry & plum flavors, spicy bouquet
Moscow Mule SVEDKA Vodka, ginger beer, lime juice	6	squeezed lemon juice, simple syrup Cosmopolitan	Porta Palo Merlot Medium-bodied, soft notes of plum & blueberry,
Wild Island Pineapple infused vodka, Moscato, lemon and pineapple juice	5	SVEDKA Citron Vodka, orange liqueur, cranberry & lime juice	black cherry bouquet Porta Palo Cabernet Sauvignon
Cucumber Basil Gimlet SVEDKA Vodka or house gin, Angostura bitters, fresh lemon and lime, rocks	6	Classic Martini Choice of SVEDKA Vodka or house gin your way, dirty or dry, olive or twist, up or rocks	Medium-bodied, aromas of berries & plums, notes of spice
BEER & WINE		Manhattan Bourbon, sweet vermouth, up	
Craft Beer Selections Ask bartender for current features	5	120-260 cal per drink	125-160 cal per drink
Tavolo Matto (Veneto, Italy) Italian for "Crazy Table," is all about good times with friends and family	5		

Offered Wednesdays in the bar during select hours, where legally available. Not available in VA.

Rosso | Pinot Grigio | Chardonnay

Offered weekdays in the bar during select hours, where legally available. Not available in VA.

| 120-260 cal per drink |

Offered Thursdays in the bar during select hours, where legally available. Not available in VA.