



THE STILL HOUSE

AT GERVASI VINEYARD

DISTILLERY • COCKTAILS • COFFEE

OPEN DAILY AT 7 AM

MONDAY/TUESDAY

Coffeehouse: 7 am–5 pm

WEDNESDAY/THURSDAY

Coffeehouse: 7am–10pm, Craft Cocktails: 5–10 pm

FRIDAY

Coffeehouse: 7 am–midnight, Craft Cocktails: 5 pm–midnight

SATURDAY

Coffeehouse: 7 am–midnight, Craft Cocktails: 11 am–midnight

SUNDAY

Coffeehouse: 7 am–10 pm, Craft Cocktails: 11 am–10 pm

LIVE MUSIC

WEDNESDAY & THURSDAY: 6–9 pm

FRIDAY & SATURDAY: 8–11 pm

SUNDAY: 6–9 pm

DISTILLERY

Our state-of-the-art distillery is designed for a 25,000 bottle annual capacity and is poised to produce bourbon, whiskey, vodka, gin, brandy, rum and Italian liquors.

Tour our operation to see the heart of our small batch boutique production. *Coming soon!*

THE SIN ROOM

The Sin Room cigar lounge features an incredible selection of cigars, as well as Gervasi's inventive cocktails, wines, craft beers and extensive bourbon list.

SAVORY SNACKS

Small shareable snack mix

Spiced Pecan Pralines,
Whiskey Pretzels, Wasabi Peas
\$4

Fresh Roasted Blend of Nuts and Sesame Sticks
by Local Favorite Heggy's
\$5

Maple Candied Applewood Bacon,
Roasted Peanuts, Chex Mix
\$4

TASTEFUL TEMPTATIONS

Lite fare

Trio of Citrus Marinade Castelvetrano Olives,
Spicy Pickled Vegetables, Boursin Stuffed Peppadews
\$9

Chorizo and Manchego Stuffed Dates,
Sherry Vinegar Reduction
\$8

Warm Pretzel, Whole Grain Mustard Dipping Sauce
\$8

Taleggio Fondue, Sweet Apple Fig Mostarda,
Crispy Pasta Chips
\$12

Chorizo Manchego Fondue, Crispy Pasta Chips
\$12

SINFUL DELIGHTS

Sweet temptations

Cannoli Dipped with White and Dark Chocolate Chips
\$3

Still House Feature Cookie
\$3

House-made Gervasi Frozen Coffee Custard
\$5

Caramel Vanilla Gelato Drowned
in Balsamic Macerated Strawberries
\$5

GV WINE LIST

Wine Flight Tasting Board • Any 3 Wines* \$8

WHITE WINE



*SOGNATA “Dream” • <i>Vidal Blanc Ice Wine</i> Aromas of honey, pear, apricot & tangerine	8.75	40 375 ml	33
DOLCE SERA “Sweet Evening” • <i>Late Harvest Riesling</i> Exceptional sweetness & elegant flavor	9.5	23 375 ml	16
MOSCATO Honeysuckle & peach with a refreshing finish	11	26 375 ml	19
LASCITO “Legacy” • <i>Frontenac Gris</i> Rich pineapple, strawberry & tropical fruit	8.5	35	27
TESORO “Darling, Treasure” • <i>Vidal Blanc</i> Delicate layers of melon, pear & citrus	5.75	24	16
PASSIONE “Passion” • <i>Aromella</i> Orange blossom, honey, melon & citrus zest	8	32	24
ROMANZA “Romance” • <i>Rosé</i> Off-dry, gentle sweetness with subtle strawberry	6.75	26	18
MALVASIA BIANCA (SELECT) Delicate pear, sweet apple, with floral highlights	8	33	25
PIOVE “Raining” • <i>Riesling</i> Refreshing with nuances of apricot & peach	7	27	19
FIORETTO “Little Flower” • <i>Sauvignon Blanc</i> Soft tones of lime, green apple & citrus	8	31	23
LUCELLO • <i>Pinot Grigio</i> Light and crisp with layers of citrus & green apple	8	30	22
CIAO BELLA “Hello Beautiful” • <i>Chardonnay</i> Alluring flavors of tropical fruit & nuanced oak	8	30	22
BELLINA (SELECT) “Pretty” • <i>Chardonnay</i> Barrel fermentation, tropicals & soft oak	9.5	37	29

RED WINE

*SANTO • <i>Tawny Port Style Wine</i> Aromas of raisin, nuts, spice & dried fruit	9.5	51 500 ml	45
BRIGANTE “Brigand” • <i>Sweet Red Blend</i> Complex berry flavor & “bad boy” personality	7.75	31	23
VELLUTO “Velvet” • <i>Pinot Noir</i> Tones of cherry, raspberry & truffle	9.5	37	29
UNITA “Unity” • <i>Marquette</i> Blueberry, black currant, vanilla & clove	9.5	38	30
TRUSCANO • <i>Sangiovese</i> Notes of cherry, plum, black currant & oak	8.5	35	27
NEBBIOLO (SELECT) Warm cherry, dried plum, violet & earthiness	9.75	38	30
ZIN ZIN • <i>Zinfandel</i> Blackberry, raspberry, black cherry & interlaced oak	9	37	29
ABBRACCIO “Embrace” • <i>Cabernet Sauvignon</i> Black currant, black cherry & plum notes	9.75	39	31

*Not available on flights



GV WINE LIST

Wine Flight Tasting Board • Any 3 Wines* \$8

GV FAMILY RESERVE

Estate Wines produced from on-site vineyards



LASCITO “Legacy” • *Frontenac Gris*
Fragrances of rich pineapple, tropical fruit & strawberry



8.5



35



27



PASSIONE “Passion” • *Aromella*
Refreshing, sweet with hints of orange blossom, honey, melon & citrus zest

8

32

24



UNITA “Unity” • *Marquette*
Blueberry, black currant, vanilla, clove & dark fruits with supple tannins

9.5

38

30

ITALIAN COLLECTION

*Italian artisan wines produced exclusively for Gervasi Vineyard, available for **on-site** enjoyment only. LIMITED AVAILABILITY*

SPARKLING

LAMBRUSCO (SELECT) • *Emilia Romagna, Italy*
Crisp sparkling white with citrus & green apple

7.75

29

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***PROSECCO** (SELECT) • *Veneto, Italy*
Sparkling extra dry white with apple, pear & citrus

—

31

—

***FRANCIACORTA** (SELECT) • *Lombardy, Italy*
Elegant sparkling rosé with alluring raspberry flavor

—

44

—

REDS

***CHIANTI CLASSICO RESERVA** (SELECT)
Tuscany, Italy
Fragrances of cherry & red fruits

—

51

—

BARBERA (SELECT) • *Piedmont, Italy*
Garnet hues, scents of cherry & black fruits

10

39

—

***AGLIANICO DEL VULTURE** (SELECT)
Basilicata, Italy
Medley of red fruits with lively tannins

—

44

—

***MONTEFALCO SAGRANTINO** (SELECT)
Umbria, Italy • *Unfiltered*
Lush structure with plum & dark fruits

—

59

—

***BRUNELLO DI MONTALCINO** (SELECT)
Tuscany, Italy
Refined tannins, violet & espresso notes

—

68

—

BAROLO (SELECT) • *Piedmont, Italy*
Earthy, dried rose petal & polished tannins

12.75

58

—

AMARONE (SELECT) • *Veneto, Italy*
Provocative aromas of cherry with intense, bold flavor

13

59

—

**Not available on flights*



BEER

LOCAL DRAFTS

All drafts available by the flight • Any four for \$6

Brewed exclusively for GV by Thirsty Dog (16oz) • \$6

Farmhouse Ale
Jabberwocky Pale Ale
Sawmill IPA

Thirsty Dog Seasonal • Market Price
Local seasonal drafts (Ask for details) • Market Price

Growlers available to go • Market Price

CRAFT BOTTLED BEER

	ABV	IBU	
Farmhouse Ale	3.8%	17	\$5
Jabberwocky Pale Ale	5.9%	35	\$5
Sawmill IPA	5.8%	60	\$5
Thirsty Dog - Labrador Lager	6%	22	\$5
Thirsty Dog - Raspberry Ale	3.9%	7.5	\$5
Thirsty Dog - Seasonal	–	–	MP
Fat Tire	5.2%	22	\$4
Platform - New Cleveland Pils	5%	23	\$5
Goose Island - Green Line Pale Ale	5.4%	30	\$6
Duvel	8.5%	32	\$8
Chimay - Red	7%	21	\$7
Rhinegeist - Bubbles	6.2%	0	\$5
Ballast Point - Sculpin IPA	7%	70	\$5
Lagunitas – A little Sumpin’	7.5%	64.2	\$6
Southern Teir – 8 Days A Week	4.8%	55	\$6
North Coast – Red Seal Ale	5.4%	42	\$6
Deschutes – Obsidian Stout	6.4%	55	\$6
Victory – Golden Monkey	9.5%	25	\$6
Jackie O’s – Mystic Mama	7%	80	\$6

DOMESTICS/IMPORT

Heineken	5%	19	\$3
Heineken Light	3.3%	12	\$3
Corona	4.5%	19	\$4
Mich Ultra	4.2%	10	\$4
Sam Adams	5%	30	\$4
Coors	5%	15	\$4
PBR	4.6%	10	\$3

THE SIN ROOM

Cigar & Cocktail Lounge

Choose from a selection of premium cigars.
Ask your mixologist for details.

The Sin Room is open year-round. Kick back
and relax in the comfort of this semi-enclosed
space, watch your favorite game and muse...
Are you a sinner or a saint?

GERVASI CAFFÈ - HOT

- *Dark & Medium Roast • Abruzzo Italian Style •*
- *Roasted Locally, Weekly • Organic • Fair Trade •*

Regular 12oz | Large 16oz

GV House Blend Coffee • \$2.95

Regular or decaf, complimentary refills

Pour Over • \$4.25 (16oz)

*Brewed fresh to order to create clean,
round fruity less acidic flavor*

French Press • \$4.25 (16oz)

Brewed fresh to order to create an earthy, rich flavor

Flat White • \$3.95 | \$4.25

Espresso made with velvety microfoam milk

Latte • \$3.95 | \$4.25

*Coffee made with espresso and hot steamed milk,
milky than a cappuccino*

Cappuccino • \$3.95 | \$4.25

*Coffee made with milk that has been frothed up
with pressurized steam*

Mocha • \$3.95 | \$4.25

Hot chocolate with espresso, topped with whipped cream

Hot Chocolate • \$2.95 | \$3.25

House-made, topped with whipped cream and marshmallow

Single Shot | Double Shot

Espresso • \$2.50 | \$2.95

Highly concentrated coffee, thicker than coffee

Americano • \$2.50 | \$2.95

Espresso diluted with hot water

Café Macchiato • \$2.50 | \$2.95

Espresso with a dash of frothy steamed milk

Shot in the Dark • \$2.75 | \$3

Coffee with shot of espresso

Hot Tea • \$2.95 (16oz)

Loose leaf tea in French press

COLD BEVERAGES

Regular 16oz | Large 20oz

GV Express • \$3.95 (16oz)

3 shots of Espresso over Ice with splash of Milk & Simple Syrup

Gervasi Mintspresso • \$3.25 (16oz)

*Fresh mint, simple syrup with espresso ice cubes
topped with sparkling water*

Iced Coffee • \$2.95 | \$3.25

Italian Soda • \$2.95 | \$3.25

Flavored syrup topped with sparkling water

Iced Tea • \$2.95 | \$3.25

Soft Drinks • \$2.95 | \$3.25

EXTRAS

Espresso Shot • \$.80 | Flavored Syrups • \$.50

Soy/Almond Milk • \$.60



THE STILL HOUSE

DISTILLERY • COCKTAILS • COFFEE



GERVASI SPIRITS

Flights: Pick three and indulge in a tasting experience accompanied by a salty snack side car
\$10

CLASSIC COCKTAILS

FRENCH 75 • \$10

Tanqueray 10, fresh lemon juice, sugar, sparkling white Lambrusco

NEGRONI • \$10

Aviation, Campari, sweet vermouth

WHISKEY SOUR • \$8

Bulleit Rye, fresh lemon juice, sugar, aquafaba

OLD FASHIONED • \$8

Basil Hayden, bitters, sugar cube, muddled with cherry and orange

MANHATTAN • \$10

GS Wine Barrel Bourbon, sweet vermouth, bitters, soaked cherry

SIDE CAR • \$9

Remy Martin VSOP, Grand Marnier, fresh lemon juice

CONTEMPORARY LIBATIONS

BITTER HEART BEET • \$10

GS Vodka, citrus, rose, red beet juice

APOTHECARY • \$10

GS Gin, grapefruit, lemon, cardamom

BOURGOGNA • \$11

The 'sangria' for bourbon lovers: GS Bourbon, Velluto Pinot Noir, Chambord, mint, lemon, raspberry

GUAVA MARTINI • \$9

Belvedere, guava and pear juices, mint, jalapeño

JOHNNY CASH • \$11

GS Wine Barrel Bourbon, grapefruit, Limoncello, Sawmill IPA float

ESPRESSO MARTINI • \$9

Tito's, Kahlua, Bailey's, fresh brewed GV espresso

In addition to our handcrafted cocktails, we offer a full bar featuring a variety of spirits. Ask your mixologist for details.

Saints

7 VIRTUES

CHOOSE YOUR DESTINY:

Kindness, Patience, Humility, Diligence,
Charity, Temperance, Chastity



THE SPIRE OF TEMPERANCE • \$12

GS Vodka, yuzu juice, ginger, Thai chili-lime bitters,
aquafaba, hibiscus spray



LOVER'S PLUNGE • \$18

Cocktail for 2: GS Rosé Vodka (Sinner's Blush), Romanza,
grapefruit, strawberry. Served in a French press with dry ice



THE DILIGENT PROV-HERB • \$12

GS Gin, Chartreuse, lemon, tarragon,
basil, mint, olive oil float

Sinners

7 DEADLY SINS

PICK YOUR POISON:
Envy, Glutton, Wrath,
Sloth, Lust, Greed, Vanity



SMOKED ENVY • \$14

Woodford Rye, Grand Marnier, walnut spice bitters,
rosemary, filled with pecan smoke



GLUTTON FOR THYME • \$14

GS Blood Orange Gin (Saint's Desire), carrot juice,
black cardamom bitters, thyme ice cubes, orange slice



WRATH OF THE BEAN • \$15

GS Bourbon, Grand Marnier, Fernet Branca, GV Bold Cold
Brew, coffee ice cubes. Served in a French press with dry ice

TEQUILA & MEZCAL

Flights: Pick three and indulge in a tasting experience accompanied by a salty snack side car

(-) = \$11 | (+) = \$20

- | | |
|--------------------------|----------------------------|
| - Casamigos • 10 | + Clase Azul Plata • 16 |
| - Don Julio Blanco • 12 | + Clase Azul Reposado • 18 |
| - Jose Cuervo Gold • 8 | + Don Julio Reposado • 12 |
| - Milagro • 9 | + Patron Anejo • 12 |
| - Monte Alban Mezcal • 8 | + Vago Mexicano • 18 |
| - Patron Blanco • 12 | |

BOURBON & WHISKEY

Flights: Pick three and indulge in a tasting experience accompanied by a salty snack side car

(-) = \$11 | (+) = \$16

- | | |
|---------------------------------|---------------------------------|
| - Basil Hayden's • 7.5 | + GS Wine Barrel Bourbon • 10 |
| - Buffalo Trace* • 7.5 | + GS Wheated Bourbon • 14 |
| - Bulleit 10yr • 10.5 | + Angel's Envy • 12 |
| - Bulleit Bourbon • 9 | + Angel's Envy Rye • 18 |
| - Bulleit Rye • 8 | + Booker's * • 15 |
| - Elijah Craig • 8 | + Cleveland Whiskey |
| - Evan Williams | Black Reserve • 8.5 |
| Single Barrel • 8 | + Eagle Rare 10yr • 8.5 |
| - Four Roses • 10.5 | + Knob Creek |
| - Gentleman Jack • 8.5 | Cask Strength Rye • 16 |
| - Jameson • 9 | + Maker's 46 • 9 |
| - Jim Beam Distillers Cut • 7.5 | + Tullamore Dew 10 yr* • 12 |
| - Maker's Mark • 8 | + Watershed Bourbon • 10 |
| | + Woodford Double Oaked* • 12.5 |
| | + Woodford Reserve • 10 |
| | + Woodford Rye* • 11 |

SCOTCH

Flights: Pick three and indulge in a tasting experience accompanied by a salty snack side car

(+) = \$17

- | | |
|-----------------------------|---------------------------------------|
| + Dalwhinnie 15yr • 13 | <i>Not Available as Flight</i> |
| + Glenfiddich 12yr • 9 | Balvenie 12yr Single Barrel • 15 |
| + Glenfiddich 14yr • 12 | Dalmore Port |
| + Glenlivet 12yr • 9 | Wood Reserve • 22 |
| + Glenmorangie 10yr • 8 | Glenfiddich 18yr • 22 |
| + Glenmorangie | Glenkinchie Distiller's |
| Nectar D'Or • 13 | Edition • 15 |
| + Highland Park 12yr • 12 | Glenmorangie Signet • 30 |
| + Johnnie Walker | Highland Park 18yr • 22 |
| Double Black • 9 | Johnnie Walker Blue • 55 |
| + Macallan 12yr • 15 | Lagavulin 16yr • 18 |
| + Talisker Single Malt • 12 | Laphroaig Triple Wood • 15 |
| | Macallan Triple Cask • 45 |
| | Oban 14yr • 18 |
| | Talisker 18yr • 30 |

GV CAFFÈ - HOT

- Dark & Medium Roast • Abruzzo Italian Style •
- Roasted Locally, Weekly • Organic • Fair Trade •

Regular 12oz | Large 16oz

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Regular or decaf, no refill

Pour Over • \$4.25 (16oz)

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French Press • \$4.25 (16oz)

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Flat White • \$3.95 | \$4.25

Espresso made with velvety microfoam milk

Latte • \$3.95 | \$4.25

Coffee made with espresso and hot steamed milk, milkier than a cappuccino

Cappuccino • \$3.95 | \$4.25

Coffee made with milk that has been frothed up with pressurized steam

Mocha • \$3.95 | \$4.25

Hot chocolate with espresso, topped with whipped cream

Hot Chocolate • \$2.95 | \$3.25

House-made, topped with whipped cream and marshmallow

Single Shot | Double Shot

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Loose leaf tea in French press

COLD BEVERAGES

Regular 16oz | Large 20oz

GV Express • \$3.95 (16oz)

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Gervasi Mintspresso • \$3.25 (16oz)

Fresh mint, simple syrup with espresso ice cubes topped with sparkling water

Iced Coffee • \$2.95 | \$3.25

Italian Soda • \$2.95 | \$3.25

Flavored syrup topped with sparkling water

Iced Tea • \$2.95 | \$3.25

Soft Drinks • \$2.95 | \$3.25

EXTRAS

Espresso Shot • \$.80

Flavored Syrups • \$.50

Soy/Almond Milk • \$.60

BREAKFAST

Sausage, Egg, Cheese Calzone • \$5.50

Vegetable, Egg, Cheese Frittata • \$5

Apple Raisin Stratta • \$4.50

**Fresh Baked Traditional Croissant,
Nutella Spread • \$4**

Still House Feature Cookie • \$3

**Cannoli dipped with White and
Dark Chocolate Chips • \$3**

Chocolate Hazelnut Biscotti • \$.75

**Orange Almond Biscotti with
White Chocolate • \$.75**