

1111
CENTRAL

DIGESTIVO

MAKE A
WISH



Cocktail Menu

INTERMEZZO

**OPEN EVERYDAY
8AM - LATE**



**COFFEE &
COCKTAILS**

HAPPY HOUR

\$7

**EVERYDAY
4-7PM**

APERITIVO SPRITZ	\$7
house aperitivo blend / sparkling wine / soda	
BEES KNEES	\$7
Waterloo gin / local honey / lemon	
PALOMA	\$7
Corazon tequila / grapefruit cordial / sea salt / carbonated	
PIÑA CAÑA	\$7
pineapple-infused rum / lime / sugar / coffee bean	
SEASONAL AGUA FRESCA	\$7
Banyan vodka / seasonal fruit / citrus / agua	
PASSIONFRUIT MARGARITA	\$7
Dobel blanco tequila / basil / lime / passionfruit liqueur / agave	
BRANCA BREW	\$7
bourbon / fernet menta / cold brew	
OLD FASHIONED	\$7
Old forester bourbon / bitters / sugar	
OTHER:	
Select wines	\$6
Draught Beer	\$3
Well spirits	\$6

HOUSE COCKTAILS

BRANCA BREW \$9

Old forester bourbon / cold brew / fernet menta

CAFFÈ MEZZO \$11

Banyan vodka / borghetti espresso liqueur / cold brew

OH SNAP! \$10

Tromba tequila / montenegro / snap pea syrup /
lime / celery bitters / salt and pepper

STRAWBERRY NIGHTS \$10

banyan vodka / cappelletti / honey /
strawberry / basil / egg white / soda

PARADISO \$11

Illegal mezcal / st. george pear brandy /
rosemary-lemon cordial / carbonated

CLARIFIED INFORMATION \$12

Monkey shoulder scotch / banana liqueur / ginger /
lemon / honey / laphroaig 10yr / milk-clarified

LITTLE LION \$11

Bols genever gin / allspice liqueur / lemon /
rosemary / eggwhite

GRAPES ON GRAPES \$10

El gobernador pisco / pasubio vino amaro /
orange and angostura bitters / citrus oil

CABOOSE \$11

Santa Teresa rum / creme de cacao /
ancho pepper liqueur / cacao spice bitters

MANHATTAN BLACKOUT \$12

Averna amaro / coffee-infused rittenhouse rye /
black walnut bitters

BOWERY STREET FLIP \$11

Svöl Aquavit / house chai concentrate /
demerara / egg / star anise

COCKTAILS WE LOVE

EAST SIDE FIZZ	\$9
Waterloo gin / lime / mint / cucumber / soda	
CAIPIRINHA	\$11
Avuá Prata Cachaça / muddled lime / white sugar	
PALOMA	\$10
Corazon tequila / grapefruit cordial / sea salt / carbonated	
JUNGLE BIRD	\$11
Appleton rums / Campari / fresh pineapple / lime / sugar	
NEGRONI BIANCO	\$11
Plymouth gin / lillet / suze aperitif	
PIÑA COLADA	\$12
four rum blend / fresh pineapple / coco lopez / lime	
SPLIT BASE SAZERAC	\$10
Rittenhouse rye / camus cognac / bitters / absinthe rinse / lemon oil	
OAXACA OLD FASHIONED	\$12
Dobel reposado tequila / mezcal / agave nectar / bitters	
FANCY VIEUX CARRE	\$19
Pierre Ferrand 1840 Cognac / Michter's Single Barrel Rye / carpano antica / benedictine / peychaud's bitters / angostura bitters / clear cube	
BRANDY ALEXANDER	\$10
Camus cognac / creme de cacao / cream / fresh nutmeg	
MARY PICKFORD	\$10
Flor de Cana rum / pineapple / maraschino liqueur / grenadine / lemon	
HOUSE MARTINIS	\$10
Ford's gin / dolin dry vermouth / orange bitters / lemon twist	
Waterloo gin / dolin blanc vermouth / olive / house-pickled onion	

AMARO & VERMOUTH

APERITIVO

APEROL <i>Milan</i> orange rind / light bitterness	\$7
CAPPELLETTI <i>Alto-Adige</i> orange / candied strawberry / lightly sweet	\$7
CAMPARI <i>Milan</i> bright bitter orange / herbal woodiness	\$9
DOLIN BLANC <i>France</i> citrusy / floral / slightly sweet	\$7
GRAN CLASSICO <i>Switzerland</i> rhubarb / floral / bitter orange	\$9
MELETTI <i>Marche</i> saffron / violet flower / orange peel	\$7
SUZE <i>France</i> bitter / refreshing / herbaceous	\$9

AMARI

AVERNA <i>Sicily</i> cola / vanilla	\$9
BRANCA MENTA <i>Milan</i> peppermint / herbal / viscous	\$5
CYNAR <i>Milan</i> savory / vegetal / caramel	\$7
LUCANO <i>Basilicata</i> cola / caramel / cinnamon	\$8
MONTENEGRO <i>Bologna</i> tangerine /orange / black cherry	\$8
NONINO QUINTESSENTIA <i>Friuli</i> gentle spice / caramel sweetness / orange peel	\$10
PASUBIO <i>Piedmont</i> blueberry / pine / herbs	\$8



WHAT'S AN AMARO?

A bittersweet Italian liqueur typically taken before or after dinner. Try one neat, on the rocks, or with club soda.

SPIRITS

1.5 oz pour unless noted



GIN

Ford's	\$7.5
Hayman's Old Tom	\$8
Hendrick's	\$9
Plymouth	\$10
St. George Botanivore	\$10
Tanqueray	\$9
The Botanist	\$10

BOURBON & RYE

Angel's Envy	\$12
Blanton's	\$18
Buffalo Trace	\$8
Eagle Rare 10yr	\$10
E.H. Taylor Small Batch	\$13
Four Roses Sngl Barrel	\$11
Four Roses Small Batch	\$8
George T. Stagg (2oz)	\$28
High West Campfire	\$15
High West Double Rye	\$10
Michter's Sngl Barrel Rye	\$11
Old Forester	\$8
Old Overholt Rye	\$8
Rittenhouse Rye	\$9
Russell's 10yr Bourbon	\$9
Sazerac Rye	\$11
Tullamore Dew Irish	\$9
Wild Turkey "101"	\$10
Woodford Reserve	\$9
Old Forester Birthday Bourbon	\$35
High West BouRye	\$20
Elijah Craig Small Batch	\$9
Suntory Toki	\$8

TEQUILA & MEZCAL

Del Maguey Vida Mezcal	\$9
Espolon Blanco	\$7.5
Maestro Dobel Anejo	\$12.5
Maestro Dobel Blanco	\$7.5
Milagro Blanco	\$8
Milagro Reposado	\$9
Ocho Single Estate Blanco	\$14
Ocho Single Estate Reposado	\$15
Illegal Mezcal Joven	\$11
Tromba Blanco	\$8.5

RUM & CACHAÇA

Appleton Signature	\$8
Avuá Prata Cachaça	\$9
Avuá Amburana Cachaça	\$10
Caña Brava 3yr	\$8
El Dorado 8yr	\$8
Flor de Caña 4yr	\$7.5
Plantation 5yr	\$9
Plantation OFTD	\$8
Rhum Clément Agricole	\$9
Ron Zacapa	\$11
Smith & Cross	\$9

SCOTCH

Balvenie 12yr Doublewood	\$16
Highland Park 12yr	\$14
Johnny Walker Green	\$16
Laphroaig 10yr	\$13
Macallan 12yr (2oz)	\$18
Monkey Shoulder	\$9
Oban 14yr	\$17
Talisker Storm	\$16
Great King "Glasgow Blend"	\$10

with
a
make

REISSDORF Kölsch Draught / 4.8%	GER	\$6
MILLER HIGH LIFE "The Champagne of Beers" / 4.6%	USA	\$4
COLLECTIVE ARTS Guava Gose / 4.9%	CA	\$6
COLLECTIVE ARTS (16oz) "Circling The Sun" Apple-Cherry Cider / 5%	CA	\$7
PERONI "Nastro Azzurro" Pale Lager / 5.1%	ITA	\$5
WEIHENSTEPHAN Hefeweizen / 5.4%	BEL	\$6
COPPERTAIL "Free Dive" IPA / 5.9%	FL	\$5
BRASSERIE DUPONT Saison Dupont / 6.5%	BEL	\$9
7VENTH SUN "Headbanger" IPA / 6.5%	FL	\$6
GREEN BENCH "Sunshine City" IPA / 6.8%	FL	\$5
PETRUS Aged Pale Sour / 7.3%	BEL	\$8

Favorites!

BEER

VINO

SPARKLING

FRANCOIS MONTAND *France* \$10 / \$40
Blanc de Blanc

J. LASSALLE BRUT *France (Bottle only)* \$85
Champagne Cuvée Préférence 1er Cru

ROSÉ

DOMAINE PREBENDE *France* \$10 / \$40
Still Rosé (Gamay)



WHITE

ERCOLE *Piedmont, Italy (Liter bottle)* \$9 / \$36
Monferrato Bianco

STADT KLEMS *Kremstal, Austria* \$11 / \$44
Gruner Veltliner

WALNUT BLOCK *Marlborough, New Zealand* \$10 / \$40
Sauvignon Blanc

FABLE *Sonoma, California* \$11 / \$44
Chardonnay

RED

DOMAINE DE LA CHANTELEUSERIE *Loire Valley, France* \$11 / \$44
Cabernet Franc

VILLA SPARINA *Piedmont, Italy* \$11 / \$44
Barbera

LAVIS *Trentino, Italy* \$11 / \$44
Cabernet Sauvignon

ALTOCEDRO *Mendoza, Argentina* \$11 / \$44
Malbec

MOCKTAILS

TROPICA	\$6
fresh Pineapple / honey / lemon / ginger	
GRAPEFRUIT SPRITZ	\$6
fresh grapefruit / vanilla / soda / mint	

COFFEE



ESPRESSO	origin may change weekly	\$2.75
AMERICANO	origin may change weekly	\$3
CAPPUCCINO	2oz espresso + 4oz milk	\$3.75
CAFFÈ LATTE	2oz espresso + 6oz milk	\$4
COLD BREW	brewed 18hours and poured over ice	\$4
KYOTO	japanese slow-drip iced coffee	\$5

TEA

ROSELLA	<i>Hibiscus</i>	Herbal	\$4
ORGANIC TURMERIC GINGER		Herbal	\$4
LEMON ZINGER		Rooibos	\$4
LAVENDER SAGE		White	\$4
SPICED ANJOU PEAR		White	\$4
MATCHA LATTE		Green	\$4.5
ORGANIC SENCHA		Green	\$4
MOROCCAN MINT		Green	\$4
BREAKFAST BLEND		Black	\$4

SWEETS

MINI CANNOLI	house made	\$3
AFFOGATO	vanilla bean gelato topped with espresso	\$5



Intermezzo is a specialty coffee shop and craft cocktail bar. We aim to provide a warm and friendly space for friends to gather over coffee, a bottle of wine, or cocktails.

Our inspiration draws from the many European and American cafés in the 1950's and 1960's which served as meeting places for artists, writers, directors, actors, and other creatives to gather over drinks.

Focusing on balance in flavors, we aim to create beverages that are both rooted in tradition and those that have modern, creative variation.

FOLLOW US

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**1111 CENTRAL AVE
ST. PETERSBURG, FL**

