

1111
CENTRAL

DIGESTIVO

MAKE A
WISH



Cocktail Menu

INTERMEZZO

**OPEN EVERYDAY
8AM - LATE**

SNACKS & SWEETS

CACIO E PEPE CHIPS | \$5

MIXED OLIVES | \$5

AFFOGATO | \$5

KATIE'S COOKIES | \$3.75

Sea salt Chocolate Chip or Seasonal

**COFFEE &
COCKTAILS**

HAPPY HOUR

\$7

**EVERYDAY
4-7PM**

RUM PUNCH NO.1 \$7

Flor de cana rum / banana / falernum /
lime / pineapple / psychauds / nutmeg

BEEES KNEES \$7

Waterloo gin / local honey / lemon

PALOMA \$7

Corazon tequila / grapefruit cordial /
sea salt / carbonated

SEASONAL AGUA FRESCA \$7

Banyan vodka / seasonal fruit /
citrus / agua

TOMMY'S MARGARITA \$7

Blanco tequila / agave / lime /
orange bitters

BRANCA BREW \$7

bourbon / fernet menta / cold brew

OLD FASHIONED \$7

Old forester bourbon / bitters / sugar

OTHER:

Miller high life \$3

Reisdorf kolsch \$5

House red, white, and sparkling \$6

HOUSE COCKTAILS

BRANCA BREW \$9
Old forester bourbon / cold brew / fernet menta

CAFFÈ MEZZO \$11
Banyan vodka / borghetti espresso liqueur / cold brew

SPICY PINEAPPLE MARGARITA \$10
Jalapeño-infused Dobel blanco / ancho verde / pineapple / lemon

PARADISO \$11
Mezcal / st. george pear brandy / rosemary-lemon cordial / carbonated

CLARIFIED INFORMATION \$13
Monkey shoulder scotch / banana liqueur / ginger / lemon / honey / laphroaig 10yr / milk-clarified

LITTLE LION \$11
Bols genever gin / allspice liqueur / lemon / rosemary / eggwhite

STRAWBERRY NIGHTS \$10
Banyan vodka / cappelletti / honey / strawberry / basil / egg white / soda

MANHATTAN BLACKOUT \$12
Averna amaro / coffee-infused rittenhouse rye / black walnut bitters

HOUSE MARTINIS



JESSICA'S MARTINI \$10
Waterloo gin / dolin blanc vermouth / olive / pickled onion

FITTY-FITTY \$10
Ford's gin / dolin dry vermouth / orange bitters / lemon twist

BERGAMOTTO \$11
Plymouth Gin / italicus rosolio / blanc vermouth / lemon twist

COCKTAILS WE LOVE

EAST SIDE FIZZ \$9

Waterloo gin / lime / mint /
cucumber / soda

SPLIT BASE SAZERAC \$10

Rittenhouse rye / camus cognac / bitters /
absinthe rinse / lemon oil

MAI TAI \$11

3 rum blend / house orgeat / lime /
pierre ferrand dry curaçao

PALOMA \$10

Corazon tequila / grapefruit cordial /
sea salt / carbonated

OAXACA OLD FASHIONED \$12

Dobel reposado tequila / mezcal
agave nectar / bitters

FANCY VIEUX CARRE \$16

Pierre Ferrand 1840 Cognac / Michter's Single
Barrel Rye / carpano antica / benedictine /
peychaud's bitters / angostura bitters / clear cube

BITTERSWEET NIGHTCAP \$8

Fernet menta / espresso / sugar
Add a scoop of vanilla gelato \$3

NEGRONI VARIATIONS

CARDINALE \$10

Plymouth gin / contratto / dolin dry vermouth

BRUNO \$11

High West Double rye / gran classico / punt e mes

BIANCO \$10

Ford's gin / lillet / suze aperitif



AMARO & VERMOUTH

APERITIVO

APEROL <i>Milan</i> orange rind / light bitterness	\$8.5
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	\$6
CYNAR <i>Milan</i> savory / vegetal / caramel	\$8
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

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
Ilegal Mezcal Joven	\$11
Tromba Blanco	\$8.5

RUM & CACHAÇA

Appleton Signature	\$8
Avuá Prata Cachaça	\$9
Avuá Amburana Cachaça	\$10
El Dorado 8yr	\$8
Flor de Caña 4yr	\$7.5
Plantation 3 star	\$7
Plantation 5yr	\$9
Plantation OFTD	\$8
Rhum Clément Agricole	\$9
Ron Zacapa	\$11
Smith & Cross	\$9
Diplomatico Reserva Exclusiva	\$9.5

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

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
GREEN BENCH "Sunshine City" IPA / 6.8%	FL	\$5
PETRUS Aged Pale Sour / 7.3%	BEL	\$8

Favorites!

BEER

VINO

SPARKLING

FRANCOIS MONTAND *France*
Blanc de Blanc

\$10 / \$40

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

\$85

ROSÉ

MASSAYA ROSÉ *Beqaa Valley, Lebanon*
Still Rosé

\$11 / \$40



WHITE

ERCOLE *Piedmont, Italy (Liter bottle)*
Monferrato Bianco

\$9 / \$36

STADT KLEMS *Kremstal, Austria*
Gruner Veltliner

\$11 / \$44

WALNUT BLOCK *Marlborough, New Zealand*
Sauvignon Blanc

\$10 / \$40

RED

VILLA SPARINA *Piedmont, Italy*
Barbera

\$11 / \$44

LAVIS *Trentino, Italy*
Cabernet Sauvignon

\$11 / \$44

ALTOCEDRO *Mendoza, Argentina*
Malbec

\$11 / \$44

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 *Hibiscus* 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

CHAI LATTE Black \$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**

