

YEG cooking CLASSES

BY  SORRENTINO'S

cocktails

Barrel Aged Negroni 2oz 8 | 3oz 11

American oak, aged in-house 60 days,
Gin, Campari, Cinzano Rosso

Aperol Spritz 11

Aperol (2oz), prosecco (3oz),
sparkling water

Caesar 1oz 8

Vodka, Ancho Reyes, clamato juice,
STINO rim mix

Moscow Mule 1oz 8

Vodka, ginger syrup, ginger beer,
lime juice

Hi-Ball 1oz 6 | 2oz 9

Vodka, Rye, Gin, White & Dark Rum,
Spiced Rum, Tequila, Scotch

bottled beer

Corona 330ML 7

ABV 4.6% | MEXICO

Peroni Nastro Azzurro 330ML 7

ABV 5.1% | ITALY

Moosehead Lager 341ML 6

ABV 5.0% | CANADA

Pilsner Urquell 330ML 7

ABV 4.4% | IBU 35 | CZECH REPUBLIC

Cracked Canoe Light Lager 341ML 6

ABV 3.5% | SAINT JOHN, NB

Peroni Nastro Azzurro 330ML 6

ABV 0.0% | ITALY

white wine

Tormaresca | Chardonnay 8 11 38

Frescobaldi | Sauvignon Blanc 9 12 40

Vigneti Del Sole | Pinot Grigio 8 11 38

red wine

Falesco Vitiano | Blend 9 12 40

Tormaresca Neprica | Cabernet Sauvignon 8 11 38

Santa Cristina Le Maestrelle | Blend 8 11 38



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