

Bacio

WEDNESDAY NIGHT

Oysters,
Birdbaths & Bubbles



Oysters

\$4.5 each \$26.95 half doz. \$47.95 doz.

Beau Soliel (Nova Scotia)

Alaskan Gem (Alaska)

Sweet Petite (Prince Edward Island)

Island Creek Petite (Subury, MA)

Moon Shoal (Barnstable, MA)

OYSTERS ROCKEFELLER

spinach, tarragon, pernod,
bearnaise, bread crumbs
\$21.95



Birdbaths \$17

THE CLASSICS

GIN

Beefeater
Bombay
Bombay Sapphire
Hendrick's

VODKA

Belvedere
Chopin
Stoli
Ketel One

THE VESPER KISS

Quevedo Gin & Ketel One Vodka



Bubbles

Argyle Brut Willamette	13 52
Scharffenberger Rose Mendicino	14 56
Treveri Blanc de Noir Yakima	42
J Rose Sonoma	60
J Cuvee 20 Brut Sonoma	69
Louis Roederer '243' Brut Reims	110
Veuve Clicquot NV Reims	120

OYSTERS

Beau Soliel (Nova Scotia)

Flavor Profile: Briny upfront -mild mineral backbone

Salinity: Medium-high

Texture: Firm, plump meat

Finish: Clean ocean salinity with a slightly nutty finish

Alaskan Gem (Alaska)

Flavor Profile: Deep mineral complexity with pronounced brine

Salinity: Medium-high

Texture: Firm and meaty

Finish: Long, clean finish with subtle melon, seaweed notes

Sweet Petite (Prince Edward Island)

Flavor Profile: Clean and sweet-forward with a bright cucumber finish

Salinity: Mild-medium

Texture: Tender, delicate meat

Finish: Crisp, refreshing, lightly briny

Island Creek Petite (Subury, MA)

Flavor Profile: Bright brine with vegetal sweetness

Salinity: Medium

Texture: Crisp, clean bite

Finish: Refreshing, slightly buttery finish

Moon Shoal (Barnstable, MA)

Flavor Profile: Balanced salinity with soft sweetness

Salinity: Medium

Texture: Creamy with a smooth body

Finish: Lingering sweet cream and gentle minerality

BUBBLES

Argyle Brut |Willamette|

shortbread, spiced apple, cherry blossom

Scharffenberger Rose |Mendicino|

notes of wild strawberry and raspberry, creamy pastry

Treveri Blanc de Noir |Yakima|

red fruit, biscuit, savory, smokey notes

J Rose |Sonoma|

mandarin orange, roasted strawberry, creme fraiche

J Cuvee 20 Brut |Sonoma|

citrus, pear, toast

Louis Roederer '243' Brut |Reims|

toast, minerality, fruity

Veuve Clicquot NV |Reims|

baked apple, pear, brioche