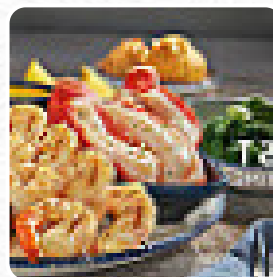




Red Lobster Menu

<https://menuweb.menu>

800 Sunland Park Dr. El Paso, TX 79912, El Cajon, United States
+19158335753,+18005627837 - <http://t.co/Bsqol9k6DA>



A complete [menu](https://menuweb.menu) of Red Lobster Hospitality, LLC from El Cajon featuring all 208 meals and drinks can be found here on the list. The reviews for this particular Red Lobster location are mixed, with some customers describing it as a disappointing, dirty, and unprofessional establishment. Complaints about long wait times, poor food quality, and rude service are frequent. However, on a positive note, some customers have had great experiences at the restaurant, praising the seafood dishes, service, and accommodating staff. Overall, it seems that the quality of the experience at this Red Lobster location varies greatly depending on individual visits.

City House Restaurant Menu



Salads

TOMATO SALAD

Pasta

SPAGHETTI AND MEATBALLS

Side Dishes

GRITS

Gnocchi

GNOCCHI

Seafood

OCTOPUS AND ORZO

Meat Dishes

MEATBALLS

Sweets

COOKIE PLATE \$6.0

Pork

PORK BELLY

Sauces

RANCH

Fish

SEA BASS

Soft Drinks

COLA

Wodka

KETEL ONE \$11.0

Specialitã; Di Casa

MANNY \$13.0

Aperitifs

CARPANO BIANCO \$7.0

Tequilas

ESPOLON AÑEJO \$12.0

Hot Drinks

COFFEE

Italy

AMARO DELL'ETNA, SICILY \$8.0

Kids' Meals

BUNNY \$13.0

Single Malt Scotch

LAPHROAIG 10 YEAR, ISLAY \$18.0

aperitivi

COCCHI AMERICANO \$7.0

Scotch Whisky

GLENFIDDICH 12 YEAR, SPEYSIDE \$14.0

Cognac & Brandy

PIERRE FERRAND 1840 COGNAC, FRANCE \$16.0

City House Restaurant Menu



Cocktail

MARGARITA

Specialty Hot Drinks

CARMELLA

\$14.0

Stuff-House Omelets

TANNER

\$14.0

Stuffed Burgers

SCOOTER

\$14.0

Anise

ST. GEORGE ABSINTHE

\$18.0

Cordials & Liqueurs

FIVE FARMS IRISH CREAM

\$8.0

Spiritextended

BENEDICTINE, FRANCE

\$12.0

Amari

LIQUORE STREGA, CAMPANIA

\$11.0

Amari & Digestivi

AMARO LUCANO, BASILICATA

\$9.0

TEQUILA 4cl

ARETTE BLANCO

\$8.0

Sides

SWEET POTATO

Tequila, Mezcal

YOLA MEZCAL

\$15.0

Flavoured Gin

MALFY BLOOD ORANGE

\$11.0

Agaves

VERDE MOMENTO MEZCAL

\$10.0

Rum / Cachaça / Sugarcane

DOCTOR BIRD JAMAICAN

\$10.0

Chelsea's Own!

WOODFORD RESERVE STRAIGHT
BOURBON WHISKEY

\$10.0

American Whiskey / Bourbon / Rye

UNCLE NEAREST 1884 SMALL
BATCH WHISKEY

\$11.0

Spritueux- Rhum 5cl

PLANTATION ORIGINAL DARK

\$9.0

Uncategorized

FREYA

\$13.0

Drinks

DRINKS

BEER

Dessert

COOKIES

City House Restaurant Menu



PANNA COTTA

Whiskey

JACK DANIEL'S OLD NO. 7 TENNESSEE WHISKEY	\$10.0
GEORGE DICKEL RYE WHISKY	\$9.0

Liqueur

GIFFARD CRÈME DE MENTHE	\$9.0
HERBSAINT	\$10.0

Agave

ALTOS BLANCO	\$9.0
DEL MAGUEY VIDA MEZCAL	\$11.0

Ireland

RED BREAST SINGLE POT STILL IRISH WHISKEY 12 YEAR	\$20.0
SLANE TRIPLE-CASKED IRISH WHISKEY	\$9.0

Other Indulgences

GREEN CHARTREUSE	\$17.0
YELLOW CHARTREUSE	\$17.0

Italian Expats

WILDMAN ASTRO BUNNY, PÉT NAT ZIBIBBO, FIANO, ARNEIS, NERO D'AVOLA, SOUTH AUSTRALIA 2021	\$130.0
CASTEL PUJOL FOLKLORE BLANCO, TREBBIANO, MALVASIA, RIVERA, URAGUAY 2021	\$14.0

Vini Bianchi Riserva

ERMES PAVESE BLANC DE MORGEX, PRIÉ BLANC SPUMANTE, AOSTA VALLEY 2015	\$230.0
FERRARI PERLÉ BLANC DE BLANCS, CHARDONNAY, TRENTINO 2016	\$150.0

Restaurant Category

ITALIAN
DESSERT

Tequila

ESPOLON REPOSADO	\$10.0
HERRADURA REPOSADO	\$12.0
HERRADURA ULTRA CRISTALINO	\$18.0

Cordials

DON CICCIO FIGLI CONCERTO	\$11.0
DON CICCIO FIGLI NOCINO	\$11.0
PIERRE FERRAND DRY CURACAO	\$10.0

Scotch

GLEN SCOTIA 15 YEAR, CAMPBELTOWN	\$26.0
GLEN SCOTIA 18 YEAR, CAMPBELTOWN	\$36.0
MONKEY SHOULDER, SPEYSIDE	\$10.0

Skin Contact

LUNARIA, PÉT NAT RAMORO PINOT GRIGIO MÉTHODE ANCESTRALE, ABRUZZO 2022	\$17.0
MARILENA BARBERA TIVITTI, INZOLIA, SICILY 2021	\$66.0
FABRIZIO VELLA, CATARRATTO, SICILY 2021	\$16.0

City House Restaurant Menu



Cocktails

DUCKY	\$14.0
CHEWY	\$13.0
BAGHEERA	\$14.0
SOLOMON	\$12.0

Rum



DIPLOMATICO RESERVA EXCLUSIVA	\$13.0
EL DORADO 3 YEAR	\$8.0
PLANTATION OFTD	\$11.0
PLANTATION PINEAPPLE	\$12.0

Rosati

DOMAINE SANTAMARIA TRANOÏ ROSÉ, GRENACHE, CORSICA 2020	\$70.0
IL MONTICELLO SERASUOLO ROSÉ, CILIEGIOLO, LIGURIA 2021	\$42.0
FEUDI DI SAN GREGORIO ROS'AURA ROSÉ, AGLIANICO, CAMPANIA 2020	\$14.0
RODICA SAIGNÉE SPUMANTE ROSÉ, REFOŠK, SLOVENIA 2020	\$76.0

Spumante

ELIO PERRONE SOURGAL, MOSCATO D'ASTI, PIEDMONT 2021	\$14.0
LE VIGNE DI ALICE TAJAD FRIZZANTE, BOSCHERA, VERDISO, GLERA, VENETO	\$12.0
CANEVA DA NANI COLFONDO PROSECCO, GLERA, VENETO	\$58.0
SANTA LUCIA FRANCIACORTA BRUT, CHARDONNAY, LOMBARDY	\$100.0

Grappa / Brandy / Sherry

BIANCHI GRAPPA DI SICILIA, SICILY	\$7.0
COPPER KINGS AMERICAN BRANDY, USA	\$11.0
NARDINI GRAPPA BIANCO, VENETO	\$11.0
TIO DIEGO VALDESPINA AMONTILLADO SHERRY	\$8.0

Gin

CASTLE KEY ROOTS OF RUIN LONDON DRY	\$9.0
CITADELLE JARDIN D'ÉTÉ DRY CITRUS	\$9.0
CONNIPTION NAVY STRENGTH	\$10.0
FORDS SLOE	\$13.0
UNCLE VAL'S BOTANICAL	\$10.0

Dessert Wine

BAROLO CHINATO, CORDERO DI MONTEZEMOLO	\$18.0
MALVASIA PASSITO, CARAVAGLIO, SALINA 2020	\$17.0
10 YEAR TAWNY PORT, QUINTA DO NOVAL, DUORO VALLEY	\$10.0
RECIOTO DELLA VALPOLICELLA TESAURO, CANTINA VALPANTENA, VENETO 2017	\$14.0
VIN SANTO DEL CHIANTI, SANGIOVESE, MALVASIA, TUSCANY 2011	\$20.0

Tennessee

BELLE MEADE BOURBON WHISKEY	\$10.0
CHATTANOOGA CASK STRENGTH STRAIGHT BOURBON WHISKEY (111°	\$14.0

City House Restaurant Menu



COMPANY MAPLE WOOD
FINISHED STRAIGHT BOURBON
WHISKEY \$16.0

NELSON'S GREEN BRIER
TENNESSEE WHISKEY \$9.0

OLD DOMINICK HULING STATION
BOURBON WHISKEY (100° \$13.0

Vermouth

CARPANO ANTICA FORMULA \$10.0

CARPANO DRY \$7.0

CASA MARIOL VERMUT BLANC \$7.0

CASA MARIOL VERMUT NEGRE \$7.0

COCCHI DI TORINO \$7.0

Red Italian Expats

LOS CHULCHAQUIS MAGO,
SANGIOVESE, ALBARINO,
ZINAFANDEL, CENTRAL COAST,
CALIFORNIA 2021 \$76.0

CHALMERS, NERO D'AVOLA,
HEATHCOTE, AUSTRALIA 2019 \$82.0

EASTON, BARBERA, CALIFORNIA
2013 \$90.0

CASASMITH CINGHIALE,
SANGIOVESE, WAHLUKE SLOPE,
WASHINGTON 2020 \$15.0

MATTHIASSEN, SCHIOPPETTINO,
CALIFORNIA 2020 \$178.0

Vini Rossi Riserva

TENUTE DETTORI CHIMBANTA,
MONICA, SARDINIA 2010 \$140.0

MONTEVERTINE ROSSO DI
TOSCANA, SANGIOVESE,
CANIOLO, COLORINO, TUSCANY
2019 \$280.0

RÉVA BAROLO RAVERA,
NEBBIOLO, PIEDMONT 2013 \$260.0

LUIGI FERRANDO CAREMA
ETICHETTA BIANCA, NEBBIOLO,
PIEDMONT 2018 \$274.0

PAOLO BEA PAGLIARO,
SAGRANTINO DI MONTEFALCO,
UMBRIA 2017 \$372.0

Vodka

CATHEAD \$9.0

CATHEAD BITTER ORANGE \$9.0

CHOPIN \$10.0

SKYY \$8.0

ST. GEORGE GREEN CHILE \$9.0

NEW AMSTERDAM \$8.0

Featured Items

LINGUINI, ROASTED
MUSHROOMS, GREEN GARLIC
FONDUTA, PARM \$24.0

BREAD GNOCCHI, CAULIFLOWER
RAGU, PARSLEY, PECORINO \$24.0

ROASTED MUSHROOMS VIDALIA,
SOUR GRITS, BUTTERMILK
CREMA, DIAVOLO, PARSLEY,
MARINATED PECORINO \$24.0

FENNEL SAUSAGE, TOMATO
RAGU, ROASTED CABBAGE,
CELERY LEAF SALSA VERDE \$28.0

CHICKEN SAUSAGE, CANNELLINI
BEANS, LEMON, RED ONION,
CASHEW HERB PESTO \$28.0

CATFISH, CORNMEAL CRUST,
SPRING ONION AGRODOLCE,
SUNFLOWER SPROUTS \$28.0

CHOPPED STEAK, TOAST,
CELERY, RED ONION, PARSLEY,
BLUE CHEESE VINAIGRETTE \$28.0

City House Restaurant Menu



Rye

MICHTER'S 10 YEAR SINGLE BARREL STRAIGHT RYE WHISKEY	\$45.0
MICHTER'S STRAIGHT RYE WHISKEY	\$13.0
OLD FORESTER STRAIGHT RYE WHISKY	\$8.0
OLD OVERHOLT BONDED STRAIGHT RYE WHISKEY (100°	\$9.0
RITTENHOUSE STRAIGHT RYE WHISKEY (100°	\$10.0
SAZERAC 6 YEAR STRAIGHT RYE WHISKEY	\$11.0
WILD TURKEY STRAIGHT RYE WHISKEY (101°	\$9.0

Monday + Wednesday - Saturday

OLIVES TARALLI	\$7.0
FRICO, RAPINI, ROASTED TOMATO VINAIGRETTE	\$16.0
LETTUCE, RADISH, PEANUTS, VIDALIA DRESSING	\$15.0
FARINATA, ROASTED CARROTS, CHICKPEAS, SORGHUM AGRODOLCE, JALAPEÑO, PARSLEY, GMRS, TOASTED GARLIC	\$15.0
KALE, LEMON, OLIVE OIL, PARM, BREAD CRUMBS	\$15.0
SOCK SAUSAGE, SPICED PINTOS, CHARRED COLLARDS, HOT VIDALIAS	\$19.0
CHARD LASAGNA: RICOTTA, PARM, CHARD, CHILIES, ROASTED TOMATO OIL	\$17.0
MUSSELS, FREGOLA, GARLIC CHILI BROTH, CHARRED VIDALIA TOP PUREE, PEA SHOOTS	\$17.0

Beer

SOUTHERN GRIST COMPANY NON-ALCOHOLIC PILSNER 0.4
BRIGHTWOOD CRAFT CIDERS ROSEWOOD DRY ROSÉ CIDER 6.8
WISEACRE BEACH WITHIN REACH BERLINER WEISSE STYLE ALE 4.2
MUSIC CITY BEER COMPANY LIGHT 4.1
JACKALOPE VON ELROD'S NEIGHBORHOOD PILSNER 4.5
BLACKBERRY FARMS CLASSIC SAISON BELGIAN-STYLE FARMHOUSE ALE 6.3
TN BREW WORKS EXTRA EASY AMBER ALE 5.3
BEARDED IRIS HOMESTYLE IPA 6
YEE-HAW DUNKEL DARK LAGER 5.5
GOOD PEOPLE COFFEE OATMEAL STOUT 5.7

Vini Bianchi

COLTERENZIO PFEFFERER, MOSCATO GIALLO, TRENTINO-ALTO ADIGE 2021	\$13.0
ERMES PAVESE BLANC DE MORGEX ET DE LA SALLE, PRIÉ BLANC, AOSTA VALLEY 2019	\$120.0
COLLI DI CATONE FRASCATI SUPERIORE, MALVASIA, TREBBIANO, LAZIO 2021	\$54.0
CASA D'AMBRA ISCHIA BIANCO, BIANCOLELLA, FORASTERA, CAMPANIA 2021	\$15.0
ANTONIO CAGGIANO DEVON, GRECO DI TUFO, CAMPANIA 2021	\$90.0
SIMONE CAPECCI CIPREA, OFFIDA PECORINO, MARCHE 2016	\$12.0
MOVIA, SIVI PINOT GRIGIO, SLOVENIA 2020	\$78.0

City House Restaurant Menu



ROCCO DEI SANNITI
BENEVENTANO, FALANGHINA,
CAMPANIA 2018 \$56.0

AZZOLINO DILETTO, NERO
D'AVOLA, SICILY 2017 \$17.0

TENUTE DEL CABREO LA
PIETRA, CHARDONNAY,
TUSCANY 2019 \$140.0

These Types Of Dishes Are Being Served



PIZZA

DESSERTS

CHICKEN

FISH

PASTA

LAMB

MEAT

SALAD

BREAD

LAMB CHOPS

ROASTED CHICKEN

SPAGHETTI

Pizza



CHEESE PIZZA,
MOZZARELLA,
BUTTERMILK
CHEDDAR, PARM,
OREGANO, GARLIC \$19.0

SOCK SAUSAGE, VIDALIA,
MOZZARELLA, PARM, LEMON,
RAPINI \$24.0

BELLY HAM, MOZZARELLA,
OREGANO, PARM, CHILIES \$24.0

SPRING ONION, GREEN GARLIC
CREMA, MONTASIO, PARM \$22.0

ANCHOVY, SUNDAY GRAVY,
RICOTTA, PARM, CHILIES \$23.0

MOZZARELLA, MONTASIO, PARM,
LETTUCE SALAD, ITALIAN
DRESSING \$22.0

CHARRED COLLARDS, NAVY
BEANS, JALAPEÑO, MONTASIO \$22.0

BACON, APPLE, ROASTED RED
ONION CABBAGE, COTTAGE
CHEESE, PARM \$23.0

ROASTED SWEET POTATO,
MONTASIO, PARM, ARUGULA,
PECAN PESTO \$22.0

SPICY MIX, CHEESY MAYO, LEMON,
BLACK PEPPER, GARLIC, PARM,
CHILIES

MEATBALLS, TOMATO RAGU,
CHEESY GRITS, PARM \$25.0

CLAMS FREGOLA, GARLIC,
CHILIES, GREEN ONION, CASHEW
PESTO, ARUGULA \$28.0

ROASTED PORK LOIN, ROASTED
SWEET POTATO, PEA SHOOTS,
DIAVOLO \$27.0

CHEESE PIZZA

Main

BUTTERMILK RANCH POPCORN \$7.0

LIVER CRACKERS, PEACH
MOSTARDA \$15.0

LETTUCE, CARROT,
CAULIFLOWER, CHARRED LEMON
DRESSING, PECORINO, BREAD
CRUMBS \$15.0

RAVIOLI FILLING ON TOAST,
BRASSICA FLOWER GREMOLATA \$15.0

KALE, BUTTERNUT, ROASTED
RED ONION, SORGHUM
DRESSING, ALMONDS, PARM \$15.0

SOCK SAUSAGE, PINTOS,
PICKLED CELERY, PARSLEY,
GREEN ONION \$19.0

City House Restaurant Menu



DAIKON CORN CAKE, PEA SHOOTS, BUTTERMILK CREMA	\$17.0
PORK SHANK ON A BISCUIT, SHARP CHEDDAR, SHAVED APPLE	\$19.0
WINGS, HOT RUB, PB J AGRODOLCE, CELERY	\$13.0
COFFEE CREAM SODA CAKE, SORGHUM GRAHAMS TOFFEE, ESPRESSO RUM CARAMEL	\$10.0
BUTTERMILK PANNA COTTA, BOURBON CHERRY HIBISCUS ROSÉ JELLY, VANILLA SUGAR SEAFOAM SHORTBREAD	\$10.0
MEYER LEMON ICEBOX PIE, LIME CURD, PISTACHIO WHITE CHOCOLATE MERINGUE CRUMB	\$10.0
LEMON ALMOND RICOTTA SKILLET CAKE, SOUR LEMON MARMALADE, RICOTTA SHERBET	\$10.0
ICE CREAM SANDWICH SNICKERDOODLES SUGAR ROASTED ESPRESSO BEAN SHERBET	\$10.0

Kentucky

BARRELL ARMIDA BOURBON WHISKEY FINISHED IN PEAR BRANDY, RUM, AMARO CASKS (113.72°	\$24.0
BASIL HAYDEN'S 8 YEAR STRAIGHT BOURBON WHISKEY	\$14.0
BLANTON'S SINGLE BARREL STRAIGHT BOURBON WHISKEY	\$17.0
EAGLE RARE 10 YEAR STRAIGHT BOURBON WHISKEY	\$11.0
ELIJAH CRAIG 12 YEAR BARREL PROOF STRAIGHT BOURBON WHISKEY (125.4°	\$22.0
ELIJAH CRAIG SMALL BATCH STRAIGHT BOURBON WHISKEY	\$10.0
FOUR ROSES SINGLE BARREL STRAIGHT BOURBON WHISKEY	\$14.0

NOAH'S MILL SMALL BATCH 15 YEAR STRAIGHT BOURBON WHISKEY (114.3°	\$17.0
OLD FORESTER 1910 STRAIGHT BOURBON WHISKY	\$16.0
OLD FORESTER SIGNATURE STRAIGHT BOURBON WHISKY (100°	\$8.0
RUSSELL'S RESERVE 10 YEAR STRAIGHT BOURBON WHISKEY	\$12.0
THOMAS S MOORE CHARDONNAY CASK FINISHED STRAIGHT BOURBON WHISKEY	\$22.0
WILLETT POT STILL RESERVE STRAIGHT BOURBON WHISKEY	\$14.0
WOODFORD RESERVE DOUBLE-OAKED STRAIGHT BOURBON WHISKEY	\$16.0

Ingredients Used



- ONION
- CHEESE
- EGG

- PORK MEAT
- BEANS
- HAM
- PARMESAN
- CORN
- TOMATO
- BUTTER
- MOZZARELLA
- PEAS
- PEANUT BUTTER
- VEGETABLES
- SAUSAGE
- SALAMI

City House Restaurant Menu



Vini Rossi

CLETO CHIARLI, FRIZZANTE
DOLCE LAMBRUSCO AMABILE, \$11.0
EMILIA-ROMAGNA

KOZLOVIĆ, TERAN, CROATIA 2021 \$16.0

LA MIRAJA, RUCHÉ, PIEDMONT
2021 \$80.0

RONCHI DI CIALLA RINERA,
SCHIOPPETTINO, FRIULI 2019 \$88.0

IULI BARABBA, BARBERA,
PIEDMONT 2019 \$136.0

FUSO TÈH ROSSO, BARBERA,
FREISA, GRIGNOLINO, PIEDMONT
2021 \$13.0

VIGNETI MASSA MONLEALE,
BARBERA, PIEDMONT 2015 \$100.0

CARUSO MININI, FRAPPATO,
NERELLO MASCALESE, SICILY
2020 \$48.0

SANCTUM BUBAMARA, PINOT
NOIR, SYRAH, SLOVENIA 2020 \$74.0

SAN FERELO, DOLCETTO DI
DOGLIANI VALDIBÁ, PIEDMONT
2020 \$108.0

DOMAINE SANTAMARIA
PATRIMONIO ROUGE,
NIELLUCCIO, CORSICA 2018 \$112.0

ANDROVIĆ, PLAVAC MALI,
CROATIA 2020 \$70.0

SANTA VENERE CIRÒ,
GAGLIOPPO, CALABRIA 2019 \$62.0

I CUSTODI PISTUS ETNA ROSSO,
NERELLO MASCALESE, NERELLO
CAPPUCCIO, SICILY 2019 \$86.0

SEGRETUM FREGHINO, SANGIOVESE,
UMBRIA 2020

KOBAL, BLAUFRÄNKISCH,
SLOVENIA 2021 \$14.0

BRANCAIA CHIANTI CLASSICO
RISERVA, SANGIOVESE,
MERLOT, TUSCANY 2018 \$124.0

CASCINA LUISIN PAOLIN
BARBARESCO, NEBBIOLO,
PIEDMONT 2017 \$180.0

LA PALAZZINA COSTE DELLA
SESA, NEBBIOLO, VESPOLINA,
PIEDMONT 2017 \$20.0

PIANCORNELLO BRUNELLO DI
MONTALCINO, SANGIOVESE,
TUSCANY 2017 \$200.0

CA' DEL BAIO AUTINBEJ
BARBARESCO, NEBBIOLO,
PIEDMONT 2018 \$106.0

NINO NEGRI SFURSAT,
NEBBIOLO, LOMBARDY 2017 \$168.0

VIGNETI LUIGI ODDERO E FIGLI
CONVENTO BAROLO, NEBBIOLO,
PIEDMONT 2016 \$150.0

SIMONE CAPECCI QVINTA REGIO,
MONTEPULCIANO, MARCHE 2018 \$98.0

CANTINE DEL NOTAIO L'ATTO,
AGLIANICO, BASILICATA 2021 \$17.0

ANTICA MASSERIA JORCHE,
PRIMITIVO, PUGLIA 2017 \$72.0

LA CERRETA RIO DE' MESSI,
CABERNET SAUVIGNON,
MERLOT, TUSCANY 2017 \$160.0

VARVAGLIONE 12 E MEZZO,
NEGROAMARO, PUGLIA 2019 \$13.0

CA' DEL MONTE, AMARONE
DELLA VALPOLICELLA
CLASSICO, CORVINA,
RONDINELLA, VENETO 2015 \$174.0

LA VENERANDA, MONTEFALCO
SAGRANTINO, UMBRIA 2016 \$170.0

Aperitivo / Digestivo

AMARO BARABÀO, PIEDMONT \$11.0

AMARO CINPATRAZZO, USA \$12.0

AMARO MONTENEGRO, EMILIA-
ROMAGNA \$10.0

AMARO NONINO QUINTESSENTIA,
FRIULI \$15.0

City House Restaurant Menu



AMARO RAMAZZOTTI, LOMBARDY	\$11.0	FORTHAVE MARSEILLE AMARO, USA	\$18.0
APEROL APERITIVO, VENETO	\$8.0	LO-FI GENTIAN AMARO, USA	\$8.0
AVERNA AMARO SICILIANO, SICILY	\$9.0	LUXARDO AMARO ABANO, VENETO	\$9.0
BIANCHI LIMONCELLO, SICILY	\$7.0	MELETTI AMARO, MARCHE	\$8.0
BIANCHI SAMBUCA, SICILY	\$7.0	MOMMENPOP BLOOD ORANGE APERITIF, USA	\$10.0
BONAL GENTIANE-QUINA, FRANCE	\$7.0	NARDINI AMARO, VENETO	\$10.0
BRAULIO BORMIO AMARO ALPINO, LOMBARDY	\$9.0	PAOLO LAZZARONI FIGLI AMARETTO, LOMBARDY	\$9.0
CAMPARI MILANO APERITIVO, LOMBARDY	\$9.0	PAOLUCCI AMARO CIOCIARO, LAZIO	\$8.0
CAPPELLETTI VINO APERITIVO, TRENTINO-ALTO ADIGE	\$7.0	PASUBIO VINO AMARO, TRENTINO-ALTO ADIGE	\$8.0
CARDAMARO VINO AMARO, PIEDMONT	\$7.0	R. JELÍNEK FERNET, CZECH REPUBLIC	\$8.0
CYNAR ARTICHOKE APERITIF, VENETO	\$8.0	ST. AGRESTIS INFERNO APERITIVO, USA	\$11.0
EBO LEBO AMARO, AOSTA VALLEY	\$8.0	ST. GEORGE BRUTO AMERICANO, USA	\$10.0
EDA RHYNE AMARO FLORA, USA	\$10.0	VARNELLI AMARO SIBILLA, MARCHE	\$11.0
FACCIA BRUTTO ALPINO AMARO, USA	\$14.0		
FERNET BRANCA, LOMBARDY	\$10.0		

City House Restaurant

1222 4th Ave N Nashville, TN
37208-2714, United States

Opening Hours:
Monday 17:00-22:00
Wednesday 17:00-22:00
Thursday 17:00-22:00
Friday 17:00-22:00
Saturday 17:00-22:00
Sunday 17:00-21:00

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