

WINE BY THE GLASS

**HOUSE WINE** 6OZ. \$8 9OZ. \$12

WHITE WINE:  
CHARDONNAY, PINOT GRIGIO, MOSCATO,  
WHITE ZINFANDEL, & SAUVIGNON BLANC

RED WINE:  
CABERNET SAUVIGNON, MERLOT, PINOT NOIR,  
& LAMBRUSCO

**PREMIUM & SPECIALTY WINE**

**SPARKLING WINE** 6OZ. \$9 9OZ. \$13

MIA DOLCE MOSCATO D'ASTI - *Italy*  
MEZZA CORONA MOSCATO - *Italy*  
LAMARCA PROSECCO - *Italy*

**WHITE WINE**

URBAN RIESLING - *Germany*  
J. PINOT GRIS - *Italy*  
KENDALL JACKSON CHARDONNAY - *California*  
JOSH CELLARS CHARDONNAY - *North Coast, California*

**ROSE WINE**

FLEUR DE PRAIRIE ROSE - *Languedoc, France*

**RED WINE**

CASTELLO DEL POGGIO SMOOTH RED - *Piedmont, Italy*  
SEA SUN PINOT NOIR - *California*  
DELOACH MERLOT - *Sonoma County, California*  
ZACCAGINI MONTEPULCIANO D'ABRUZZO - *Italy*  
CHILENSIS MALBEC - *Chile*  
MELINI CHIANTI RISERVA - *Tuscany, Italy*  
LOUIS MARTINI CABERNET - *Sonoma County, California*



JOIN US!

FOR MIA'S WINE & FOOD PAIRING EVENTS

ASK YOUR SERVER OR CALL TO INQUIRE, DATES VARY AND SPACE IS LIMITED.

MAKE YOUR RESERVATION NOW!

WINE BY THE BOTTLE

**HOUSE WINE**

ALL HOUSE VARIETIES \$28

**PREMIUM & SPECIALTY WINE**

**SPARKLING WINE**

MIA DOLCE MOSCATO D'ASTI - *Italy* \$34  
MEZZA CORONA MOSCATO - *Italy* \$26  
LAMARCA PROSECCO - *Italy* \$30

**WHITE WINE**

URBAN RIESLING - *Germany* \$34  
J. PINOT GRIS - *Italy* \$32  
KENDALL JACKSON CHARDONNAY - *California* \$26  
JOSH CELLARS CHARDONNAY - *North Coast, California* \$26  
SANTA MARGHERITA PINOT GRIGIO - *Italy* \$26  
FERNZ SAUVIGNON BLANC - *Marlborough, New Zealand* \$37  
SONOMA-CUTRER CHARDONNAY - *Sonoma, California* \$36

**ROSE WINE**

FLEUR DE PRAIRIE ROSE - *Languedoc, France* \$28

**RED WINE**

CASTELLO DEL POGGIO SMOOTH RED - *Piedmont, Italy* \$28  
BOEN TRI APP PINOT NOIR - *California* \$42  
SEA SUN PINOT NOIR - *California* \$26  
DELOACH MERLOT - *Sonoma County, California* \$30  
ALLEGRI PALAZZO DELLA TORRE - *Veneto, Italy* \$42  
ZACCAGINI MONTEPULCIANO D'ABRUZZO - *Italy* \$34  
CHILENSIS MALBEC - *Chile* \$32  
MELINI CHIANTI RISERVA - *Tuscany, Italy* \$26  
ZONIN CHIANTI - *Tuscany, Italy* \$34  
DECOY CABERNET SAUVIGNON - *Sonoma County, California* \$40  
LOUIS MARTINI CABERNET - *Sonoma County, California* \$36  
DAOU CABERNET SAUVIGNON RESERVE - *Paso Robles, California* \$58



Mia Margherita  
COAL FIRED  
PIZZERIA

COCKTAIL & WINE MENU

139 CONFERENCE CENTER WAY | SUITE 137 | BRIDGEPORT, WV

304.808.6400

MIAMARGHERITA.COM

# SIGNATURE COCKTAILS & CRAFT BEER

## SPRITZES & COCKTAILS FRIZZANTE

### BELLINI

PEACH PUREE, PROSECCO

### APEROL SPRITZ

APEROL, PROSECCO, SODA

### MIMOSA ITALIA

MIA LIMONCELLO, PROSECCO, LEMON TWIST

### CHERRY LIME SPRITZ

ITALIAN BRANDIED CHERRIES, LIME, PROSECCO

## MIA'S CLASSIC COCKTAILS

### LIMONCELLO

MIA'S HOUSE-MADE LIMONCELLO, SERVED CHILLED

### OLD FASHIONED

BOURBON, BITTERS, SUGAR, CHERRY, ORANGE

### NEGRONI

GIN, SWEET VERMOUTH, CAMPARI, ORANGE SLICE

### MIA MARY

VODKA, BLOODY MIX, LIME, OLIVES, SPICE RIM

### MIA MOJITO

RUM, SUGAR, LIME JUICE, SODA, & MINT

### MARGARITA

TEQUILA, TRIPLE SEC, HOUSE-MADE SOURS



## MIA SANGRIA

**BIANCA:** BLUSH WINE, APRICOT BRANDY, SWEET MOSCATO, WITH FRESH FRUITS & BERRIES

**ROSSA:** DRY RED WINE, LAMBRUSCO, BLACKBERRY BRANDY, WITH FRESH FRUITS & BERRIES

GLASS: \$12 PITCHER: \$40

## MARTINIS

### CUCUMBER-ELDERFLOWER

HENDRICK'S GIN, ST GERMAIN ELDERFLOWER LIQUEUR, CUCUMBER, LEMON & LIME

### ESPRESSO

THREE OLIVES ESPRESSO VODKA, WHIPPED VODKA, CRÈME DE CACAO, KAHLUA, BAILEYS

### GYPSY RAZZ

MIA LIMONCELLO, STOLI RAZZ, RASPBERRIES, LEMON & LIME

### MIA MARTINI

KETEL ONE VODKA OR GREY WHALE GIN, DRY VERMOUTH, GORGANZOLA STUFFED OLIVES

### DIRTY PEPPERTINI

STOLICHNAYA VODKA, DRY VERMOUTH, BANANA PEPPER JUICE, OLIVE JUICE, CELERY BITTERS

### LIMONCELLO DROP

MIA'S LIMONCELLO, RUMCHATA LIMON, ABSOLUT CITRON, WHIPPED CREAM, LEMON WHEEL

## CRAFT COCKTAILS

### LIMONCELLO COLLINS

GREY WHALE GIN, MIA LIMONCELLO, FRESH MINT, LEMON & LIME, CLUB SODA, LEMON WHEEL

### BOURBON PEACH TEA

BULLIET BOURBON, PEACH PUREE, FRESH BASIL, HOUSE-MADE SOURS, LEMON

### MIA RITA

SAUZA GOLD TEQUILA, DISARONNO AMARETTO, HOUSE-MADE SOURS, SUGAR RIM

### PRICKLY PEAR MARGARITA

MILAGRO TEQUILA, TRIPLE SEC, PRICKLY PEAR SYRUP, HOUSE-MADE SOURS

### IL FUOCO

MILAGRO TEQUILA, COINTREAU, JALAPENO INFUSED SYRUP, RASPBERRY PUREE, HOUSE-MADE SOURS, TOPPED WITH COAL ROASTED JALAPENO SLICES

### BLUE LIMÓN

VAN GOGH ACAI-BLUEBERRY VODKA, TRIPLE SEC, BLUEBERRY LEMON CREAM, HOUSE MADE SOURS, LEMON SUGAR RIM

### APPALACHIAN OLD FASHIONED

BULLIET BOURBON, BITTERS, MAPLE SYRUP, DISARONNO AMARETTO, HOUSE-MADE ITALIAN BRANDIED CHERRY, ORANGE ZEST

### DARK & STORMY MULE

STOLI RAZZ, GINGER BEER, BLACKBERRIES, BASIL, FRESH SQUEEZED LIME JUICE

### THE GODFATHER

GLENMORANGIE 12 YEAR SINGLE MALT SCOTCH WHISKEY, DISARONNO AMARETTO, ORANGE ZEST

### CILIEGIA FRESCA

ABSOLUT VODKA, FRESH LIME JUICE, ITALIAN BRANDIED CHERRIES, GINGER BEER

### MIA CAPRESE MARY

TITOS VODKA, ZING-ZANG BLOODY MARY MIX, TOPPED WITH TOMATO, FRESH MOZZARELLA, BASIL, & A BALSAMIC GLAZE SPICED RIM

### MIA PICKLE MARY

ABSOLUT VODKA, ZING-ZANG BLOODY MARY MIX, PICKLE JUICE, TOPPED WITH A PICKLE SKEWER, HOUSE BLEND SPICED RIM

### HIBISCUS SOUR

MAKER'S MARK WHISKEY, DISARONNO AMARETTO, HIBISCUS, HOUSE MADE SOURS, AQUAFABA, ITALIAN BRANDIED CHERRY, LEMON ZEST

### PEACHES & CREAM

WHIPPED VODKA, PEACH SCHNAPPS, APRICOT BRANDY, PEACH PUREE, WHIPPED CREAM

## MIA'S SIGNATURE PUNCH

OUR BLEND OF VODKA, BLACKBERRY LIQUEUR, & JUICE, SERVED WITH CANDIED CRANBERRIES, & FRESH BERRIES

GLASS: \$12 PITCHER: \$40

## WV MICRO BREW FLIGHT \$5

4 TASTING SAMPLES OF OUR CURRENT SELECTION OF WEST VIRGINIA MICRO BREWS

## DRAFT

## BOTTLE

ASK YOUR SERVER FOR OUR DAILY DRAFT SELECTION

### ALWAYS ON TAP

PERONI  
BUD LIGHT  
MICHELOB ULTRA

### ROTATING TAPS & WV MICRO BREWS

BIG TIMBER  
SCREECH OWL  
GREENBRIER VALLEY  
HIGH GROUND  
MOUNTAIN STATE  
PARKERSBURG  
SWILLED DOG

PERONI  
MORRETTI  
BLUE MOON  
BUD LIGHT  
BUDWEISER  
COORS LIGHT  
CORONA EXTRA  
CORONA LIGHT  
GUINNESS  
HEINEKEN  
DOGFISH HEAD  
MICHELOB ULTRA  
MILLER LIGHT  
YUENGLING  
O'DOUL'S

### GLUTEN FREE:

ACE CIDER  
ANGRY ORCHARD  
REDBRIDGE  
OMISSION

## BEER SELECTION

## JOIN US FOR HAPPY HOUR!

FROM 4-6 PM, MONDAY - THURSDAY

## HAPPY HOUR DRINK SPECIALS

\$2 OFF ALL BEER! (DRAFT OR BOTTLE)  
\$2 OFF WINE BY THE GLASS  
\$2 OFF COCKTAILS  
\$2 OFF APPETIZERS