



Wine

Red:

- Pinot Noir, Monte Degli Angeli, IT \$11
- Cabernet, Kind Stranger, WA \$13
- Barbera, Scarpetta, IT \$13
- Chianti, Antinori Peppoli, IT \$14

White:

- Pinot Grigio, Attems, Friuli, IT \$11
- Chardonnay, Grand Ardeiche, FR \$12
- Pecorino, Civitas, IT \$12
- Sauv Blanc, Bidoli, IT \$13

Bubbles:

- Prosecco, Ogio, IT \$10
- Lambrusco, Famiglia Carafoli, IT \$13

Rose:

- Rose, Chateau Bonnet, FR \$11

BOTTLE LIST:

Red:

- Langhe Rosso, GD Vajra, IT \$50
- Aglianico, Vicus, IT, 2018 \$52
- Super Tuscan, Poggio d'Arna, IT \$53
- Pinot Noir, Fossil Point, CA, 2020 \$55
- Bordeaux, Le Hauts de Lagarde, FR 2022 \$57
- Montepulciano d'Abruzzo, Spelt, IT, 2020 \$72
- Nero d'Avola, Fresh AF, AU, 2023 \$72
- Barolo, Coppo, IT, 2020 \$84
- Barbaresco, Villadoria, IT, 2020 \$81
- Amarone de Valpolicella, Tinazzi, IT, 2022 \$86
- Cabernet Sauvignon, Tarot, CA 2022 \$90
- Chataneuf-du-Pape, Clous du Caillou, FR, 2022 \$100

White:

- Grillo, Poggio Anima "Uriel", Sicily, IT, 2022 \$32
- Malvasia, Fabulas "Terre di Chiete", IT, 2022 \$50
- Chenin Blanc, Aperture, CA, 2022 \$50
- Viognier, Babylonstoren, SA, 2024 \$52
- Timorasso, Marina Coppi Fausto, Piedmont, \$53
- Cortese di Gavi, Marchesi di Barolo, IT 2023 \$55
- Arneis, Ceretto, Piedmont, IT 2023 \$60
- Orange Pinot Grigio, Fabulas, Abruzzo, IT \$63
- Catarratto, Donnifugata, Anthilla, Sicily \$64
- Riesling, Extra Brut, Von Winning, GER \$65
- Champagne, Nicolas Feuillate, FR \$90



Espresso martini \$13.00

vodka, espresso liqueur, cacao, coffee, smoked salt

BADA BING \$13.00

house limoncello, diet coke, lemon vodka



"Italian Stallion" \$13.00

bourbon, montenegro, punt e mes, vanilla demerara

ITALIAN Margarita! \$13.00

tequila, amaretto, blood orange, agave, lime

Spaghetti WESTERN \$13.00

mezcal, calabrian chili, honey, & lime

Fat & Dirty martini \$13.00

olive oil washed gin, vermouth rinse, olive juice, mozzarella stuffed olives



Hugo Spritz! \$13.00

mint, elderflower, bubbles, soda, cucumber

Mustache Pete \$13.00

dark rum, amaro, passionfruit, banana, orgeat, lime, orange vanilla foam

Limoncello Cheesecake MARTINI! \$13.00

house limoncello, cream, vanilla liqueur, lemon

Gabagool SANGRIA \$13.00

red wine, amaro, honeysuckle vodka, lemon, orange, raspberry hibiscus.

House Shots:



- Sambucca
- Limoncello
- Absinthe

Try a **PERONI** \$6

The OFFICIAL Draft Beer of Gabagool!

MAKE IT A... "PERONI NEGRONI" + \$5
yep, we throw a shot in your beer.



Beer

Bottles & Cans:

- Miller Light \$4
- Michelob Ultra \$5
- Tropicalia \$6
- Coors Banquet \$4
- Allagash White \$7
- Juiced on Ponce IPA \$6
- Aval Rosé Cider \$9
- Creature Comforts Koko Buni \$7

Amaro

- Antico Noveis \$6
- Foro \$6
- Montenegro \$7
- Meletti \$7
- Amaro di Angostura \$7
- Fernet Branca \$9
- Averna \$9
- Murrel's Row Eno \$9
- Campari \$9
- Amarciano Bianca \$9
- Faccia Brutto Carciofo \$12
- Amaro Nonino \$12

Booze Free:

- Peroni 00 \$6
- Phony Negroni \$9
- Dolce Vida Mocktail \$8
- Pinky Ring Mocktail \$8

