

WINE

Have a glass or share a bottle with friends and family.



WHITE

PROSECCO RUFFINO

Prosecco-DOC, Italy | apples, pears, citrus, hint of wisteria **12** (140 cal.) / **48** (1250 cal.)

MOSCATO SEVEN DAUGHTERS

Veneto, Italy | melon, lychee, honey, spritz **11.5** (140 cal.) / **46** (1250 cal.)

MOSCATO D'ASTI STELLA ROSA

Italy | juicy peaches, apricots and sweet honey **11.5** (145 cal.) / **46** (1250 cal.)

RIESLING CHARLES SMITH KUNG FU GIRL

Washington State | white peach, jasmine, honeysuckle and lime **11** (140 cal.) / **44** (1250 cal.)

PINOT GRIGIO BANFI 'LE RIME'

Toscana IGT, Italy | white peach, melon, crisp apple **9.5** (145 cal.) / **38** (1250 cal.)

SAUVIGNON BLANC NOBILO

Marlborough, New Zealand | citrus, gooseberry **11.5** (140 cal.) / **46** (1250 cal.)

CHARDONNAY MEIOMI

California | honey, almonds, baking spice, subtle custard notes **13** (140 cal.) / **49** (1250 cal.)

CHARDONNAY KENDALL-JACKSON

'VINTNER'S RESERVE'

California | lemon custard, cream toasted oak **10.5** (140 cal.) / **42** (1250 cal.)

RED

ROSÉ LA CREMA

Monterey, CA | watermelon, strawberry, blood orange **12** (140 cal.) / **48** (620 cal.)

PINOT NOIR BRIDLEWOOD

Monterey, CA | cherry, strawberry, spice **9.5** (140 cal.) / **38** (620 cal.)

PINOT NOIR MEIOMI

California | juicy, lush, cream red fruit **12** (145 cal.) / **48** (620 cal.)

SANGIOVESE BLEND SANTA CRISTINA

Toscana IGT, Italy | bright cherry, well-balanced **9.5** (140 cal.) / **38** (620 cal.)

MALBEC ALAMOS

Mendoza, Argentina | dark cherry, plum and berry **9.5** (140 cal.) / **38** (620 cal.)

MERLOT 14 HANDS

Columbia Valley, WA | plum, cherry, mocha **10** (140 cal.) / **40** (620 cal.)

ZINFANDEL RAVENSWOOD

Lodi, CA | lush strawberry, rhubarb spice **9.5** (140 cal.) / **38** (620 cal.)

CABERNET SAUVIGNON LOUIS M. MARTINI

Sonoma, CA | black plum, spice, oak **12** (140 cal.) / **48** (620 cal.)

CABERNET SAUVIGNON COPPOLA CLARET

California | black berry, cassia and roasted espresso **12** (140 cal.) / **48** (620 cal.)

ROMANO'S

BIANCO & ROSSO

CANDONI DE ZAN
FAMILY

WHITE OR RED BLEND

Made just for Macaroni Grill, our Romano's Bianco is a light, refreshing blend of chardonnay and pinot grigio grapes. Our Romano's Rosso is a well-balanced, fruity blend of Sangiovese and Merlot. **8** (140 cal.) / **44** (1250 cal.)

COCKTAILS

SORRENTO LEMONADE

absolut vodka, il tramonto limoncello, lemonade **12.25** (390 cal.)

BLOOD ORANGE COSMO

ketel one orange vodka, blood orange **12.25** (200 cal.)

ULTIMATE BELLINI

sparkling white wine, romano's bianco white wine, peach, black raspberry **12.25** (430 cal.)

ITALIAN MULE

absolut vodka, agave sour, ginger beer, limoncello **12.25** (230 cal.)

FROSÉ

rosé wine, strawberry puree, agave nectar blended with fresh citrus **12.25** (210 cal.)

WHITE PEACH SANGRIA

romano's bianco white wine, peach puree, sparkling white wine **12.25** (190 cal.)

REFRESH

non-alcoholic drinks

ITALIAN SODA (130 cal.), FLAVORED TEA (80 cal.) & LEMONADE (230 cal.)

blackberry | strawberry | mango | raspberry **5**

SAN PELLEGRINO

sparkling, limonata, aranciata **5** (0 - 150 cal.)

GINGER CREAM SODA

ginger ale, lemon, lime, agave, cream **6** (150 cal.)

LIMONATA NOJITO

san pellegrino limonata, agave, lime, mint **6** (170 cal.)

CRANBERRY ORANGE SPRITZ

cranberry, orange, san pellegrino aranciata **6** (140 cal.)

BEER

DRAFT

KONA LONGBOARD LAGER **7.5** (230 cal.)

KONA BIG WAVE GOLDEN ALE **7.5** (230 cal.)

KONA LAVA MAN RED ALE **7.5** (230 cal.)

KONA KUA BAY IPA **7.5** (230 cal.)

MAUI BREWING CO. 'BIG SWELL' IPA **7.5** (230 cal.)

MAUI BREWING CO. BIKINI BLONDE **7.5** (230 cal.)

STELLA ARTOIS **7.5** (230 cal.)

PERONI **7.5** (230 cal.)

BOTTLE

BUDWEISER **6.25** (150 cal.)

BUD LIGHT **6.25** (100 cal.)

CORONA **6.25** (100 cal.)

HEINEKEN **7** (220 cal.)

HEINEKEN LIGHT **7** (100 cal.)

GUINNESS **7 (14.9 OZ)** (150 cal.)

STEINLAGER **7** (220 cal.)

MICHELOB ULTRA **7** (100 cal.)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Notice: Before placing your order, please inform your server of any food allergies. Despite our many efforts to accommodate the dietary restrictions of our guests, we cannot, however, guarantee that any of our dishes – including our "gluten free" items – are entirely free of allergens. All dishes are prepared made-to-order in a common kitchen (including, where applicable, the same fryer), so all dishes are at risk of cross-contact and/or cross-contamination. Accordingly, guests must ultimately decide whether a certain dish will meet their health needs. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. May be cooked to order. Additional nutrition information available upon request.