

# COCKTAILS

APEROL SPRITZ FROZEN OR TRADITIONAL <i>Aperol, Club Soda, Prosecco</i>	10
LIMONCELLO SPRITZ <i>Limoncello, Prosecco, Club Soda</i>	10
SGROPPINO AL LIMONE <i>Lemon Sorbet, Dry Lambrusco</i>	11
BELLINI <i>Peach Sorbet, Prosecco</i>	11
SEASON OF THE WITCH <i>Strega, Lemon, Simple, Basil</i>	12
BITTER, SWEET <i>Tequila, Campari, Lime, Grapefruit, Honey</i>	12
PINK NEGRONI <i>Gin, Aperol, Dolin Blanc</i>	13
ROMA <i>Whiskey, Fernet, Orange Bitters</i>	13
MILANESE MORNING <i>Cold Brew, Rye, Demerara, Ramazzotti</i>	13

# BEER

	16oz / 64oz / 750ML
ACE ROSÉ <i>Cider, 5.0%, California</i>	8 / 30
MARTIN HOUSE BREWING, TRUE LOVE <i>Raspberry Sour, 5.2%, Texas</i>	7 / 26
WILD ACRE, RANCH PILS <i>Light Pilsner, 4.8%, Texas</i>	7 / 26
MICHELOB ULTRA <i>Domestic, 4.2%, Missouri</i>	6 / 22
PERONI NASTRO AZZURO <i>Pale Lager, 5.1%, Italy</i>	7 / 26
KARBACH, LOVE STREET <i>Kolsch, 4.9%, Texas</i>	7 / 26
FUNK WORKS <i>Saison, 6.8%, Colorado</i>	8 / 30
REAL ALE, PINSETTER <i>Red Ale, 5.4%, Texas</i>	7 / 26
TUPP'S <i>Pale Ale, 5.5%, Texas</i>	8 / 30
DEEP ELLUM, EASY PEASY <i>India Pale Ale, 5.2%, Texas</i>	8 / 30
WILD ACRE, BILLY JENKINS <i>Bock, 5.2%, Texas</i>	7 / 26
JESTER KING, DAS WUNDERKIND! BLEND 22 <i>Farmhouse Ale, 4.5%, Texas</i>	/ 32

Don't forget  
we do to-go!

CALL

817-732-9535

TO PLACE YOUR ORDER



www.gemelleleftw.com

CHEF / OWNER: TIM LOVE

GENERAL MANAGER: ERIK RAMIREZ

CHEF de CUISINE: KYLE BAKER

ON THE 1's & 2's: EMILIE LOVE

