



## { BEER & WINE }

### { DRAUGHTS }

All of Our Drafts are North Carolina Sourced

- Big O, Sugar Creek, **Blood Orange IPA**, Charlotte, NC - \$7
- White Ale, Sugar Creek, **Withier**, Charlotte, NC - \$7
- Pale Ale, Sugar Creek, **Pale Ale**, Charlotte, NC - \$7
- Juiciness, Sycamore, **IPA**, Charlotte, NC - \$8
- Red Oak Amber, Red Oak, **Vienna Lager**, Whitsett, NC - \$6
- Higher Ground, Birdsong, **IPA**, Charlotte, NC - \$7
- Seasonal Rotation, Sycamore, Charlotte, NC - \$8
- Seasonal Rotation, OMB, Charlotte, NC - \$7
- Seasonal Rotation, Wicked Weed, Asheville, NC - \$8
- Seasonal Rotation, Resident Culture, Charlotte, NC - \$8
- Seasonal Rotation, NoDa, Charlotte, NC - \$7 (South End only)
- Seasonal Rotation, Local, Charlotte, NC - \$7 (South End only)
- Seasonal Rotation, Local, Charlotte, NC - \$8 (South End only)



### BOTTLES & CANS

#### CHARLOTTE *raised*

- Jalapeño Pale Ale, Birdsong, **Pale Ale** - \$7
  - Lazy Bird, Birdsong, **Brown Ale** - \$7
  - Hop, Drop, & Roll, NoDa, **IPA** - \$8
  - Seasonal Rotation, Local, Charlotte, NC - \$9
  - Captain Jack, OMB, **Pilsner** - \$6
  - Pitchside Pils, NoDa, **Pilsner** - \$7 (Cotswold only)
- Ask us about our seasonal selections*

### { NC RAISED }

- Pernicious, Wicked Weed, **IPA**, Asheville - \$7
- Bold Rock, Seasonal, Mills River, Virginia - \$6
- Gaelic Ale, Highland, **Amber Ale**, Asheville - \$5

### { OTHER CRAFT BOTTLES & CANS }

- Belgian White, Blue Moon, **Wheat Ale** - \$5
- Mango Cart, Golden Road, **Wheat Ale** - \$5
- Founder's Porter, **Porter** - \$6
- Crisp Apple, Angry Orchard, **Cider** - \$6

### { DOMESTICS & IMPORTS }

- Coors Light - \$3.5
- Miller Lite - \$3.5
- Bud Light - \$3.5
- Budweiser - \$4
- Michelob Ultra - \$4
- PBR (16oz Can) - \$3
- Truly Hard Seltzer - \$5
- \*Assorted Flavors
- Dos Equis Lager - \$5
- Heineken - \$5
- Stella Artois - \$5
- Guinness (16oz Nitro Can) - \$6
- Corona Extra - \$5
- Corona Light - \$5

### { RED WINES }

- Malbec, Domaine Bousquet, Mendoza, *Arg*.....\$10/38
- Red Blend, Mary Taylor, Bordeaux, *Fra*.....\$12/46
- Pinot Noir, Trinity Oaks, Lodi-Delta, *CA*.....\$10/38
- Pinot Noir, Davis Bynum, Russian River Valley, *CA*...../\$68
- Cabernet Sauvignon, Hess Select, North Coast *CA*.....\$14/54
- Cabernet Sauvignon, Justin, Pasa Robles, *CA*...../\$70
- Shiraz, Penfolds, Bin 28, Kalimna, *Aus*...../\$75

### { WHITE WINES }

- Pinot Grigio, Torresella, Veneto, *Ita*.....\$12/46
- Sauvignon Blanc, Stoneleigh, *NZ*.....\$13/50
- Sauvignon Blanc, Chateau Vartely, *Moldova*.....\$12/46
- Chardonnay, Kendall Jackson, Vintner's Reserve, *CA*.....\$12/46
- Chardonnay, Stag's Leap, Napa, *CA*...../\$75
- Riesling, Château St. Michelle, Columbia Valley, *WA*.....\$10/38
- Riesling, Vincent Stoeffler, Alsace, *Fra*...../\$60

### { ROSÉ & SPARKLING }

- Rosè, The Beach, Whispering Angel, *Fra*.....\$15/58
- Rosè, Maison Saleya, Côtes de Provence, *Fra*...../\$60
- Rosè, Whispering Angel, Château d'Esclans, *Fra*.....\$16/\$62
- Prosecco, Mionetto, Veneto, *Ita*.....\$12/46



FALL /WINTER 2024/2025

## { SIGNATURE COCKTAILS - \$13.50 }

### FIRST IN FLIGHT

Bulleit Rye Whiskey, Aperol, Amaro Montenegro, apple bitters, lemon.

### BLUEBERRY SMASH

Tito's Vodka, Canton Liqueur, blueberries, mint, simple syrup, seltzer, lemon.

### FOR WHOM THE BERRY TOLLS

Milagro Reposado Tequila, St. Germain, blackberries, basil, jalapeño-infused honey, lime, served over a jalapeño infused ice sphere.

### LEROY'S LEMONADE II

Strawberry-Infused Gordon's Vodka, strawberry-infused simple syrup, seltzer, lemon bitters, lemon.

### CUCUMBER BASIL LEMONADE

Rain Cucumber Vodka, cucumbers, basil, simple syrup, lemonade, seltzer, lemon.

### CHAMPAGNE MOJITO

Captain Morgan White Rum, Champagne, mint, simple syrup, seltzer, lime.

### WHAM, BAM, STRAWBERRY MA'AM

Svedka Vodka, St. Germain, strawberries, simple syrup, seltzer, ginger beer, lemon.

### BERRY FAIRY MULE

Ketel One Vodka, mixed berries, ginger beer, lime.

### YOUNG GEORGE WASHINGTON

Larceny Bourbon, Luxardo Liqueur, smoked cherry wood, bourbon aged cherry bitters, Antica Carpano sweet vermouth, Luxardo soaked cherries.

### QUEEN CITY STOPLIGHT

Maker's Mark Bourbon, smoked cherry wood, angostura bitters, cherry bitters, orange bitters, orange, cherry.

### LET ME MAHALO AT YOU

Rumhaven Coconut Rum, Plantation Pineapple Aged Rum, orgeat, pineapple, mango, passion fruit, guava, coconut, angostura bitters, lime.

### LET THAT MANGO

Milagro Silver Tequila, St Germain, mango, agave, lemon, guava, strawberry.

## { SEASONAL COCKTAILS - \$14 }

### PEARY STYLES

Absolut Pear, St Germain, Prosecco, pear nectar, pear-infused simple syrup, lemon.

### POM & JERRY

Plantation Aged Rum, PAMA Liqueur, pomegranate, orgeat, fever tree ginger beer, lime.

### MIRACLE MOUNTAIN MULE

1792 Bourbon, NC local apple cider, brown sugar & cinnamon-infused syrup, fever tree ginger beer.

### SNOW BUNNY

Sutler's Gin, Amaretto, white rabbit syrup, lemon.

### HOT TUB THYME MACHINE

Lunazul Blanco Tequila, Raspberry Liqueur, raspberry thyme-infused syrup, seltzer, lemon.