(1116	1
(Soubell	
	ourgor & whickow bor	

burger & whiskey bar

Can & Bottle CRAFT OF THE CAROLINAS is more

BIRDSONG LAZY BIRD BROWN ALE		
ABV 5.5% Charlotte, NC		

PROTAGONIST DOLLY HONEY BLONDE ALE \$7 ABV 5.2% Charlotte, NC

SUGAR CREEK WITBIER WHITE ALE \$7 ABV: 4.9% Charlotte, NC

NODA COCO LOCO PORTER\$8ABV: 6.2% Charlotte, NC\$8

PROTAGONIST, SEASONAL ROTATION Charlotte, NC

BIRDSONG, SEASONAL ROTATION Charlotte, NC

TRIPLE C, SEASONAL ROTATION Charlotte, NC

ASK ABOUT OUR SEASONAL ROTATIONS!

DOMESTIC & IMPORTS

\$3.5
\$3.5
\$3.5
\$3.5
\$4
\$4
\$5
\$5
\$5
\$6
\$6
\$7

Draught Beer BREWS OF THE CAROLINAS

SUGAR CREEK PALE ALE ABV 5.2% Charlotte, NC	\$7
SUGAR CREEK BIG O! BLOOD ORANGE IPA ABV 7% Charlotte, NC	\$8
BIRDSONG HIGHER GROUND IPA ABV 7% Charlotte, NC	\$7
NODA HOP DROP N' ROLL IPA ABV 7.2% Charlotte, NC	\$9
NODA PITCHSIDE PILSNER ABV 4.1% Charlote, NC	\$7
NODA RADIO HAZE JUICY HAZY IPA ABV 6% Charlotte, NC	\$8
OMB COPPER ALTBIER ABV 4.9% Charlotte, NC	\$7
OMB HORNET'S NEST HEFEWEIZEN ABV 5.3% Charlotte, NC	\$7
LEGION JUICY JAY IPA ABV 6.3% Charlotte, NC	\$8
SYCAMORE MOUTAIN CANDY IPA ABV 7.5% Charlotte, NC	\$9
SYCAMORE SUN GROWN LIGHT LAGER ABV 4.9% Charlotte, NC	\$7
TRIPLE C GOLDEN BOY BLONDE ALE ABV 4.5% Charlotte, NC	\$7
ASK ABOUT OUR SEASONAL ROTATIONS!	

Wine by the Glass

Franciscan Estate Chardonnay, CA	\$10
McBride Sisters Sauvignon Blanc, NZ	\$13
Beviamo Pinot Grigio, ITA	\$10
La Jolie Fleur Rose, <i>FRA</i>	\$10
LaMarca Prosecco, ITA	\$11
Hahn Founders Pinot Noir, CA	\$10
Vint BBA Cabernet Sauvignon, CA	\$12
Bartenura Moscato, <i>ITA</i>	\$14
Davis Bynum Pinot Noir, CA	\$17
Hess Sauvignon Blanc, CA	\$14
Justin Cabernet Sauvignon, CA	\$19
Pighin Pinot Grigio, ITA	\$15
Shades of Blue Riesling, GER	\$14

Signature Cocktails

The Croce \$16 Charlotte's favorite old fashioned made with Four Roses Bourbon

The Lestat \$18

Elijah Craig Rye, cognac, angostura, peychauds, Dolin Rouge Vermouth, smoked glass

Immigrant Song \$16 A Rye Manhattan with

Rittenhouse Rye, Dolin Rouge Vermouth, Served UP

Whiskey A Go-Go* \$15

Your new favorite whiskey sour with Rittenhouse Rye Try it with Grand Marnier & Egg White \$17

Seasonal Cocktails

APPLEACHAIN \$15 Four Roses Small Batch, Brown Sugar and Maple Simple, Apple Butter, and a dash of Walnut Bitters

> LAYLA \$14 Deep Eddy Cranberry, Spiced Simple, Lemon Juice, and Apple Cider

GOODBYE YELLOWSTONE ROAD \$16

Yellowstone Select, Amaro Montenegro, Canton Ginger Liqueur, Orange Bitters, and Lemon Juice

> GYPSY \$14 Muddy River Spiced Rum, Disaronno, Lime Juice, and Pomegranate Juice

PEARY CONNICK JR. \$14

Farmer's Gin, Pear and Rosemary puree Spiced Simple, Lemon Juice, and topped with Club Soda

> DIRTY DIANA \$15 Bushmills, Chai Syrup, Ryan's Irish Cream, Owen's Espresso Mix, and Heavy Cream

WHITE WEDDING \$14

Tito's, St. Germain, Triple Sec, Lime Juice, and White Cranberry Juice

MEZCALL ME \$16

Los Misterios Mezcal, Cranberry Juice, Pomegranate Juice, Lime Juice, and a splash of Agave







Handcrafted Mules a



TEXAS MULE \$12

Tito's, Lime Juice, splash of Club Soda, and topped with Fever Tree Ginger Beer

TEQUILA MULE \$14

Lunazul Blanco, Crème de Cassis, Lime Juice, splash of Club Soda, and topped with Fever Tree Ginger Beer

WHISKEY MULE \$15

Larceny, Lime Juice, splash of Club Soda, and Fever Tree Ginger Beer

CRANBERRY CRISP MULE SIZ

Deep Eddy Cranberry, Lemon Juice, Splash of Cranberry Juice, and topped with Fever Tree Ginger Beer

WHISKEY CIDER MULE \$15

Jack Apple, Lemon Juice, Cinnamon Simple, Apple Cider, and Fever Tree Ginger Beer

Spiked Milkshakes Get 'em virgin for \$8

BANANA PUDDING \$14 99 Bananas, Myer's Dark Rum, Vanilla Ice Cream, and Vanilla Wafers

COOKIES N' CREME \$14 Absolut Vanilla, Vanilla Ice Cream, Hershey's Chocolate Syrup, and Oreo Cookies

MOCHA S14

Southern Star double shot coffee bourbon cream liqueur, vanilla ice cream, Hershey's Chocolate Syrup

S'MORES S14

Absolut Vanilla Vodka, vanilla ice cream, Hershey's Chocolate Syrup, marshmallow, graham crackers, toasted marshmallow on top

ASK FOR OUR WHISKEY SELECTION

All Liquor Sales are Final

Items marked with an asterisk (*) may be cooked to order or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase you risk of food borne illness, especially if you have certain medical conditions.