

Cowbell

b u r g e r & b a r

CAN & BOTTLE

CRAFT OF THE CAROLINAS *& more*

TRIPLE C BABY MAKER DOUBLE IPA \$9
ABV 8.5% Charlotte, NC

SIERRA NEVADA SUNNY LITTLE THING \$7
CITRUS WHEAT ALE
ABV 5% Asheville, NC

CATAWBA WHITE ZOMBIE WHITE ALE \$7
ABV 5.1% Charlotte, NC

BIRDSONG LAZY BIRD BROWN ALE \$8
ABV 5.5% Charlotte, NC

NODA JAM SESSION PALE ALE \$8
ABV 5.1% Charlotte, NC

NODA CHEERWINE ALE \$8
ABV 5.2% Charlotte, NC

ASK ABOUT OUR ROTATING SEASONALS

DOMESTICS & IMPORTS

Miller Lite \$3.5

Bud Light \$3.5

Coors Lite \$3.5

Michelob Ultra \$4

Budweiser \$4

Stella Artois \$5

Pabst Blue Ribbon \$3

Dos Equis \$5

Modelo Bottle \$6

Guinness (16oz Nitro Can) \$7

Truly Hard Seltzer \$5
Assorted Flavors

Heineken Non-Alcoholic \$6

DRAUGHT BEER

BREWS OF THE CAROLINAS

SUGAR CREEK PALE ALE \$7
ABV 5.2% Charlotte, NC

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

SUGAR CREEK BIG OH BLOOD ORANGE IPA \$8
ABV 7% Charlotte, NC

BIRDSONG HIGHER GROUND IPA \$7
ABV 7% Charlotte, NC

OMB COPPER ALTBIER \$7
ABV 4.9% Charlotte, NC

NODA HOP DROP N' ROLL IPA \$9
ABV 7.2% Charlotte, NC

NODA PITCHSIDE PILS PILSNER \$7
ABV 4.1% Charlotte, NC

NODA RADIO HAZE IPA \$8
ABV 6% Charlotte, NC

SYCAMORE MOUNTAIN CANDY IPA \$9
ABV 7.5% Charlotte, NC

SYCAMORE SUN GROWN LIGHT LAGER \$7
ABV 4.9% Charlotte, NC

TRIPLE C GOLDEN BOY BLONDE ALE \$7
ABV 4.5% Charlotte, NC

ROTATING CIDER
Charlotte, NC

ASK ABOUT OUR ROTATING SEASONALS

WINE *by the glass*

FRANCISCAN ESTATE CHARDONNAY, CA \$10

MCBRIDE SISTERS
SAUVIGNON BLANC, Marlborough, NZ \$13

ASTORIA ALISIA
PINOT GRIGIO, Veneto, Italy \$10

PIERRE ROUGON ROSE, France \$9

LA MARCA PROSECCO, Veneto, Italy \$11

HAHN FOUNDERS PINOT NOIR, CA \$10

ROBERT MONDAVI
BOURBON BARREL AGED CABERNET, CA \$12

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

LAYLA 14

Deep Eddy's Cranberry Vodka, apple cider, cinnamon syrup, lemon

BURNING BRIDGES 16

Mezcal Margarita with Siete Misterios Mezcal, lemon & lime, cinnamon simple, apple cider

DIRTY DIANA 15

A dirty chai martini with Van Gogh Espresso Vodka, chai syrup, Irish cream

BLONDIE 15

1000 Piers Gin, lemon, honey simple, pear nectar, topped with La Marca Prosecco

BAD MEDICINE 16

Our twist on the classic Penicillin, made with Monkey Shoulder Scotch

FAREWELL SERENA 16

Larceny, Amaro, Angostura, plum, served UP



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HANDCRAFTED MULES



TEXAS MULE 12

Classic version made with Tito's Vodka, lime, Fever Tree Ginger Beer

CRANBERRY CRISP 12

Deep Eddy's Cranberry Vodka, lemon, cranberry, Fever Tree Ginger Beer

APPLE PIE 15

Midnight Moon Apple Pie Moonshine, lemon, cinnamon simple, apple cider, Fever Tree Ginger Beer

TEQUILA MULE 14

Hornitos Tequila, Creme De Cassis, lime, Fever Tree Ginger Beer

WHISKEY MULE

Classic version w/ your choice of whiskey, lime, Fever Tree Ginger Beer

SPIKED MILKSHAKES \$14 *Get'em virgin for \$8*

BANANA PUDDING

Vanilla ice cream, banana syrup, nilla wafers, banana liqueur, dark rum

COOKIES N' CREME

Vanilla ice cream, vanilla vodka, crumbled Oreo Cookies

MOCHA

Vanilla ice cream, Southern Star Double Shot Whiskey, chocolate syrup, coffee

S'MORES

Vanilla ice cream, vanilla vodka, toasted marshmallow, graham crackers

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 your risk of food borne illness, especially if you have certain medical conditions.