

SPECIALTY DRINKS

TOKYO EMERALD gin, fresh honeydew, cucumber, lime, elderflower, yuzu foam	12
BEAT AND PEAT scotch, ginger, lemon, fresh beetroot, blueberry, carrot	14
WHAT'S UP DOC aquavit, lemon, fresh carrot, cardamom	14
MOONSHINE SANGRIA a southern twist on this classic cocktail with apple pie infused moonshine	10
VELVET MONKEY espresso, banana, anise, vanilla	11
WARD 8 rye whiskey, fresh lemon, orange juice, house grenadine	13
ESPRESSO OLD FASHIONED espresso-infused bourbon, banana, aztec chocolate and aromatic bitters	13
FIREBIRD mezcal, amaro, aperol, ancho chili, pineapple, lemon	14
ZERO-PROOF	
ST. AGRESTIS PHONY NEGRONI tuscan juniper, southern italian citrus and floral notes	10
GRAPEFRUIT-ROSEMARY SPRITZ fever tree sparkling grapefruit, rosemary syrup, fresh grapefruit juice	9
APPLE GINGER FIZZ apple cider, honey syrup, topo chico sabores tangerine, ginger	8
CUCUMBER REFRESHER cut above zero proof gin, cucumber, basil, fresh lime juice, simple syrup	10
non-alcoholic beers & alternative beverages	
CHAOSMACHINE NA IPA Burial Beer Co.	9
NA SOUTHERN GIRL BLONDE Sycamore Brewing Company	6
CUMULO TROPICAL PUNCH 2.5MG THC cannabis infused sparkling water Resident Culture Brewing	12

BEER

NC craft beer on tap

A MODERN BALLAD OF SELF-DISCOVERY HAZY NE IPA 7.5% Burial Beer Co.	8
HONEYSUCKLE SUMER ALE 5.3% Sycamore Brewing Co.	7
JAM SESSION PALE ALE 5.1% NoDa Brewing Co.	6
MOUNTAIN CANDY IPA 7.5% Sycamore Brewing Co.	8
WHAT HE'S HAVING IPA 6.7% Wooden Robot Brewery.	7
JUICINESS IPA 6.8% Sycamore Brewing Co.	7
COPPER ALTBIER 4.9% Olde Mecklenburg Brewing Co.	7
CAPTAIN JACK PILSNER 4.6% Olde Mecklenburg Brewing Co.	7

cans

SURF WAX IPA 6.8% Burial Beer Co.	8
LIGHTNING DROPS IPA 6.5% Resident Culture Brewing	10

bottles

OMB Dunkel	7
Bold Rock Hard Cider	6.5
Stella Artois Belgian Lager	6
Michelob Ultra Light Lager	5
Corona Light	6
Modelo Especial	6
Miller Lite	4

**Perfection takes time! Please give us an extra minute or two while we perfect your handcrafted cocktail.

WINE

white, sparkling, and rosé

Prosecco, La Marca, Veneto, Italy, NV	10 / 38
Rosé, Brunn, Blauer Zweigelt, Austria, 2022	11 / 42
Sauvignon Blanc, Whitehaven, Marlborough, New Zealand, 2022	12 / 44
Pinot Grigio, Sassi, Friuli, Italy, 2022	10 / 38
Riesling Kabinett, Kalls, Pfalz, Germany, 2021	11 / 42
Chardonnay, William Hill, Central Coast, California, 2021	8 / 30
Chardonnay, J Vineyards Select, California, 2021	12 / 46
Chardonnay, Violin, Willamette Valley, Oregon, 2020	16 / 62

reds

Pinot Noir, Ken Wright, Willamette Valley, Oregon, 2021	15 / 58
Pinot Noir, J. Lohr 'Falcon's Perch', Monterey County, California, 2020	11 / 42
Pinot Noir, Omen, Rogue Valley, Oregon, 2021	13 / 50
Malbec, Catena, Mendoza, Argentina, 2020	14 / 54
Sangiovese, La Spinetta Il Nero di Casanova, Tuscany, Italy, 2018	14 / 54
Merlot, J. Lohr 'Los Osos', Paso Robles, California, 2020	10 / 38
Cabernet Sauvignon, Et-Cetera, Sonoma, California, 2020	9 / 34
Cabernet Sauvignon, J. Lohr 'Hilltop', Paso Robles, California, 2020	15 / 58
Zinfandel, Dashe Cellars, California, 2021	15 / 58
Cotes Du Rhone, Saint Cosme, France, 2021	13 / 50

coravin by the glass

Drain, Chablis, Burgundy White, Yonne, France, 2018	10 / 19
Holly wood & Vine, 2480 Chardonnay, Napa Valley, California, 2012	10 / 19
Tapiz "Black Tears", Malbec, Uco Valley, Mendoza, Argentina, 2018	10 / 19
Amulet "AE", Cabernet Sauvignon, Napa Valley, California, 2021	15 / 25

WHISKEY

Booker's	26
Baker's	17
Basil Hayden	14
Knob Creek	13
Maker's Mark 46	14
Woodford Double Oaked	20
Woodford Reserve	14
Blantons	17
Buffalo Trace	14
High West Double Rye	14
Four Roses Small Batch	12
Elijah Craig	12
Rua American Single Malt	14
Jefferson's Ocean Aged	23
Larceny	10
Bulleit Rye	12
Templeton Rye	14
Breckenridge	15

Please ask your server if you're looking for a rare bourbon that's not listed on the menu.

SCOTCH

Lagavulin 16 Yr	25
Oban 14 Yr	22
Macallan 12 Yr	21
Dalmore 12 Yr	22
Bowmore Islay 12 Yr	17
Glenfiddich 12 Yr	15
Glenlivet 12 Yr	15
Glenmorangie 10 Yr	14
Laphroaig 10 Yr	18
Isle Of Jura 10 Yr	18
Glenrothes Vintage Rsv	14
Ardbeg	17



*This item is served using raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness