

HOUSE COCKTAILS

Pear Tree Martini \$11

Absolut Pear Vodka, St-Germain, Lime

El Jefe \$12

Hornitos Reposado, Montenegro, Agave, Angostura, Grapefruit, Soda

Kiss From a Rosé \$12

Conniection Gin, Lillet Rosé, Jasmine Tea Syrup, Strawberries, Lavender Bitters

Ginger Rush \$12

Makers Mark, Lemon, Cardamom, Canton Ginger Liqueur, Splash Ginger Beer

Smoke n' Rye \$12

Rye Whiskey, Crude Smoke and Salt Bitters, Drambuie, Madagascar Vanilla

Callin' a 'treuse \$13

Vida Mezcal, Yellow Chartreuse, Habañero Shrub, Pineapple, Lime, Tajin Rim

Local Bunch \$13

Kill Devil Pecan Honey Rum, Oak City Amaretto, Coconut Cream,
Crude Chocolate Bitters

BOTTLED BEER

Hi-Wire Brown Ale \$6

Left Hand Nitro Milk Stout \$6

Stone IPA \$6

Scrimshaw Pilsner \$6

Crank Arm White Wall Wheat (16oz) \$7

Ponysaurus Scottish Ale (16oz) \$7

Anderson Valley Seasonal Gose \$6

Modelo Especial \$5

Bull City Ciderworks Seasonal Cider (gf) \$6

New Belgium Glutiny Pale Ale (gf) \$6

Bitburger - Non-Alcoholic Premium Pils \$5

WHITES BY THE GLASS

- Prosecco – **Luna Argenta** – sparkling **\$8**
- Vinho Verde – **Gatao** – fizzy **\$8**
- Vermentino – **Vecchia Torre** – strange **\$8**
- Grüner Veltliner – **Salomon** – light **\$9**
- Pinot Grigio – **Berteletti** – layered **\$9**
- Chenin Blanc – **Raats** – sweet **\$9**
- Rosé – **Les Parcelles** – fresh **\$9**
- Sauvignon Blanc – **Paul Buisse** – minerally **\$9**
- Chardonnay – **Carta Vieja** – smoky **\$9**
- Chardonnay (french) – **Domaine Antugnac** – clean **\$10**
- Sauvignon Gris – **Cuvée Laurence** – oaky/full **\$11**

REDS BY THE GLASS

- Valpolicella – **Corte Majoli** – soft **\$7**
- Salice Salentino – **Vecchia Torre** – fruity **\$8**
- Cabernet Sauvignon – **Amitié** – nutmeg/clove **\$9**
- Cotes du Rhone – **Domaine de Couron** – earthy **\$10**
- Tempranillo – **Coreto** – complex **\$11**
- Bordeaux – **Jacquet de la Grave** – lush **\$11**
- Malbec – **Rios de Chile** – spicy **\$11**
- Mourvedre – **Juan Gils** – velvety **\$13**
- Rosso di Montepulciano – **Nottola** – rich **\$14**
- Pinot Noir (Willamette Valley) – **Omero** – big **\$16**

WINES BY THE BOTTLE

Sparkling

- 1/ Vinho Verde (Alvarinho) – **Gatao** – Vinho Verde, Portugal **\$32**
- 2/ Prosecco – **Luna Argenta** – Veneto, Italy **\$34**
- 3/ Blanc de Blancs Brut – **Thévenet & Fils** – Bougogne, France **\$67**
- 4/ Champagne Brut – **Veuve Clicquot** – Reims, France **\$99**

Whites

- 5/ Chardonnay (House White) – **Santa Luz "Alba"** – Valle Central, Chile **\$17**
- 6/ Vermentino – **Vecchia Torre** – Puglia, Italy **\$30**
- 7/ Chardonnay – **Carta Vieja** – Loncomilla Valley, Chile **\$32**
- 8/ Pinot Grigio – **Berteletti** – Puglia, Italy **\$32**
- 9/ Sauvignon de Touraine (Sauvignon Blanc) – **Paul Buisse** – Touraine, France **\$34**
- 10/ Chardonnay – **Domaine Antugnac** – Haute Vallée de l'Aude, France **\$36**
- 11/ Chenin Blanc – **Raats** – Stellenbosch, South Africa **\$36**
- 12/ Chardonnay – **Bloomstone** – Central Coast, California **\$36**
- 13/ Grüner Veltliner – **Salomon** – Wachau, Austria **\$37**
- 14/ Sauvignon Gris – **Cuvée Laurence** – Bordeaux, France **\$45**
- 15/ Riesling Kabinett – **Dr. Pauly-Bergweiler** – Mosel, Germany **\$55**
- 16/ Pinot Gris (Clones 145 & 152) – **Omero** – Willamette Valley, Oregon **\$60**
- 17/ Sancerre (Sauvignon Blanc) – **Le Roi des Pierres** – Sancerre, France **\$65**
- 18/ Pouilly-Fuissé (Chardonnay) – **Domaine Cheveau** – Bougogne, France **\$75**

Guests may supply their own wine at a charge of \$15 per bottle.

WINES BY THE BOTTLE

Rosé

- 19/ Rosé (Cinsault) – **Les Parcelles de la France** – Languedoc-Roussillon, France **\$36**
20/ Vinho Verde Rosé (Touriga) – **Gatao** – Vinho Verde, Portugal **\$40**

Reds

- 21/ Cabernet Sauvignon (House Red) – **Mars & Venus** – La Mancha, Spain **\$17**
22/ Valpolicella (Corvina) – **Corte Majoli** – Verona, Italy **\$26**
23/ Salice Salentino (Nero Amaro) – **Vecchia Torre** – Puglia, Italy **\$28**
24/ Cabernet Sauvignon (Clone 6) – **Amitié** – Bordeaux, France **\$32**
25/ Primitivo – **Vecchia Torre** – Puglia, Italy **\$32**
26/ Cotes du Rhone – **Domaine de Couron** – Rhone, France **\$34**
27/ Barbera d'Asti – **Sant'Evasio** – Piemonte, Italy **\$36**
28/ Tempranillo (blend) – **Coreto** – Lisbon, Portugal **\$40**
29/ Bordeaux (Merlot Noir) – **Jacquet de la Grave** – Bordeaux, France **\$40**
30/ Malbec – **Rios de Chile** – Central Valley, Chile **\$40**
31/ Rioja Crianza (Tempranillo) – **Viña del Oja** – Rioja, Spain **\$44**
32/ Mourvedre – **Juan Gils** – Jumilla, Spain **\$48**
33/ Cabernet Sauvignon (Clone 4) – **Viamonte** – Maipu, Argentina **\$52**
34/ Rosso di Montepulciano (Sangiovese) – **Nottola** – Montepulciano, Italy **\$56**
35/ Pinot Noir – **Omero** – Willamette Valley, Oregon **\$64**
36/ Chianti Classico (Sangiovese) – **Felsina Berardenga** – Tuscany, Italy **\$70**
37/ Cabernet Franc – **Sietefincas Secreto Reserva** – Mendoza, Argentina **\$80**
38/ Amarone della Valpolicella – **Terre di Monteforte** – Veneto, Italy **\$90**
39/ Chateau Neuf du Pape – **Domaine Comte de Lauze** – Rhone, France **\$100**
40/ Cabernet Sauvignon – **Peterson Bradford Mountain** – Dry Creek Valley, Cal **\$110**

BEVERAGES

Iced Tea	\$3	Lurisia Italian Mineral Water - 500ml	\$4
Herbal Iced Tea	\$3	Sparkling/Still	
Berry or Peppermint		Milk	\$4
Soda - coca cola, sprite (both made with cane sugar), diet coke	\$3	Soy/Almond/Cow	
Fever Tree - 200ml	\$3	Apple Cider	\$4
Tonic/Ginger Ale/Ginger Beer		Orange Juice	\$4
		Cranberry Juice	\$4

COFFEE

Espresso	\$3	Cappuccino	\$4
Latte	\$4	Hot Chocolate	\$4
Iced Coffee	\$4	Café au Lait - Regular or Decaf	\$4
		Coffee - Regular or Decaf	\$3.25

TEA BY THE POT

\$4.25

Jasmine - Green	Berry Berry - Herbal
Lucky Dragon Hyson - Green	Peppermint - Herbal
Formosa Oolong - Blue	Bella Coola - Herbal
Earl Grey - Black	Chamomile - Herbal
Darjeeling - Black	Crème au Caramel - Rooibos
Lapsong Souchong - Smoky Black	Yerba Mate - Herbal (Caffeinated)
English Breakfast - Black (Decaffeinated)	

Fine Print

♣ **Items marked with the symbol "♣" are cooked to order or contain undercooked ingredients.** Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your server of any serious allergies even if you assume that what you are ordering does not contain the specific allergen. We take allergies seriously and do our best to ensure our guests have a positive experience.

It is, however, important to note that we are a facility that uses fish, shellfish, peanuts, tree nuts, eggs, soy products, wheat products and dairy products. The prevalence of these ingredients make our assuming liability impractical.

A 20% gratuity will be added to parties of 7 or more.

Guests may bring in certain outside food, usually cake, at a charge of \$2 per person.

→ On Saturday nights after 9pm, there will be a \$2.50 surcharge per person with a \$10 minimum.