


Cocktails

HOMEGROWN

Two Way Street 9.95
topo 8 oak whiskey (chapel hill, nc), fernet branca, vya sweet vermouth and coffee infused campari. served over coffee infused ice with an orange twist.

Rosemary-Pom Collins  8.95
conniption navy strength gin (durham, nc), pomegranate, house made rosemary syrup and fresh lemon served tall over rosemary infused ice. topped with blood orange soda and finished with fresh rosemary.

Pears en Regalia 9.45
kill devil pecan and honey rum (manteo, nc), pear nectar, fresh lemon and house made local honey vanilla syrup. served short over cinnamon infused ice with a twist of lemon.

The Belmont 9.95
sutler's gin (winston salem, nc), raspberry cordial, homeland creamery cream (climax, nc) and lavender bitters. served up with dried lavender.

West Franklin St. Highball 7.95
topo spiced rum (chapel hill, nc), fresh lemon, whiskey barrel bitters and cheerwine (salisbury, nc) served short with a house brandied cherry.

Cereal Killer 8.95
featuring tiny cat vodka (greensboro, nc), breakfast will never be the same! Ask your server for details and for the flavor of the week

OLD FASHIONED

*May 13, 1806 a potent concoction of spirit, bitters, sugar & water was the first documented definition of the word "cocktail".
By the 1860's it had become known as the "old-fashioned".
The following selections, some modern in origin, honor that original recipe.
A double shot of booze, splash of sweet and a dash of bitter!*

Traditional 8.45
old overholt rye whiskey, demerara syrup and angostura bitters

Phantom 9.45
topo carolina moonshine (chapel hill, nc), spiced simple syrup, orange and cherry bitters.

Tawny 10.45
knob creek smoked maple, tawny port and black walnut bitters

Peated 12.95
laphroaig 10, demerara syrup and crude coffee and cocoa bitters


The Samurai 14.95
hibiki harmony, lychee syrup and plum bitters

Tiki 8.95
brugal anejo rum, demerara syrup and whiskey barrel aged bitters


El Mazorca 11.95
vago "elote" mezcal, roasted corn syrup and bitterman's xocolatl mole bitters


Smoked 10.95
old overholt rye whiskey, demerara syrup and bbq bitters served in a smoked glass over hickory smoked ice.


HOUSE FAVORITES


Pimms cup  8.45
pimm's no1, st. germain elderflower and fresh lemon juice topped with cucumber soda. served tall with fresh cucumber, seasonal fruit and mint.

Whiskey Tart 8.95
bourbon, house made sour and lemon-basil shrub served over citrus ice with fresh basil.

Midtown Mule  8.95
a seasonal expression of the classic cocktail featuring vodka, citrus and ginger beer. Ask your server or bartender for details.

Classic Mary  8.45
vodka and house made bloody mary mix garnished with celery, lemon, bacon and a skewer of house pickled vegetables. (Like it spicy? We can do that! Just ask for "Some Like it Hot!")

Un "beet" able  8.95
blanco tequila, beet-black pepper shrub, fresh beet juice, fresh lime juice, walnut infused agave and dry blood orange soda served over citrus ice

The Root of all Evil  9.95
knob creek smoked maple, ginger liquor, carrot juice, fresh lemon juice and whiskey barrel bitters. served short over cinnamon ice with fresh carrot and parsley.



== These selections can be made non-alcoholic for \$4

Beer

Wine

NORMAL BEER/CIDER

DRAFT BEER

WHITE/SPARKLING

RED

miller lite	2.95
bud light	2.95
budweiser	2.95
coors light	3.45
michelob ultra	3.45
samuel adams boston lager	3.95
corona	3.95
stella	4.45
heineken	4.45
magner's irish cider	4.95
rekorderlig strawberry/lime cider (can)	4.95
rekorderlig pear cider (can)	4.95
clausthaler n/a	3.95

pig pounder "boar brown" ale	4.95
pig pounder esp	4.95
pig pounder seasonal	4.95
four saint's "omie" blonde	4.95
foothills "torch" pilsner	4.95
mother earth "weeping willow" wit	4.95
red oak amber ale	4.95
seasonal selections (ask your server for details)	4.95
nitro tap seasonals (ask your server for details)	5.95
throwback tap (ask your server for details)	2.95

Lunetta Prosecco Split	8.95
Laurent-Perrier Brut Champagne (½ btl)	32.95
Tattinger Brut Francaise Champagne	59.95
Dom Perignon, Epernay, 2004	274.95
Le Grand Noir Rosé, Languedoc-Roussillon, FR	6.95/25.95
Charles & Charles Rosé, Columbia Valley, WA	7.95/29.95
La Torretta Pinot Grigio, Veneto, IT	7.45/27.95
Sokol Blosser Pinot Gris, Willamette	10.45/39.95
Pascal Jolivet, Sancerre, FR (½ btl)	26.95
Twin Islands Sauvignon Blanc, Marlborough, NZ	7.95/29.95
Alma Mora Sauvignon Blanc, San Juan, AG	8.45/31.95
Honig Sauvignon Blanc, Napa Valley, CA	10.45/39.95
Shelton Riesling, Yadkin Valley, NC	7.45/27.95
Kiona Riesling, Columbia Valley, WA	7.95/29.95
Miner, Viognier, Napa Valley, CA (½ btl)	18.95
Babylon Peak, Chenin Blanc, Swartland, SA	8.45/31.95
Les Roucas Chardonnay Pays d'Oc, FR	7.95/25.95
Olivier Savary, Chablis, FR (½ btl)	20.95
Louis Jadot, Pouilly Fuisse, FR (½ btl)	22.95
Black Stallion Chardonnay, Napa Valley, CA	9.95/36.95
Hartford Chardonnay, Russian River, CA	44.95
Rombauer Chardonnay, Carneros, CA	12.95/54.95

Chehalem "3 Vineyards" Pinot Noir, Willamette, OR (½ btl)	29.95
Migration Pinot Noir by Duckhorn, Russian River, CA (½ btl)	34.95
Sileni Pinot Noir, Hawks Bay, NZ	9.95/37.95
Erath "Resplendent Pinot Noir, Oregon	11.95/45.95
Row 11 Pinot Noir, Santa Barbra, CA	13.95/53.95
Boen Pinot Noir, Russian River, CA	59.95
Goldeneye Pinot Noir by Duckhorn, Anderson Valley, CA	79.95
The Crusher, Petite Syrah, Clarksburg, CA	6.95/25.95
Apothic "Inferno", Red Blend, Modesto, CA	7.5/28
Azoi Red Blend, Dao, PT	7.95/29.95
Motto "Gung Ho" Red Blend, Sonoma, CA	8.5/32
Drumheller Merlot, Columbia Valley, WA	7.95/29.95
La Posta Fazzio Malbec, Mendoza, AR	8.45/31.95
Big Smooth Old Vine Zinfandel, CA	9.95/37.95
Robert Biale "Black Chicken Zinfandel, Napa Valley, CA (½ btl)	44.95
La Joya Syrah, Colchagua Valley, Chile	6.95/25.95
Bertani Villa Arvedi Amarone, IT (½ btl)	54.95
Les Roucas Cabernet Sauvignon, Vin de Pays d'Oc, FR	7.95/29.95
J Lohr Hilltop Cabernet, Paso Robles, CA (½ btl)	29.95
Aquinas Cabernet Sauvignon, Napa Valley, CA	11.95/45.95
B-Side Cabernet Sauvignon, Napa Valley, CA	13.95/53.95
Grgich Hills Cabernet, Napa Valley, CA (½ btl)	59.95
Caymus Cabernet Sauvignon, Napa Valley, CA	109.95

TALL BOYS

CRAFT BEER

pbr lager 16oz	2.95
miller highlife lager 16oz	2.95
narragansett lager 16oz	2.95
yuengling lager 16oz	3.95
bell's "two hearted" ipa 16 oz	4.95
brüprint "dribbrüe" double ipa 16 oz	6.45
deep river "backcountry" black ipa 16oz	4.95
deep river "pumpkin pie" porter 16oz	4.95
guinness stout pub cans	5.45

anderson valley brewing seasonal gose (can)	\$3.95
fullsteam paycheck pilsner (can)	\$3.95
nicklepoint vienna lager (can)	\$3.95
benford "irish honey" blonde ale (can)	\$3.95
bombshell citra pale ale (can)	\$3.95
aviator "hogwild" ipa (can)	\$3.95
ballast point "grapefruit sculpin" ipa (can)	\$4.45
boulevard "calling" double ipa	\$5.95
stone "delicious" reduced gluten ipa	\$4.45
troeg "troegenator" double boch	\$4.95
benford "smoked o'hickory" brown ale (can)	\$3.95
brüprint "edinbrüe" scotch ale (can)	\$4.95
bombshell "spell caster" black ale (can)	\$4.45
foothills "peoples" porter	\$4.95

