



wine

WHITE

	<u>gls./btl.</u>
danielle de l'ansee touraine <u>sauvignon blanc</u> , france - green apple, soft, dry	10 / 35
delicuenta "screaming betty" <u>vermentino</u> , australia - white peach, sea spray, zippy	13 / 45.5
perelada <u>brut reserva cava</u> , spain - apple, baking spice, balanced	9 / 31.5
garzon <u>albarino</u> uruguay - melon, nectarine, fresh	10 / 35
tasca d'almerta <u>grillo</u> , italy - crisp citrus, tropical fruit, mineral	11 / 38.5
count karolyi <u>gruner veltliner</u> , hungary - lemon curd, grapefruit pith, rose petal	9 / 31.5
annabella <u>chardonnay</u> , napa - golden apple, candied lemon peel, round & soft	10 / 35
louis dumont brut <u>champagne</u> , france - bright fruit, brioche, crisp	16 / 56
les cailloux <u>white bordeaux</u> , france - peach, white flower, lemon curd	10 / 35
serbal <u>viognier</u> , argentina - tropical fruit, acacia blossom, elegant	9 / 31.50
trimbach <u>pinot blanc</u> , alsace - pear, apple, dry, clean	14 / 49
fernlands <u>sauvignon blanc</u> , new zealand - grapefruit, easy, fresh	10 / 35
las lilas <u>vinho verde</u> , portugal - lemon/lime, stone fruit, effervescent	9 / 31.5
mcperson <u>pinot gris</u> , australia - honey, red apple, lychees, almond	10 / 35
man <u>chenin blanc</u> , south africa - light, ripe peach, very crisp	9 / 31.5
timbre <u>chardonnay</u> , california - silky, long finish, light oak	14 / 49
moselland <u>riesling</u> , germany - tangerine, orange marmelade, slight mineral, medium	10 / 35
conundrum <u>white blend</u> , california - pineapple, honeysuckle, melon	12 / 42
prima perla <u>prosecco</u> , italy - green melon, peaches, honey, vanilla	10 / 35

RED

francois montand <u>sparkling rose' champagne</u> , france - dried cherries, raspberry, crisp	10 / 35
belle de provence <u>rose'</u> , provence - strawberry, cherry, light, dry	11 / 38.5
la rioja alta <u>tempranillo</u> reserva, rioja, spain - dried cherry, cocoa nibs, vanilla oak	13 / 45.5
colpetrone <u>sagrantino</u> , italy - black cherry, coffee bean, star anise	15 / 52.5
borsao <u>grenache</u> , spain - cherry, kirsch, licorice	9 / 31.5
revolution <u>malbec</u> , argentina - plum, blueberry, chocolate	10 / 35
kennedy-shah <u>cabernet sauvignon</u> , washington - blackberry, vanilla, full body	12 / 42
reference point <u>pinot noir</u> , willamette valley - strawberry, raspberry, truffle	14 / 49
peirano estate <u>petite syrah</u> , california - plum, chocolate, full	10 / 35
terre rouge 'tete-a-tete' <u>gsm red blend</u> , california - raspberry jam, earthy spice, bright	13 / 45.5
dante <u>merlot</u> , california - dark sweet fruit, baking spices	9 / 31.5
fabre montmayou <u>cabernet franc</u> , chile - intenser red fruit, medium body, long finish	10 / 35
unity <u>cabernet sauvignon</u> , napa - mixed black fruit, cocoa, full body, toasty oak	20 / 70
saldo <u>zinfandel</u> , california - black licorice, cherry, baking spice	18 / 63
j. lohr pure paso <u>red blend</u> , california - powerful black fruit, sweet oak	15 / 52.5
belle glos clark & telephone, <u>pinot noir</u> , california - decadent, black cherry, sweet vanilla	20 / 70
katherine goldschmidt <u>cabernet sauvignon</u> , alexander valley - rich plum, caramel, toasty oak	15 / 52.5
j. lohr <u>syrah</u> , california - blackberry, currant, silky	10 / 35
jamieson ranch 'whiplash' <u>red blend</u> , california - mixed berry pie, medium body, sweet oak	11 / 38.5
santa julia 'dulce tinto' <u>sweet red</u> , argentina - candied black fruit, smooth	9 / 31.5
chateua la grange clinet <u>bordeaux</u> , france - right bank, ripe blackberry, well balanced	13 / 45.5

\$8 house wine

santa luz 'alba' sauvignon blanc salmon creek pinot grigio
 douglas hill moscato foxbrook cabernet sauvignon
 lulumi pinot noir



beer

draft

***** assorted rotating taps *****
please ask your bartender for details

bottles/cans

regulars

*stella artois
bud light
michelob ultra
shiner bock
corona light
blue moon
kaliber n/a*

hoppy & crafty

*blue blaze 'sobo' juicy ipa
catawba white zombie
wicked weed lt. dank ipa
catawba clt ipa
sierra nevada hazy little thing
hi-wire hop circus citrus ipa
omission gluten free ipa
young's double chocolate stout
great lakes ed fitzgerald porter*

beverages

bottled water* \$2.00
perrier sparkling water *\$3.25
sodas * \$2.50 -coke, sprite, diet, ginger ale,
saranac root beer

german

*maisel's weisse hefeweizen
hacker pschorr munich gold
bitburger pilsner
reissdorf koelsch
uerige altbier
weltenburger kloster marzen
bayerischer gose'
omb copper*

belgian

*duvel belgian blonde
chimay belgian red
corsendonk dubbel brown ale
lindeman's lambic framboise
st. bernardus abt 12 quad
st. feuillien belgian wit
massican wit
dupont saison
rodenbach classic sour
duchess de bourgogne flanders red sour
ale*

cider 'n sour n' seltzer

*bold rock premium dry cider
noble tart cherry cider
noble standard bearer cider white
claw mango seltzer
truly wild berry seltzer*



cheese & charcuterie boards

** add additional charcuterie or cheese for \$3 per selection **

vermont cheddar plate * \$9.00

2 year aged grafton white cheddar, pepper jam, grapes, gluten free crisps

vegan board (v) * \$15.00

grapes, marinated tofu, peaches, apples, almonds, pepper, raisins, & crostini

white wine cheese board * \$17.00

triple creme brie, danish havarti, aged dutch gouda, grapes, honeycomb, angry cucumbers, fig jam, dried cranberries & crostini

red wine cheese board * \$17.00

2 year aged grafton white cheddar, aged manchego, statesboro blue, grapes, honeycomb, fig jam, tomatoes, cranberries, & crostini

meats & sweets board * \$17.00

prosciutto di parma, smoked duck breast, rosette e lyon pork sausage, bacon butter, cornichons pickles, fig jam, almonds, grapes, seasonal fruit, mustard & crostini

chef's tasting board * \$31.00

all inclusive selection of cured meats, cheeses, fresh fruits & crostini - perfect for sharing !!

small plates

housemade hummus * \$9.00

scratch made roasted red pepper hummus served w. gluten free crisps or pita

housemade spinach & artichoke dip * \$9.00

scratch made spinach & artichoke dip served w. gluten free crisps or pita

queen city pimento trio * \$9.00

made in CLT...3 styles...bacon, blue cheese, & their original recipe. served w. gluten free crisps or pita

mixed nut bowl * \$5.00

kalamata olives * \$5.00

desserts

cassinelli's chocolate truffles * 3 for \$5.00

*lavender honey • salted caramel • s'mores
the uncorked • iced cappuccino • birthday cake*

