



## wine

### WHITE

	gls./btl.
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 brut <u>reserva cava</u> , spain - apple, baking spice, balanced	9 / 31.5
garzon <u>albatrino</u> uruguay - melon, nectarine, fresh	10 / 35
tasca d'almerta <u>grillo</u> , italy - crisp citrus, tropical fruit, mineral	11 / 38.5
bleeker <u>chardonnay</u> , california - stainless steel, crisp, bright	9 / 31.5
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
tocas <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/ 140
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

*catawba white zombie  
wicked weed dr. dank ipa  
catawba clt ipa  
sierra nevada hazy little thing  
omission gluten free ipa  
great lakes ed fitzgerald porter  
maine 'wolfs neck' ipa  
maine 'lunch' ipa*

## beverages

bottled water\* \$2.00

#### german

*maisel's weisse hefeweizen  
hacker pschorr munich gold  
kronenbourg 1664  
reissdorf koelsch  
uerige altbier  
weltenburger kloster marzen  
bayerischer gose'  
omb copper  
benediktiner helles lager*

#### belgian

*duvel belgian blonde  
la trappe 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*

