



wine

WHITE

| | gls./btl. |
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| danielle de l'ansee touraines <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>cava</u> , spain - apple, baking spice, balanced | 9 / 31.5 |
| garzon <u>albarino</u> , uruguay - melon, nectarine, fresh | 10 / 35 |
| tasca <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 |
| bernard gaucher 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 |
| toucas <u>vinho verde</u> , portugal - lemon/lime, stone fruit, effervescent | 9 / 31.5 |
| sokol blosser <u>pinot gris</u> , oregon - honey, red apple, lychees, crisp | 10 / 35 |
| manchenin <u>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

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| francois montand <u>sparkling rose' champagne</u> , france - dried cherries, raspberry, crisp | 10 / 35 |
| belle de provence <u>rose'</u> , france - strawberry, cherry, light, dry | 11 / 38.5 |
| la rioja alta <u>tempranillo</u> , 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 |
| delincuenta <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> , argentina - 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 'dairyman' <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 |
| chateau fompeyre <u>bordeaux</u> , france - right bank, ripe blackberry, well balanced | 13 / 45.5 |

\$8 house wine

\$28 bottle

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*

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
saratoga sparkling water* \$3.25
soda * \$2.50
coke, diet coke, sprite, ginger ale, root beer
sparkling lemon pellegrino * \$2.75
juice * \$2.00
oj, pineapple, cranberry, peach, mango
shirley temple* \$4.00
fruity fizz* \$6.00
elderflower syrup, grenadine, oj, sparkling water

german

maisel's weisse hefeweizen
hacker pschorr munich gold
kronenbourg 1664
uerige altbier
bayerischer gose'
omb copper
benediktiner helles lager

belgian

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

* Non-alcoholic



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

veganboard (v) * \$15.00

grapes, tofu dip with roasted garlic, pears, apples, almonds, drunken tomatoes, angry cucumbers, cornichon pickles, fig jam, raisins, & crostini

white wine cheese board * \$17.00

triple creme brie, danish havarti, aged dutch gouda, grapes, honey pot, angry cucumbers, fig jam, raisins & crostini

red wine cheese board * \$17.00

2 year aged grafton white cheddar, aged manchego, statesboro blue, grapes, honey pot, fig jam, tomatoes, raisins, & crostini

meats & sweets board * \$17.00

prosciutto di parma, smoked duck breast, rosette e lyon salami, bacon butter, cornichon 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
(ask server for seasonal options)*

