



wine

WHITE

	gls./btl.
danielle de l'ansee <u>sauvignon blanc</u> , france - green apple, soft, dry	10 / 35
felsini <u>vermentino</u> , italy - peach, sea spray, lemon grass	11 / 38.5
proa 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
moutard brut <u>champagne</u> , france - bright fruit, brioche, crisp	16 / 56
chateau fage <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
lone birch <u>pinot gris</u> , oregon - honey, red apple, lychees, crisp	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
maz caz <u>white blend</u> , france - apple, stonefruit, crisp	11 / 38.5
pra otto <u>soave</u> , italy - pear, apricot, stone, soft	12 / 42

RED

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
delincuente <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
saldó <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
becks*

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 '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, watermelon
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
bayerischer gose'
omb copper
benediktiner helles lager

belgian

duvel belgian blonde
chimay belgian red
lindeman's lambic framboise
st. bernardus abt 12
dupont saison
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
gaffel lemon radler

* 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, fig 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

whitewinecheeseboard * \$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)*

