



## wine

### WHITE

	gls./btl.
danielle de l'ansee <u>sauvignon blanc</u> , franch - green apple, soft, dry, medium-body	10 / 35
vecchia torre <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
bleeker <u>chardonnay</u> , california - stainless steel, crisp, bright	9 / 31.5
brunn <u>gruner veltliner</u> , austria - apple, citrus, pepper, crisp	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
pierre sparr <u>pinot blanc</u> , alsace - pear, ripe fruits, mineral, ripe acidity	14 / 49
lobster reef <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, oak	14 / 49
bauer haus <u>riesling</u> , germany - apricots, honey, medium, balanced acidity	10 / 35
conundrum <u>white blend</u> , california - pineapple, honeysuckle, melon	12 / 42
montefresco <u>prosecco</u> , italy - lime, grapefruit, crisp, clean	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</u> , france - dried cherries, raspberry, crisp	10 / 35
lavendette <u>rose</u> , france - melon, peach, floral, dry	11 / 38.5
la rioja alta <u>tempranillo</u> , spain - dried cherry, cocoa nibs, vanilla oak	13 / 45.5
monferrato <u>dolcetto</u> , italy - red fruits, nutty, spices, earthy, dry	11 / 38.5
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
violin <u>pinot noir</u> , oregon - strawberry, raspberry, truffle, floral	15 / 52.5
pierano estate <u>petite syrah</u> , california - plum, chocolate, full-body	10 / 35
domaine des causses 'lirac' <u>cotes-du-rhone</u> , france - black pepper, blackberry, full	12 / 42
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 - plum, caramel, toasty	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, sweet oak	11 / 38.5
santa julia 'dulce tinto' <u>sweet red</u> , argentina - candied black fruit, smooth	9 / 31.5
chateau larose-trintaudon <u>bordeaux</u> , france - dusty tannins, black currant, dry	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 n/a\*

#### hoppy & crafty

catawba white zombie  
wicked weed dr. dank 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, apple cider  
shirley temple\* \$4.00  
fruity fizz\* \$6.00  
elderflower syrup, grenadine, oj, sparkling water

#### german

weinstephan hefeweizen  
hacker pschorr munich gold  
hacker pschorr oktoberfest  
kronenbourg 1664  
bayerischer gose'  
omb copper  
benediktiner helles lager  
benediktiner festbier  
ettal marzen

#### belgian

duvel belgian blonde  
la trappe  
lindeman's lambic framboise  
st. bernardus abt 12  
duchess de bourgogne red sour ale

#### cider 'n sour n' seltzer

bold rock premium dry cider  
noble tart cherry 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, fig jam, grapes, gluten free crisps*

### **vegan board (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, lusty monk 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 garlic hummus served with gluten free crisps or pita*

### **housemade spinach & artichoke dip \* \$9.00**

*scratch made spinach & artichoke dip served with gluten free crisps or pita*

### **queen city pimento trio \* \$9.00**

*made in CLT...3 styles...bacon, blue cheese, & their original recipe. served with 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)*

