



wine

WHITE

	<u>gls./btl.</u>
danielle de l'ansee <u>sauvignon blanc</u> , france - green apple, soft, dry, medium-body	10 / 35
vecchia torre <u>vermentino</u> , italy - peach, sea spray, lemongrass	11 / 38.5
proa brut <u>cava</u> , spain - apple, baking spice, balanced	9 / 31.5
garzon <u>albarino</u> , uruguay - melon, nectarine, fresh	11 / 38.5
estrella <u>chardonnay</u> , california - stainless steel, crisp, green apple, 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	11 / 38.5
albert bichot brut <u>champagne</u> , france - creamy, white blossom, citrus	16 / 56
chateau fage <u>white bordeaux</u> , france - peach, white flower, lemon curd	11 / 38.5
serbal <u>viognier</u> , argentina - tropical fruit, acacia blossom, elegant	9 / 31.50
demarie <u>arneis</u> , italy - apricot, kiwi, almond, fresh, semi-dry	11 / 38.5
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, lychee, 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 - apricot, 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
coffele <u>soave</u> , italy - pear, apricot, stone, soft	12 / 42

RED

francois montand <u>sparkling rose</u> , france - dried cherry, raspberry, crisp	11 / 38.5
solis lumen <u>rose</u> , france - strawberry, light, clean	11 / 38.5
vina alberdi <u>tempranillo</u> , spain - raspberry, light spice, long finish, silky	17 / 59.5
monferrato <u>dolcetto</u> , italy - red fruits, nutty, spice, earthy, dry	11 / 38.5
clos dalian <u>grenache</u> , spain - cherry, light toast, slight minerality, well rounded	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	11 / 38.5
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 spice	9 / 31.5
aguijon de abeja <u>cabernet franc</u> , argentina - red fruit, medium-body, floral	11 / 38.5
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	19 / 66.5
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	16 / 56
j. lohr <u>syrah</u> , california - blackberry, currant, silky	11 / 38.5
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

\$9 glass

\$31.5 bottle

santa luz 'alba' sauvignon blanc salmon creek pinot grigio

vintage oak 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 pernicious ipa
foothills jade ipa
sierra nevada hazy little thing
omission gluten free ipa
maine 'mean old tom' stout great lakes
ed fitzgerald porter*

cider 'n sour n' seltzer

*bold rock premium dry cider
noble tart cherry cider
d9 brewers day off gose
d9 carnival sour
bayerischer gose'
white claw mango seltzer
truly wild berry seltzer*

specialty import

*duvel belgian blonde
la trappe
lindeman's lambic framboise
st. bernardus abt 12
duchess de bourgogne red sour ale
samichlaus helles lager
samichlaus classic lager
weinstephan hefeweizen
hacker pschorr munich gold
kronenbourg 1664
omb copper
benediktiner helles lager
dupont saison*

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, pear
shirley temple*\$4.00
fruity fizz* \$6.00
elderflower syrup, grenadine, oj, sparkling water
cranberry sparkler* \$6.00
cranberry juice, mint simple syrup, lime juice, ginger ale, lime
little blue monster* \$6.00
blue curacao syrup, lemon juice, sprite, lemon wheel*

* Non-alcoholic

small plates



mediterranean hummus

\$9.00

garlic hummus served w. toasted pita
& fresh veggies

creamy spinach & artichoke dip

\$9.00

served w. toasted pita

queen city pimento trio

\$9.00

made in CLT...3 styles: original, bacon &
blue cheese...served w. toasted pita

vegan board (v)

\$15.00

tofu dip, grapes, apples, almonds,
drunken tomatoes, angry cucumbers,
cornichon pickles, fresh veggies, raisins,
pita & crackers

*Sub Gluten-Free Crackers for pita

mixed nut bowl \$5.00

olive bowl \$5.00

dessert

cassinelli's chocolate truffles

3 for \$6

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

(ask server for seasonal selections)

corkscrew cheese plates



petit plateau de fromage * \$17.00 * (1-2 ppl.)

chocolate lab (nc), aged mimolette (fr), fromage d'affinois (fr), crostini,
bonne maman honey jar, angry cucumbers,
spiced valencia almonds, fresh grapes

grand plateau de fromage * \$24.00 * (2-4 ppl.)

hickory grove (nc), alisios (esp), etxegarai (esp), blue jay (wi), crostini,
bonne maman honey jar, cornichons,
drunken tomatoes, spiced valencia almonds, fresh grapes

tour de fromage * \$59 * (6-8 ppl.)

all 10 cheeses!, crostini, spiced valencia almonds (2x), cornichons, (2x),
dried cherries (2x), bonne maman honey jar, angry cucumbers,
drunken tomatoes, divina fig jam, lusty monk spiced mustard

build your own board

all boards start at \$6 and include:

crostini, fresh grapes, spiced almonds, divina fig jam & cornichons

** add additional charcuterie or cheese for \$3.75 per selection **

charcuterie selections

prosciutto di parma * smoked duck breast *

rosette de lyon salami * bacon butter

cheese selections

fromage d'affinois - soft, french double cream, brie (france)

mimolette - aged, hard, cow's milk gouda (france)

sapores del piave - hard, parmesan (italy)

etxegarai - aged, smoked manchego (spain)

alisios - paprika dusted goat/cow milk blend (canary islands)

blue jay - juniper berry studded blue cheese (wisconsin)

chocolate lab - semi-firm dusted in cocoa (nc)

hickory grove - semi-firm, rich, buttery (nc)

lindale - hard, buttery, gouda style (chapel hill, nc)

alp blossom - alpine cheese coated in herb & dried flowers (germany)

add-ons * \$3 each

** bonne maman honey jar, divina fig jam, drunken tomatoes,
pepper jam, angry cucumbers, lusty monk spiced mustard,
gluten free crisps **