



## wine

### WHITE

	<u>gls./btl.</u>
danielle de l'ansee <u>sauvignon blanc</u> , france - green apple, soft, dry, medium-body	10 / 35
i fiori <u>vermentino</u> , italy - floral, tangerine, apple, mineral, light salinity	11 / 38.5
proa brut <u>cava</u> , spain - apple, pineapple, fresh acidity	9 / 31.5
garzon <u>albarino</u> , uruguay - honey, mineral, brioche, citrus, saline finish	11 / 38.5
estrella <u>chardonnay</u> , california - stainless steel, crisp, green apple, bright	9 / 31.5
brunn <u>gruner veltliner</u> , austria - green apple pie, lemon, grapefruit, grassy, dry	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, nectarine	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, full	9 / 31.50
demarie <u>arneis</u> , italy - pear, green apple, tangerine, grassy, medium body	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, dry	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, green apple, very crisp	9 / 31.5
timbre <u>chardonnay</u> , california - silky, long finish, french oak	14 / 49
bauer haus <u>riesling</u> , germany - semi-sweet, apricot, honey, balanced acidity	10 / 35
conundrum <u>white blend</u> , california - pineapple, honeysuckle, peach, melon, creamy	12 / 42
montefresco <u>prosecco</u> , italy - lime, grapefruit, crisp, clean	10 / 35
maz caz <u>white blend</u> , france - floral, green apple, crisp, mineral	11 / 38.5
coffe <u>soave</u> , italy - lemon, pear, melon, almond, dry	12 / 42

### RED

francois montand <u>sparkling rose</u> , france - dried cherry, raspberry, crisp	14 / 49
solis lumen <u>rose</u> , france - strawberry, grapefruit, light, clean, dry	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
h&g <u>cabernet sauvignon</u> , howell mtn, napa - sweet cherry, full, smooth, toasty oak	20 / 70
saldo <u>zinfandel</u> , california - black licorice, cherry, baking spice, velvety tannins	19 / 66.5
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 - red fruits, decadent, cedar, lush	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> , lodi - dark fruits, medium, smooth, 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

mars & venus sauvignon blanc salmon creek pinot grigio

vino 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  
modelo  
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  
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  
white claw mango seltzer  
truly wild berry seltzer*

#### specialty import

*duvel belgian blonde  
la trappe  
lindeman's lambic framboise  
samichlaus helles lager  
samichlaus classic lager  
maisel weiss hefeweizen  
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  
watermelon refresher\* \$6.00  
fresh watermelon juice, sparkling water, lime & mint*

**\* 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 with roasted garlic, grapes,  
almonds, drunken tomatoes, angry  
cucumbers, cornichon pickles, fresh  
veggies, apple slices, 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 \*\*