

Craft Cocktails

RED SANGRIA 13

Pinot Noir, cranberry, OJ, lime, simple, soda & fruit

FLATIRON OLD FASHIONED 11

Elijah Craig small batch, old fashioned syrup, splash soda

ROSEMARY FRENCH 75 12

Tanqueray, Rosemary infused simple syrup, lemon juice, prosecco

BLACK MANHATTEN 13

George Dickel Rye, amaro montenegro, bitters, cherry

WATERMELON MULE 12

Titos, watermelon infused syrup, ginger beer, lime

On Tap

CRAFT CIDER 7

rotating

WICKED WEED UNCLE RICK'S 6

Pilsner

Asheville, NC - 5.1%

STELLA ARTOIS 7

Euro Pilsner

Europe, 5%

MOTHER EARTH ENDLESS RIVER 6

Kolsch

Kinston, NC - 5%

CATAWBA WHITE ZOMBIE 6

White Ale

Charlotte, NC - 5.1%

NODA JAM SESSION 6

American Pale Ale

Charlotte, NC - 5.1%

BLUE BLAZE CAROLINA THREAD TRAIL 7

American Pale Ale

Charlotte, NC - 4.5%

CRYSTAL COAST ATLANTIC BEACH 6

Blonde Lager

Atlantic Beach, NC - 4.7%

VICTORY GOLDEN MONKEY 6

Belgian Triple

Charlotte, NC - 9.5%

HIGHLAND GAELIC 6

American Red Ale

Asheville, NC - 5.8%

FULL STEAM HUMIDITY 6

American Pale Ale

Durham, NC - 6%

LENNY BOY CITRAPHILIA 7

India Pale Ale

Charlotte, NC - 6.4%

WOODEN ROBOT WHAT HE'S HAVING 7

Juicy IPA

Charlotte, NC - 6.5%

NODA HOP DROP 'N ROLL 7

IPA

Charlotte, NC - 7.2%

OLDE MECKLENBURG COPPER 6

Altbier

Charlotte, NC - 4.8%

PRIMAL OATMEAL 7

Brown Ale

Huntersville, NC - 5.5%

FOUNDERS PORTER 7

Porter

Grand Rapids, MI - 6.5%

APPALACHIAN MOUNTAIN C.R.E.A.M 7

Coffee & Doughnut Milk Stout

Boone, NC - 6.2%

KEVIN PARKS - BAR MANAGER / SOMMELIER