

## COCKTAILS

### ELDERBERRY

Zadetto Private Cuvée brut, elderberry syrup,  
fresh ginger, thyme 8

### CLASSIC MARGARITA

Espolón Blanco tequila, house sour mix,  
triple sec, salt rim, lime 8 *add Grand Marnier float 3*

### HIBISCUS MAI TAI

Goslings dark rum, pineapple juice, local honey,  
berry hibiscus tea, squeeze of lemon 8

### PRIVATE CLUB

Courvoisier cognac, sweet vermouth,  
Fee Brothers Walnut & Old Fashioned Aromatic bitters,  
maple syrup, fresh squeezed lemon juice,  
apple wood smoked ice cube, lemon peel 9

### THAI BASIL

Roku gin, house thai basil shrub, soda water, cilantro 8

### LUXARDO MANHATTAN

Woodford Reserve bourbon, Luxardo liqueur,  
dash of Bittermilk No. 1 Bourbon Barrel aged  
Old Fashioned bitters, sweet vermouth, cherry 10

### BULLEIT DODGER MARTINI

Bulleit Rye whiskey, St. Germain elderflower liqueur,  
cardamom bitters, guava juice, spicy ginger beer 9

### ROOT BLOODY MARY

Sky vodka, Zing Zang bloody mary mix, spices, pork belly,  
Wickles pickle, pimento cheese stuffed olive 7

### SMOKIN' HOT MARTINI

Montelobos mezcal, Licor 43, agave, pineapple juice, chili 10

### STRAWBERRY LEMONADE MARTINI

Pallini limoncello, Smirnoff Whipped vodka, Absolut Citron vodka,  
house made sour mix, muddled strawberries & mint,  
sugared rim, lemon twist 10

### PEACH TEA SMASH

Old Camp Peach Pecan whiskey, peach puree,  
unsweet tea, mint simple syrup, mint 8

## MOCKERY

### FAUX 75

citron syrup, orange bitters,  
tonic water, sugar rim 4

### VIRGIN ISLANDS

orange, pineapple & guava juice,  
squeeze of lime, agave nectar,  
lemon-lime soda 4.5

### MANGO MULELESS

Blenheim's spicy ginger ale, mango  
juice, lime juice, honey syrup,  
cucumber ribbon 4.5

### THAI SHRUBBERY

house thai basil shrub,  
soda water, cilantro 4

## BOTTLE BEERS/CANS\*

|  |     |     |
|--|-----|-----|
| <b>AMC*</b> (rotating)                                   | NC  | TBD |
| <b>Wicked Weed Garçon de Ferme</b>                       | NC  | 8   |
| <b>Stiegl Radler*</b> 16oz<br>Grapefruit Shandy          | AU  | 5.5 |
| <b>Lindemans Lambic</b> (rotating)                       | BEL | 9   |
| <b>Erdinger</b> Weissbier <b>NA</b>                      | DEU | 4   |
| <b>Heineken '0.0'</b> * Pale Lager <b>NA</b>             | HOL | 3.5 |
| <b>Corona*</b> Pale Lager                                | MEX | 3.5 |
| <b>Lucky Buddha</b> European Pale Lager                  | AU  | 4.5 |
| <b>Heineken</b> Pale Lager                               | HOL | 4   |
| <b>Sam Adams Light</b> Lager                             | MA  | 3.5 |
| <b>Red Stripe</b> American Adjunct Lager                 | JAM | 3.5 |
| <b>Pinkus</b> Organic Hefe <b>5.1%</b> 16.9 oz           | DEU | 8   |
| <b>Blue Moon*</b> Belgian-style Wit <b>5.4%</b>          | CO  | 3.5 |
| <b>Yuengling*</b> Amber                                  | PA  | 3.5 |
| <b>Fat Tire*</b> 16oz <b>5.2%</b><br>American Amber Ale  | NC  | 5   |
| <b>Chimay Grande Reserve</b> 11.2oz                      | BEL | 9   |
| <b>Highland Daycation*</b> IPA 16oz                      | NC  | 5   |
| <b>Wicked Weed App*</b> IPA                              | NC  | 4   |
| <b>Lord Hobo Boomsauce 7.8%</b><br>New England IPA* 16oz | MA  | 6   |
| <b>Negra Modelo</b> Dunkel Lager                         | MEX | 3.5 |
| <b>Samuel Smiths</b> Organic Choc Stout                  | UK  | 6.5 |
| <b>AMB Black Gold*</b> Porter                            | NC  | 4.5 |
| <b>Founders Breakfast</b> Stout                          | MI  | 6   |