

**TART & FUNKY** PAIR WITH RICH & GAME MEATS, SHELLFISH, FUNKY CHEESES, FRUIT DESSERTS.

<b>Noble Cider</b> Cider. Ask for current selection.	<b>NC</b>	<b>12oz</b>	<b>6</b>
<b>AMC Mystic Dragon 5.3%</b> Cider. Green tea, rhubarb & strawberries.	<b>NC</b>	<b>16oz</b>	<b>6</b>
<b>Botanist &amp; Barrel Lets Get Weird Sour Cider</b> Sour Cider. Neutral barrel aged wild fermented sour cider.	<b>NC</b>	<b>12oz</b>	<b>6</b>
<b>Durty Bull Running with Scissors Sour 5.5%</b> Sour Ale. Cranberry puree & conditioned on cinnamon.	<b>NC</b>	<b>12oz</b>	<b>5</b>
<b>D9 Wild Things Twisted Hero 5%</b> Hop Sour. Aged hop sour, bitter, bold, sour.	<b>NC</b>	<b>12oz</b>	<b>6.5</b>
<b>New Sarum Gose the Gozarian 8%</b> Gose. Sea salt, coriander, hi-c punch, chlorophyll, pineapple juice, orange lemon & grapefruit peel.	<b>NC</b>	<b>12oz</b>	<b>5</b>
<b>Great Divide Old Ruffian 10.2%</b> Barley Wine Style Ale. Hop-forward barley wine, fruit, caramel.	<b>CO</b>	<b>12oz</b>	<b>5</b>

**CRISP** PAIR WITH SPICY CUISINES, LIGHT SEAFOOD, LEAFY GREENS AND SALADS, ROAST CHICKEN.

<b>Highland Cold Mountain 5.8%</b> Winter Warmer. Vanilla, cinnamon, dark fruit & nutmeg.	<b>NC</b>	<b>16oz</b>	<b>5.5</b>
<b>Mother Earth Endless River Kölsch 4.9%</b> German Style Kölsch. Clean, crisp, slight fruit.	<b>NC</b>	<b>16oz</b>	<b>5</b>
<b>Fullsteam Paycheck Pilsner 4.5%</b> American Pilsner. Old-world pilsner, new-world hops, local barley & corn.	<b>NC</b>	<b>16oz</b>	<b>5</b>
<b>Stiegl Pilsner 4.9%</b> German Pilsner. Light, biscuity malt, noble hops, hint of lemongrass.	<b>AUS</b>	<b>16oz</b>	<b>5.5</b>
<b>Pabst Blue Ribbon Lager</b> American Adjunct Lager. Smooth, full bodied, clean, crisp.	<b>CA</b>	<b>16oz</b>	<b>4</b>
<b>Devils Backbone Vienna Lager 5.2%</b> Vienna Lager. Northern Brewer & Saaz hops with Vienna, Pilsen, Dark Munich & Caramel malts.	<b>VA</b>	<b>16oz</b>	<b>5</b>
<b>Boojum Hounds of Helles Lager 5.2%</b> Munich-style Lager. Malt backbone, crisp finish.	<b>NC</b>	<b>16oz</b>	<b>5</b>
<b>Fullsteam Carver 5.3%</b> Sweet Potato Lager. Crisp lager. Brewed with 200lbs of NC sweet potatoes.	<b>NC</b>	<b>16oz</b>	<b>5</b>

**FRUIT & SPICE** PAIR WITH CRAB, MUSSELS, LIGHTER FISH, CURED MEATS, SAUSAGES, SALADS, POULTRY, SPICY CUISINES.

<b>Allagash Saison 6.1%</b> Belgian Farmhouse Style Ale. 2-row barley, malted rye, oats & dark Belgian candi sugar.	<b>ME</b>	<b>16oz</b>	<b>6</b>
<b>Fonta Flora Whipperwhirl Wit 4.5%</b> Belgian Witbier. Organic oranges, coriander, bergamot-aged earl grey tea.	<b>NC</b>	<b>16oz</b>	<b>6</b>
<b>Catawba Brewing White Zombie 6%</b> Belgian Witbier. Unmalted wheat, coriander & orange peel with subtle hops.	<b>NC</b>	<b>16oz</b>	<b>5</b>
<b>New Sarum Blood Orange Wheat 6%</b> Wheat. Red & pale malted wheat, hops, lemon grass, orange peel.	<b>NC</b>	<b>16oz</b>	<b>5</b>
<b>Catawba Brewing Farmer Teds 6%</b> Cream Ale. Slightly sweet, creamy, fruit, honeyed bread, crisp, dry finish.	<b>NC</b>	<b>16oz</b>	<b>5</b>

**HOP** PAIR WITH AGED/HARD CHEESES, FRIED FOODS, BURGERS, RICH/INTENSE MEATS, DELI SANDWICHES.

<b>Sierra Nevada Pale Ale 5.6%</b> American Pale Ale. Strong body, bready, pine, grapefruit, biscuit malt.	<b>NC</b>	<b>16oz</b>	<b>6</b>
<b>Atlanta Brewing Laughing Skull Amber 5.3%</b> American Amber. Bready, roasty, scorched caramel.	<b>GA</b>	<b>16oz</b>	<b>6</b>
<b>Great Lakes Eliot Ness 6.1%</b> Amber Lager. Lightly toasted malts & noble hops.	<b>OH</b>	<b>16oz</b>	<b>6</b>
<b>Highland Gaelic 5.8%</b> American Amber/Red Ale. Balance of malty sweet & bitter hop.	<b>NC</b>	<b>16oz</b>	<b>5</b>
<b>Bells Two Hearted Ale 7%</b> India Pale Ale Style. American malts, big hops, floral, crisp finish.	<b>MI</b>	<b>12oz</b>	<b>6</b>
<b>NB Voodoo Ranger Juicy Haze IPA 7.5%</b> American IPA. Citrus & tropical fruit hops, grassy, caramel-like malt.	<b>NC</b>	<b>16oz</b>	<b>6</b>
<b>D9 Hakuna Matata IPA 6.5%</b> Tropical IPA. Mandarin orange, pineapple, grapefruit & elderflower.	<b>NC</b>	<b>16oz</b>	<b>6</b>
<b>Wicked Weed Pernicious IPA 7.3%</b> American IPA. Pineapple, citrus, floral, herbal, piney hops.	<b>NC</b>	<b>16oz</b>	<b>6.5</b>
<b>Victory Dirt Wolf Double IPA 8.7%</b> American Double/Imperial IPA. American hops, citrusy, earthy notes.	<b>PA</b>	<b>12oz</b>	<b>5</b>

**MALT** PAIR WITH ROOT VEGGIES, BLUE CHEESE, CURED MEATS, SEARED PORK, POULTRY, GAME.

<b>Tarboro Downtown Abbaye Dubbel 6.9%</b> Belgian Style Dubbel. Fig, raisin, caramelized sugar, spice.	<b>NC</b>	<b>12oz</b>	<b>5</b>
<b>Boojum Balsam Brown 5%</b> English Brown Ale. Sweet roasted classic dark malts	<b>NC</b>	<b>16oz</b>	<b>5</b>
<b>Cigar City Maduro Brown Ale 5.5%</b> English Brown Ale. Caramel, toffee, chocolate & hints of espresso.	<b>FL</b>	<b>16oz</b>	<b>5</b>

**ROAST** PAIR WITH PORK, POULTRY, GAME, SEAFOOD, DESSERT, BARBECUE, RAW SHELLFISH.

<b>Green Man Porter 6%</b> English Porter. Full bodied, creamy, chocolate, rich & smooth.	<b>NC</b>	<b>16oz</b>	<b>5</b>
<b>Yuengling Hershey's Chocolate Porter 4.7%</b> American Porter. Dark cocoa, light roast malt, caramel.	<b>PA</b>	<b>16oz</b>	<b>6.5</b>
<b>Fonta Flora Darwin's Forehead Porter 5.9%</b> Salted American Porter. Two row barley from Riverbend Malt House blended with caramel & chocolate malts.	<b>NC</b>	<b>16oz</b>	<b>5.5</b>
<b>Highland Thunderstruck Coffee Porter 5.9%</b> American Porter. Roasted coffee, fruit, spice, hint of vanilla & chocolate.	<b>NC</b>	<b>16oz</b>	<b>5.5</b>
<b>Allagash North Sky Stout 7.5%</b> Belgian-inspired Stout. Fruit & sweetness, roasty malt.	<b>ME</b>	<b>16oz</b>	<b>6.5</b>
<b>Firestone Merlin Milk Stout 5.5% NITRO</b> Oatmeal Stout. Smooth, creamy, milk sugar for a hint of sweetness.	<b>CA</b>	<b>16oz</b>	<b>6</b>
<b>Guinness Irish Stout NITRO</b> Irish Dry Stout. Creamy roasted malts, coffee, chocolate, smoky.	<b>IRL</b>	<b>16oz</b>	<b>5.5</b>
<b>Epic Big Bad Baptist Stout 8% NITRO</b> American Imperial Stout. Coffee, cacao, earthy, smooth.	<b>UT</b>	<b>12oz</b>	<b>7</b>
<b>Founders KBS Ken. Breakfast Stout 6.3%</b> Imperial Stout. Roasted coffee, chocolate notes, bourbon notes, smooth.	<b>MI</b>	<b>12oz</b>	<b>8</b>

\*\*\*Product offerings and availability are subject to change.\*\*\*