

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

<b>Noble Cider</b> Cider.	<b>NC</b>	<b>12oz</b>	<b>6</b>
<b>Appalachian Mountain Mystic Dragon 5.3%</b> Cider. Green tea, rhubarb & strawberries.	<b>NC</b>	<b>16oz</b>	<b>6</b>
<b>Botanist &amp; Barrel Cider</b> Cider. Ask for current selection.	<b>NC</b>	<b>12oz</b>	<b>6</b>
<b>Rotating Sour</b> Sour. Ask for current selection.	<b>TBD</b>		
<b>Boonshine South Fork Grapefruit Gose</b> Gose. Slight tart grapefruit and subtle saltiness.	<b>NC</b>	<b>12oz</b>	<b>5</b>

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

<b>Clown Shoes Mango Kölsch 5.5%</b> German Style Kölsch. Mild grain, malt notes, sweet & sour mango.	<b>NC</b>	<b>16oz</b>	<b>5.5</b>
<b>Boonshine East Boone Pils 5%</b> German-Style Pilsner. Pilsen malt. Crisp & clean.	<b>NC</b>	<b>16oz</b>	<b>5</b>
<b>Stella Artois 5.3%</b> Euro Pale Lager. Crisp with grainy malts & earthy hop bitterness.	<b>BEL</b>	<b>16oz</b>	<b>5</b>
<b>Goodwood Louisville Lager 4.2%</b> American Lager. 100% Ken. grown grains aged on white ash. Light & sweet.	<b>KN</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>7 Clans Blonde Ale</b> American Blonde Ale. Rich, bready Vienna malt & Willamette hops.	<b>NC</b>	<b>16oz</b>	<b>5</b>

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

<b>Pisgah Pale Ale 5.6%</b> American Pale Ale. Rich organic malts, Chinook & Nugget hops. Crisp, clean.	<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>Anderson Valley Boont Amber 5.8%</b> American Amber. Carmel sweetness, herbal, spicy bitterness, toasted grain.	<b>CA</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>Ecliptic Phaser Hazy IPA 6.5%</b> New England IPA. Juicy citrus & unfiltered with fruity hop notes.	<b>OR</b>	<b>16oz</b>	<b>6</b>
<b>Foothills Jade IPA 7.4%</b> American IPA. Bold, citrusy Pacific Jade hops, fruit notes, pepper finish.	<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>Star Point DUH! Double IPA 8%</b> Double/Imperial IPA. Wheat malt, bitter hops, spicy rye. Citrus & pineapple.	<b>NC</b>	<b>12oz</b>	<b>6</b>

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

<b>Lost Coast Great White Ale 6.1%</b> Witbier. Unfiltered, Belgian style brew with coriander & secret blend of Humbolt herbs, hint of citrus.	<b>CA</b>	<b>16oz</b>	<b>5.5</b>
<b>Pisgah Blueberry Wheat 5.6%</b> American Wheat. Organic 2-row malted barley, white wheat, blueberries.	<b>NC</b>	<b>16oz</b>	<b>6</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>
<b>Fonta Flora</b> Rotation. Ask for current selection.	<b>NC</b>		

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

<b>Palm Belgian Amber 5.4%</b> Belgian Style Amber. Malty, light hop, baked bread & caramel.	<b>BEL</b>	<b>12oz</b>	<b>5.5</b>
<b>Weyerbacher Merry Monks 9.3%</b> Belgian Style Trippel. Pilsner malt with Abbey yeast. Spice, banana & pear.	<b>PA</b>	<b>10oz</b>	<b>6</b>
<b>Uinta Baba Black Lager</b> Schwarzbier/Lager. Modest sweetness, light smoke, roasted malt & hops.	<b>UT</b>	<b>16oz</b>	<b>5</b>
<b>Negra Medelo 5.4%</b> Dunkel/Dark Lager. Dark malt, caramel & hops.	<b>MEX</b>	<b>16oz</b>	<b>5</b>
<b>Fonta Flora Gator Jaw Lockdown 4.5% NITRO</b> English Style Bitter Ale/ESB. Local malts, biscuity, clean & crisp.	<b>NC</b>	<b>16oz</b>	<b>5.5</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>5.5</b>
<b>Boojum Balsam Brown 5%</b> English Brown Ale. Sweet roasted classic dark malts	<b>NC</b>	<b>16oz</b>	<b>5</b>

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

<b>Tarboro Baconator Smoked Doppelbock 7.2%</b> Doppelbock. Full blooded roasty, smoked bacon character.	<b>NC</b>	<b>12oz</b>	<b>5.5</b>
<b>DuClaw Sweet Baby Jesus! Porter 6.2%</b> American Porter. Lightly sweet, malty, chocolate, coffee & peanut butter.	<b>MD</b>	<b>16oz</b>	<b>6</b>
<b>Heritic Chocolate Hazelnut Porter 7% NITRO</b> Porter. Rich chocolate malt and roasted hazelnut.	<b>CA</b>	<b>16oz</b>	<b>6.5</b>
<b>Ecliptic Capella Porter 5.2%</b> Porter. Roasty sweet dark malts, chocolate & caramel.	<b>OR</b>	<b>16oz</b>	<b>6</b>
<b>Green Man Porter 6%</b> English Porter. Full bodied, creamy, chocolate, rich & smooth.	<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>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>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>
<b>Epic Bigger Badder Baptista Stout 11.3%</b> Imperial Stout. Whiskey & Mescal barrel-aged, coffee, cacao, cinnamon, vanilla.	<b>UT</b>	<b>10oz</b>	<b>9</b>

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