

# STIRRED AND SHAKEN

When to stir and when to shake? Stirring retains a silky texture and the aromatics of a cocktail and is used in drinks that contain high alcohol content, such as the Martini or Manhattan. Shaking mixes and chills the ingredients and is best for cocktails made with juices or syrups.

- 14 **Unfiltered Martini**  
The original martini created in the 1860s was crafted with equal parts of Gin and Sweet Vermouth. Belvedere Unfiltered, made with Dankowskie Diamond Rye is combined with Dry Vermouth to create one of our most popular cocktails.
- 13 **Negroni**  
Created in the early 1900s in Florence. The Botanist Gin, Campari and Sweet Vermouth. A classic blend of bitter and sweet—the perfect aperitif.
- 15 **Cosmopolitan 25**  
In honor of the Cosmopolitan's 25th Anniversary, celebrate with Grey Goose Vodka shaken with Muddled Limes, Cointreau and a splash of Chandon Rosé.
- 15 **Botanical Crush**  
A classic smash. Hendrick's Gin muddled with Fresh Lemon, Mint and a touch of Sugar.

**IN THE BARREL**  What is old is new again. Brown Spirits are back in style with variations on the classic Manhattan and Old Fashioned using a variety of spirits ranging from traditional Ryes to Bourbons and Rums.

- 17 **Rye Manhattan**  
Bulleit Rye has notes of Cherry, Tobacco and Cinnamon and is paired with Carpano Antica Sweet Vermouth. Stirred with Fee Brothers Cherry Bitters.
- 16 **Craft Manhattan**  
Woodford Reserve Bourbon has a bouquet of Banana Bread, Orange and Vanilla and is paired with Dolin Rouge, a lighter Sweet Vermouth. Stirred with Orange Bitters.
- 15 **Tequila Old Fashioned**  
A Tequila variation on the classic Old Fashioned. Hornitos Black Barrel Añejo Tequila, Simple Syrup and Angostura Bitters.
- 14 **Tennessee Old Fashioned**  
A classic Old Fashioned made with Dickel Tennessee Rye, Simple Syrup and Angostura Bitters. Served with an Orange Twist and a Cherry.

# TIME HONORED

Our interpretation of classic cocktails dating back to the 19th Century.

- 16 **Moscow Mule**  
Ketel One Vodka and Ginger Beer.
- 14 **Champagne Cobbler**  
Svedka Raspberry Vodka, Fresh Lemon and Strawberry Purée, topped with Chandon Rosé.
- 14 **Texas Greyhound**  
Tito's Handmade Vodka, Freshly Squeezed Grapefruit, Lime and Simple Syrup with a touch of Salt.
- 14 **Queen's Park Swizzle**  
A twist on a Mojito made with Bacardí Superior Rum, Fresh Lime, Mint and Bitters.

# WITH WITHOUT SALT

The Margarita, also the Spanish word for daisy, evolved from the classic cocktail by the same name. The Daisy, which combines brandy, orange liqueur, lemon juice and sugar, was served up as the “Sidecar” during Prohibition. Soon after it grew popular in Mexico, where tequila was substituted for brandy, lime juice for lemon, and the rim was salted instead of sugared.

- 15 **Elevated Organic Margarita**  
Casa Noble Crystal Organic Tequila from the Lowlands of Mexico has notes of earthiness and tropical fruit. Shaken with Cointreau and Agave Nectar.
- 16 **Reposado Paloma**  
One of the most popular and oldest cocktails in Mexico. Tres Generaciones Reposado Tequila, Fresh Grapefruit, Lime and Club Soda. Shaken and served with a touch of Salt.
- 17 **Añejo Honey Margarita**  
Patrón Añejo has a bouquet of Vanilla, Caramel and Oak with subtle Ocean Salt notes. Shaken with Grand Marnier, Fresh Lime and Honey.
- 14 **Grapefruit Jalapeño Margarita**  
A sweet heat Margarita. Avión Silver Tequila and Svedka Grapefruit Jalapeño Vodka. Shaken and served on the rocks.

**HOMEGROWN**  Unique, regionally inspired cocktails specially crafted by mixologist Kim Haasarud, and driven by local trends, authentic flavors and the best, fresh indigenous ingredients available.

- 14 **Basil Peach Gimlet**  
Cîroc Peach Vodka, Fresh Lime, Simple Syrup, Basil and Peach Bitters.
- 12 **Key Lime Collins**  
Cruzan Key Lime Rum, Fresh Lemon, Lemon-Lime Soda and a Whole Half Lime.
- 13 **Peach Palmer**  
Deep Eddy Sweet Tea Vodka, Fresh Lemon, Peach Purée and Iced Tea.
- 14 **Whiskey Berry Sour**  
Maker’s 46, Fresh Lemon, Sugar and Strawberry Purée.

# WHAT'S BREWING

## CRISP

Budweiser	6	Miller Lite	6	Stella Artois	7
Missouri, 5%		Wisconsin, 4.17%		Belgium, 5%	
Bud Light	6	Corona Extra	7	Amstel Light	7
Missouri, 4.2%		Mexico, 4.6%		Netherlands, 3.5%	
Michelob Ultra	6	Heineken	7	St. Pauli Girl	6
Missouri, 4.2%		Holland, 5%		Germany, na	

## ROASTY MALTY BALANCED

Samuel Adams		Guinness		New Belgium	
Boston Lager	7	Draught Stout	7	Fat Tire	7
Massachusetts, 4.9%		Ireland, 4.2%		Asheville, NC 5.2%	
Asheville Brewing		Highland Brewing		Sierra Nevada	
Co. Shiva IPA	7	Co. Black Mocha		Pale Ale	7
Asheville, NC 5.5%		Stout	7	Asheville, NC 5.6%	
		Asheville, NC 5.0%			

# BOURBON

14	Basil Hayden's
16	Booker's
13	Defiant
12	Eagle Rare
12	Four Roses
12	Russell's Reserve
15	Angel's Envy
15	Woodford Reserve Double Oak
30	WhistlePig 12 Year

# SCOTCH

13	The Glenlivet
13	Johnnie Walker Black Label
50	Johnnie Walker Blue Label
70	The Macallan 18 Year
21	The Macallan 15 Year
16	Balvenie 12 Year DoubleWood
16	Laphroaig
15	Glenmorangie Nectar d'Or
16	Talisker 10 Year
12	Monkey Shoulder

# WINES BY THE GLASS

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to wines that are drier and stronger in taste.

## SPARKLING WINES

12	<b>Maschio, Prosecco, Brut DOC</b> Treviso, Veneto, Italy 187ml
15	<b>Domaine Jean Luc Joillot, Crémant de Bourgogne</b> Burgundy, France, NV
18	<b>Marquis de La Tour, Brut Sparkling</b> Loire Valley, France, NV 187ml
18	<b>Chandon, Rosé</b> California, NV, 187ml
32	<b>Moët and Chandon, Impérial</b> Champagne, France

6 oz pour    9 oz pour

## WHITE & BLUSH WINES

12	18	<b>Saint M, Riesling</b> Pfalz, Germany
15	22	<b>Chateau d'Esclans, Rosé, Côtes de Provenence, "Whispering Angel"</b> France
14	21	<b>Conundrum, White Blend</b> California
12	18	<b>Kris, Pinot Grigio, "Artist Cuvee"</b> delle Venezie, Italy
16	24	<b>J Vineyards, Pinot Gris</b> California
14	21	<b>Whitehaven, Sauvignon Blanc</b> Marlborough, New Zealand
15	22	<b>Decoy by Duckhorn, Sauvignon Blanc</b> Sonoma County, California
18	27	<b>Merryvale, Sauvignon Blanc</b> Napa Valley, California
12	18	<b>Wente Vineyards Estate Grown, Chardonnay</b> Livermore Valley, Central Coast, California
14	21	<b>Kendall-Jackson, Chardonnay, "Vintner's Reserve"</b> California
16	24	<b>Landmark, Chardonnay, "Overlook"</b> Sonoma County, California
26	39	<b>Rombauer, Chardonnay</b> Carneros, California

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16

24

## RED WINES

### Meiomi, Pinot Noir

Monterey, Sonoma and Santa Barbara, California

18

27

### Alexana, Pinot Noir, "Revana Vineyard"

Dundee Hills, Oregon

24

36

### Belle Glos, Pinot Noir, Clark & Telephone

Santa Maria, California

14

21

### Joel Gott, Red Blend

Columbia Valley, Washington

13

19

### Terrazas Altos del Plata, Malbec

Mendoza, Argentina

11

16

### Honora Vera, Merlot

Jumilla, Marcia, Spain

24

36

### Duckhorn, Merlot

Napa Valley, California

12

18

### Charles Smith Wines, Syrah, "Boom Boom!"

Columbia Valley, Washington

13

19

### Plungerhead, Zinfandel, "Old Vine"

Lodi, California

13

19

### Uppercut, Cabernet Sauvignon

California

14

21

### Louis M. Martini, Cabernet Sauvignon

California

22

33

### Robert Mondavi, Cabernet Sauvignon

Napa Valley, California

22

33

### Stag's Leap Wine Cellars, Red Blend, "Hands of Time"

Napa Valley, California

26

39

### Orin Swift, Red Blend, "Abstract"

California

# SMALL BITES

- 8 SALT AND VINEGAR SMOKED PEANUTS
- 18 CHILLED PRAWNS  
bloody mary / celery / pickled vegetables
- 10 GOAT CHEESE FRITTERS  
charred lime / hot sauce
- 7 WARM PRETZEL BREAD  
beer cheese / lusty monk butter
- 16 GRILLED CHEESE  
tomato soup / bacon / sourdough / dill
- 16 CHEESE BOARD  
three cheeses / seasonal preserves / local honey / lavash
- 15 JOYCE FARMS CHICKEN WINGS  
house made hot sauce / blue cheese dressing
- 18 CHEF'S CHARCUTERIE BOARD  
three meats / seasonal pickles / grain mustard  
grilled bread
- 6 PORK RINDS  
carolina barbeque spice

Consuming raw or undercooked meats / poultry / seafood shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.