

Craft Beers by the Can

Ales, Porters & Stouts

- Appalachian Mt. Boone Creek Blonde**, Boone, NC
\$5.00, ABV 4.7%, IBU 19
- Carolina Brewery Sky Blue Golden**, Chapel Hill, NC
\$5.00, ABV 5.0%, IBU 20
- Dale's Pale**, Brevard, NC
\$5.00, ABV 6.5%, IBU 65
- Edward Teach Sextant Porter**, Wilmington, NC
\$7.00, ABV 5.8%, IBU 70
- Guinness Stout**, Dublin, Ireland
\$6.00, ABV 4.2%, IBU 45
- Highland Gaelic**, Asheville, NC
\$5.00, ABV 5.8%, IBU 30
- Old Rasputin Imperial Stout**, Fort Bragg, CA
\$6.00, ABV 9.0%, IBU 75
- Sierra Nevada Pale**, Mills River, NC
\$5.00, ABV 5.6%, IBU 38
- Sweet Josie Brown**, Raleigh, NC
\$5.00, ABV 6.1%, IBU 30
- Sweetwater 420**, Atlanta, GA
\$5.00, ABV 5.4%, IBU 41
- WB Brewery Airlie Amber**, Wilmington, NC
\$5.00, ABV 5.2%, IBU 19
- WB Brewery Oysterman Stout**, Wilmington, NC
\$5.00, ABV 4.0%, IBU 25

IPAs

- Appalachian Mt. Long Leaf**, Boone, NC
\$5.00, ABV 7.1%, IBU 75
- Azacca**, Mt. Pleasant, SC
\$12.00, ABV 7.0%
- Ballast Point Sculpin**, San Diego, CA
\$7.00, ABV 7.0%, IBU 70
- Ballast Point Grapefruit Sculpin**, San Diego, CA
\$7.00, ABV 7.0%, IBU 70
- Bell's Two-Hearted**, Kalamazoo, MI
\$6.00, ABV 7.0%, IBU 55
- Founders All Day**, Grand Rapids, MI
\$5.00, ABV 4.7%, IBU 42
- Hi Wire Lo-Pitch Mosaic IPA**, Asheville, NC
\$5.00, ABV 4.9%, IBU 35
- Sierra Nevada Hazy Little Thing**, Mills River, NC
\$5.00, ABV 6.7%, IBU 40
- Sweetwater Goin' Coastal Pineapple**, Atlanta, GA
\$5.00, ABV 6.1%, IBU 45
- Tropical Lightning**, Wilmington, NC
\$9.00, ABV 7.4%, IBU 60
- WB Brewery Signal Fire Session**, Wilmington, NC
\$6.00, ABV 5.0%, IBU 50
- Wicked Weed Appalachia Session**, Asheville, NC
\$5.00, ABV 4.7%, IBU 35
- Wicked Weed Coastal Love Hazy**, Asheville, NC
\$5.00, ABV 6.3%, IBU 47

Sours, Ciders & Seltzers

- Anderson Valley Gose**, Boonville, CA
\$5.00, ABV 4.2%
- Berry Cranders Cran-Ginger Cider**, Armada, MI
\$5.00, ABV 6.9%
- Bold Rock Hard Cider**, Nellysford, VA
\$5.00, ABV 4.7%
- Dogfish Head SeaQuench Sour**, Milton, DE
\$5.00, ABV 4.9%, IBU 10
- St. Cheri Bourbon Barrel Cherry Cider**, Armada, MI
\$5.00, ABV 6.9%
- Truly Seltzer (a variety of flavors)**, Boston, MA
\$5.00, ABV 5.0%
- White Claw (a variety of flavors)**, Chicago, IL
\$5.00, ABV 5.0%
- Wicked Weed Rotating Sour**, Asheville, NC
\$6.00, ABV 4.5%

Lagers & Pilsners

- Edward Teach German Lager**, Wilmington, NC
\$6.00, ABV 5.2%, IBU 30
- Highland Pilsner**, Asheville, NC
\$5.00, ABV 5.5%, IBU 35
- Hummingbird Helles Golden Lager**, Whitsett, NC
\$5.00, ABV 4.5%
- Konig Pilsner**, Duisburg, Germany
\$5.00, ABV 4.9%, IBU 33
- Mama's Little Yella Pils**, Brevard, NC
\$5.00, ABV 4.7%, IBU 35
- Orange Blossom Pilsner**, Lakeland, FL
\$6.00, ABV 5.5%, IBU 30
- Red Oak**, Whitsett, NC
\$5.00, ABV 5.0%
- Sam Adams Boston Lager**, Boston, MA
\$5.00, ABV 4.9%, IBU 30
- Stella Artois**, Leuven, Belgium
\$5.00, ABV 5.2%, IBU 30
- WB Brewery Plover Pilsner**, Wilmington, NC
\$6.00, ABV 5.4%, IBU 33

Wheats

- Blue Moon Belgian White**, Golden, CO
\$5.00, ABV 5.0%, IBU 9
- Edward Teach Peach**, Wilmington, NC
\$6.00, ABV 5.0%
- Shotgun Betty Hefeweizen**, Raleigh, NC
\$5.00, ABV 5.8%, IBU 11
- UFO**, Boston, MA
\$5.00, ABV 4.8%
- Wicked Weed Fresh Pressed Mango**, Asheville, NC
\$5.00, ABV 5.2%, IBU 13

Big Label Brews:

Budweiser, Bud Light, Coors Light, Corona, Corona Light, Heineken, Heineken Zero, Landshark, Michelob Ultra, Miller Lite, Modelo, Natural Light, O'Doul's, Pacifico, PBR, Yuengling

Wines

Sparkling

La Torretta Moscato , Veneto, Italy	7/26
Peach, fresh flowers, slightly sweet	
Pol Rémy Brut Sparkling Rosé , Burgundy	8/30
Fresh flowers, strawberry, roses	
Mirabello Prosecco , Veneto, Italy	9/34
Apple, pear, acacia flowers	
Veuve Clicquot , Champagne	55 (½-bottle)/115
Ripe apple, light cream, biscuit, honey	

Pinot Grigio/Pinot Gris

Mirabello , Tre Venezie, Italy	7/26
Lemon, orchard fruit, honey	
Kendall Jackson Pinot Gris , California	9/34
Citrus, mango, melon, peach	

Sauvignon Blanc

Koha , Marlborough, New Zealand	7/26
Fresh grapefruit, guava & nettles	
Brampton , Western Cape, South Africa	8/30
Fig, apple, guava, fresh green pepper	
Sea Salt , Marlborough, New Zealand	9/34
Guava, grapefruit, citrus; slightly effervescent	

Chardonnay

Les Roucas , Languedoc, France	7/26
Citrus, tropical fruit, light nuttiness; unoaked	
Kendall Jackson , Santa Rosa, California	9/34
Oaky, buttery, tropical fruit, citrus	
Black Stallion , Napa Valley, California	10/38
White peach, tropical fruit; oaky & buttery	
Mannequin , California	60
Lemon, butterscotch, honeydew, peach, vanilla	
Shafer , Carneros, California	85
Citrus blossom, apricot, pineapple, grapefruit, melon	

Other Whites

Duplin Scuppernong , Rose Hill, NC	7/26
Sweet & fresh; oldest style of American wine	
Frisk Prickly Riesling , Victoria, Australia	8/30
Lime, rose, fennel; slightly sweet & bubbly	

Rosé

Les Hauts Plateaux , Provence, France	8/30
Strawberry, plum & melon; dry & clean	
Pol Rémy Brut Sparkling Rosé , Burgundy	8/30
Fresh flowers, strawberry, roses	

Pinot Noir

Jackson Estate , Petaluma Gap, California	10/38
Blackberry, pomegranate, violet, crushed granite	
Meiomi , California	12/46
Ripe berries, candy apple, vanilla, cola	
Montinore , Willamette Valley, Oregon	13/50
Strawberry, cherry, plum, chocolate, pie spices	

Cabernet Sauvignon

Drumheller , Columbia Valley, Washington	7/26
Floral nose; red cherry, cola	
Josh , California	9/34
Black currant, cherry, toasted oak	
Block & Tackle , California	11/42
Dark fruit, spicy oak, vanilla, cocoa	
Aerena , Lake County, California	15/56
Plum, black cherry, dark chocolate, vanilla	
Caymus , Napa Valley, California	165
Cherry, blackberry, cassis, vanilla, cocoa, tobacco	

Merlot

Contempo , Chile	7/26
Dark berries, chocolate, espresso, toasted oak	
Seven Falls , Washington	9/34
Plum, blackberry, tea leaf, cedar	
Emmolo , Napa Valley, California	70
Plum, mulberry, sage, tobacco, espresso	

Other Reds

Duplin Hatteras Red , Rose Hill, NC	7/26
Traditional sweet Southern Muscadine red	
Whiplash Zinfandel , Lodi, California	9/34
Boysenberry, plum, blueberry, toasted oak	
Filus Malbec , Mendoza, Argentina	9/34
Dark berries, chocolate, espresso, toasted oak	
Dave Phinney's Locations "I" , Italy	13/50
Fig, blueberry, nutmeg, cinnamon, oak	
Ancient Peaks Renegade , Paso Robles, California	13/50
Syrah, Malbec, Petit Verdot, Zin, Petite Sirah	

Seasonal Craft Cocktails

Apple Cider Mimosa 9
House-Made Cider
with a Cinnamon-Sugar Rim

Fresh Cranberry Margarita 13
Hornitos Tequila, Triple Sec, Cranberry Reduction,
Fresh-Squeezed Orange & Lime & a Sugar-Salt Rim