

# Craft Beers by the Can

## Seasonals

- Abita Strawberry Lager**, Abita Springs, LA  
\$4.00, ABV 4.2%, IBU 13
- Bell's Oberon**, Kalamazoo, MI  
\$5.50, ABV 5.8%, IBU 10
- Funky Buddah Pineapple**, Oakland Park, FL  
\$5.00, ABV 5.0%, IBU 20
- Golden Road Mango Cart Wheat Ale**, Los Angeles, CA  
\$5.00, ABV 4.0%, IBU 10
- Hell or High Watermelon Wheat Ale**, San Francisco, CA  
\$4.50, ABV 4.9%, IBU 17
- Sam Adams Summer Ale**, Boston, MA  
\$4.00, ABV 5.3%, IBU 7
- Sea Dog Blueberry**, Bangor, ME  
\$4.50, ABV 4.6%

## IPAs

- Appalachian Mountain Long Leaf**, Boone, NC  
\$5.00, ABV 7.1%, IBU 75
- Ballast Point Sculpin**, San Diego, CA  
\$6.00, ABV 7.0%, IBU 70
- Ballast Point Grapefruit Sculpin**, San Diego, CA  
\$6.00, ABV 7.0%, IBU 70
- Ballast Point Even Keel Mango**, San Diego, CA  
\$6.00, ABV 3.8%, IBU 40
- Bell's Two Hearted**, Kalamazoo, MI  
\$5.50, ABV 7.0%, IBU 55
- Carolina Brewery Flagship**, Chapel Hill, NC  
\$4.50, ABV 5.9%, IBU 87
- Dogfish Head 60 Minute**, Milton, DE  
\$5.00, ABV 6.0%, IBU 60
- Dogfish Head Flesh & Blood**, Milton, DE  
\$6.00, ABV 7.5%, IBU 45
- Founders All Day**, Grand Rapids, MI  
\$4.50, ABV 4.7%, IBU 42
- Fugli (Yuzu & Ugli Fruit Infused)**, Brevard, NC  
\$4.50, ABV 5.8%, IBU 60
- Hi-Wire Lo Pitch**, Asheville, NC  
\$4.50, ABV 4.9%, IBU 35
- Pinner Throwback**, Brevard, NC  
\$4.50, ABV 4.9%, IBU 35
- Sweetwater**, Atlanta, GA  
\$4.00, ABV 6.3%, IBU 61
- Sweetwater Goin' Coastal Pineapple**, Atlanta, GA  
\$4.50, ABV 6.1%, IBU 50

## Ciders & Sours

- Anderson Valley Gose**, Boonville, CA  
\$5.00, ABV 4.2%
- Bold Rock Hard Cider**, Nellysford, VA  
\$5.00, ABV 4.7%
- Dogfish Head SeaQuench Sour**, Milton, DE  
\$5.00, ABV 4.9%, IBU 10
- Epic Tart 'n Juicy Sour IPA**, Salt Lake City, UT  
\$5.50, ABV 4.5%, IBU 60
- Eastciders Pineapple Cider**, Austin, TX  
\$4.50, ABV 5.0%
- Hi-Wire Gose**, Asheville, NC  
\$5.00, ABV 4.2%, IBU 5
- Redd's Apple Ale**, Milwaukee, WI  
\$4.00, ABV 5.0%

## Seltzers

- Spiked (Grapefruit or Cranberry)**, Memphis, TN  
\$4.50, ABV 6.0%
- White Claw (Cherry or Lime)**, Chicago, IL  
\$4.50, ABV 5.0%

## Stouts

- Guinness Stout**, Dublin, Ireland  
\$5.50, ABV 4.2%, IBU 45
- WB Brewery Oysterman Stout**, Wilmington, NC  
\$5.00, ABV 4.0%, IBU 25
- Young's Double Chocolate Stout**, Bedford, UK  
\$6.75, ABV 5.2%, IBU 25

## Lagers & Pilsners

- Aviator Crackpot Jalapeño Pilsner**, Fuquay-Varina, NC  
\$5.50, ABV 5.2%, IBU 30
- Epic Los Locos Lager**, Salt Lake City, UT  
\$5.00, ABV 4.8%, IBU 26
- Highland Pilsner**, Asheville, NC  
\$4.50, ABV 5.5%, IBU 35
- Konig Pilsner**, Duisburg, Germany  
\$5.00, ABV 4.9%, IBU 33
- Orange Blossom Pilsner**, Lakeland, FL  
\$4.50, ABV 5.5%, IBU 30
- Sam Adams Boston Lager**, Boston, MA  
\$4.00, ABV 4.9%, IBU 30
- Stella Artois**, Leuven, Belgium  
\$4.50, ABV 5.2%, IBU 30
- Stiegl Grapefruit Radler**, Salzburg, Austria  
\$7.00, ABV 2.5%
- Uinta Baba Black Lager**, Salt Lake City, UT  
\$4.50, ABV 4.0%, IBU 32
- WB Brewery Plover Pilsner**, Wilmington, NC  
\$5.00, ABV 5.4%, IBU 33

## Wheats

- Abita Purple Haze**, Abita Springs, LA  
\$4.00, ABV 4.2%, IBU 13
- Avery White Rascal**, Boulder, CO  
\$4.50, ABV 5.6%, IBU 22
- Aviator 3 Bones Kolsch**, Fuquay-Varina, NC  
\$4.00, ABV 5.2%
- Aviator Devil's Tramping Ground**, Fuquay-Varina, NC  
\$6.00, ABV 9.2%, IBU 31
- Blue Moon Belgian White**, Golden, CO  
\$4.50, ABV 5.4%, IBU 9
- Golden Monkey Belgian Tripel**, Downingtown, PA  
\$5.50, ABV 9.5%, IBU 20
- Harpoon UFO Hefeweizen**, Boston, MA  
\$4.50, ABV 4.8%, IBU 18
- Neuss River Three Feathers Tripel**, Raleigh, NC  
\$8.50, ABV 11.5%, IBU 22
- Shocktop Belgian White**, St. Louis, MO  
\$4.00, ABV 5.2%, IBU 10
- Shotgun Betty Hefeweizen**, Raleigh, NC  
\$4.00, ABV 5.8%, IBU 11

## Ales

- Anderson Valley Boont Amber**, Boonville, CA  
\$5.00, ABV 5.8%, IBU 16
- Avery Ellie's Brown**, Boulder CO  
\$4.50, ABV 5.5%, IBU 17
- Boddington's**, Manchester, UK  
\$6.00, ABV 4.7%, IBU 26
- Boone Creek Blonde**, Boone, NC  
\$5.00, ABV 4.7%, IBU 19
- Carolina Brewery Sky Blue Golden**, Chapel Hill, NC  
\$4.50, ABV 5.0%, IBU 20
- Dale's Pale**, Brevard, NC  
\$4.50, ABV 6.5%, IBU 65
- Highland Gaelic**, Asheville, NC  
\$4.50, ABV 5.8%, IBU 30
- Kona Big Wave Golden**, Kailua-Kona, HI  
\$4.00, ABV 4.4%, IBU 20
- New Belgium Fat Tire**, Asheville, NC  
\$4.50, ABV 5.2%, IBU 22
- Sierra Nevada Pale**, Fletcher, NC  
\$4.50, ABV 5.6%, IBU 38
- Skull Camp Tr'Ale B'Red Red**, Elkin, NC  
\$4.50, ABV 4.8%, IBU 20
- Sweet Josie Brown**, Raleigh, NC  
\$4.00, ABV 6.1%, IBU 30
- Sweetwater 420**, Atlanta, GA  
\$4.00, ABV 5.4%, IBU 41
- Westbrook One Claw Rye**, Mt. Pleasant, SC  
\$5.00, ABV 5.5%, IBU 40
- WB Brewery Airlie Amber**, Wilmington, NC  
\$5.00, ABV 5.2%, IBU 19

## Big Label Brews:

Amstel Light, Budweiser, Bud Light, Bud Light Lime, Coors Light, Corona, Corona Light, Dos Equis, Heineken, Imperial, Landshark, Michelob Ultra, Miller High Life, Miller Lite, Modelo Especial, Natural Light, O'Doul's, Pabst Blue Ribbon, Rolling Rock & Yuengling

# Wines

## Sparkling

<b>La Torretta Moscato</b> , Veneto, Italy	7/26
Peach, fresh flowers, slightly sweet	
<b>Pol Rémy Brut Sparkling Rosé</b> , Burgundy, France	8/30
Fresh flowers, strawberry, roses	
<b>Mia Cantina Prosecco</b> , Veneto, Italy	9/34
Green apple, pie crust, great balance	
<b>Creador Cava</b> , Catalonia, Spain	10/38
Fresh pear, ripe apple, baked bread	
<b>Dumangin</b> , Champagne, France	40 (½-bottle)/75
White flower, lemon, brioche, baked apples	
<b>Veuve Clicquot</b> , Champagne, France	55 (½-bottle)/115
Ripe apple, light cream, biscuit, honey	

## Rosé

<b>Les Hauts Plateaux</b> , Provence, France	7/26
Strawberry, plum, melon; syrah, mourvedre & grenache	
<b>Pol Rémy Brut Sparkling Rosé</b> , Burgundy, France	8/30
Fresh flowers, strawberry, roses	
<b>Whispering Angel</b> , Provence, France	12/46
Red currant, balanced acidity; bone dry	

## Pinot Grigio/Pinot Gris

<b>Sassi</b> , Tre Venezie, Italy	7/26
Green apple, wild flowers, lemon grass	
<b>Kendall Jackson Pinot Gris</b> , California	9/34
Citrus, mango, melon, peach	
<b>Santa Margherita</b> , Alto Adige, Italy	12/45
Pear, apple, lemon zest	

## Sauvignon Blanc

<b>Hay Maker</b> , Marlborough, New Zealand	7/26
Fresh grapefruit, guava & nettles	
<b>Brampton</b> , Western Cape, South Africa	8/30
Fig, apple, guava, fresh green pepper	
<b>Sea Salt Sparkling</b> , Cachapoal Valley, Chile	8/30
White peaches, citrus, fresh herbs	
<b>Les Mazelles</b> , Loire Valley, France	9/34
Citrus, pineapple, grapefruit	

## Other Whites

<b>Duplin Scuppernong</b> , Rose Hill, NC	7/26
Sweet and fresh; the oldest style of wine made in America	
<b>Indaba Chenin Blanc</b> , South Africa	7/26
Honey, pear, golden delicious apple, tropical fruit	
<b>Cavalo Preto Torrontés</b> , Mendoza, Argentina	7/26
Peach, orange, grapefruit; highly aromatic	
<b>Frisk Prickly Riesling</b> , Victoria, Australia	8/30
Lime sorbet, rose, fennel; hint of sweetness & slightly bubbly	
<b>Wildblumen Riesling</b> , Rheinhessen, Germany	9/34
Apricot, peach, wildflowers; crisp, racy acidity	
<b>Ramón Bilbao Albariño</b> , Rías Baixas, Spain	9/34
Tart apple, eucalyptus, green tea, hints of sea salt	
<b>Donabaum Grüner Veltliner</b> , Niederösterreich, Austria	10/38
Green pear, lemon zest, flinty minerality	
<b>Les Charmilles French Blend</b> , Gascony, France	10/38
Green apple, peach, white flowers; Colombard & Ugni Blanc	
<b>Wild Pony Blend</b> , Jarvisburg, NC	11/45
Dry and crisp; Chardonnay, Pinot Gris, Viognier, Sauvignon Blanc	

## Chardonnay

<b>Les Roucas</b> , Languedoc, France	7/26
Citrus, tropical fruit, light nuttiness; unoaked	
<b>Kendall Jackson</b> , Santa Rosa, California	9/34
Oak, buttery, tropical fruit, citrus	
<b>Sanctuary</b> , Jarvisburg, NC	11/45
Apple, pear, soft minerality; lightly oaked	
<b>Mer Soleil</b> , Santa Lucia Highlands, California	12/45
Buttery, creamy, lively acidity	
<b>Marcel Servin Chablis</b> , Chablis, France	60
Pineapple, green apple, mushroom, strong minerality	
<b>Ramey Chardonnay</b> , Russian River Valley, California	65
Green apple, honeydew, smoky oak, light minerality	

## Pinot Noir

<b>Tortoise Creek</b> , California	9/34
Violet, ripe cherry, raspberry, red fruits	
<b>Meiomi</b> , California	12/46
Ripe berries, candy apple, vanilla, cola	
<b>Montinore</b> , Willamette Valley, Oregon	13/50
Strawberry, cherry, plum, chocolate, pie spices	

## Cabernet Sauvignon

<b>Cavalo Preto</b> , Mendoza, Argentina	7/26
Black fruit, vanilla, spice, chocolate	
<b>Manifesto</b> , California	8/30
Plum, cherry, vanilla; from Wilmington native Jamey Whetstone	
<b>Block &amp; Tackle</b> , California	10/38
Dark fruit, spicy oak, vanilla, cocoa	
<b>Airfield</b> , Yakima Valley, Washington	11/42
Black currant, cherry, toasted oak, lingering tannins	
<b>Rombauer</b> , Napa Valley, California	130
Cherry, blueberry, plum, rosemary, tobacco	
<b>Caymus</b> , Napa Valley, California	165
Dark cherry, blackberry, cassis, vanilla, cocoa, tobacco	

## California Red Blends

<b>Cheeseburger</b> , California	8/30
Smooth & jammy; perfect with burgers; Merlot & Barbera	
<b>Caricature</b> , California	10/38
Blackberry, cherry, plum; Cab. Sauv., Zinfandel, Petite Syrah...	
<b>Carne Humana</b> , Napa Valley, California	13/50
Blackberry, chocolate, tobacco; Petite Sirah, Zin, Petit Verdot...	
<b>Hill Family Barrel Blend</b> , Napa Valley, California	55
Raspberry, plum, blueberry; Merlot, Zinfandel, Malbec, Syrah...	

## Other Reds

<b>Duplin Hatteras Red</b> , Rose Hill, NC	7/26
Traditional sweet Southern Muscadine red	
<b>Marchesi Biscardo Corvina</b> , Verona, Italy	8/30
Cherry, plum, elegant spice, smooth tannins	
<b>Seven Falls Merlot</b> , Waluke Slope, Washington	9/34
Plum, blackberry, tea leaf, cedar	
<b>Terra Nostra Chianti</b> , Tuscany, Italy	9/34
Strawberry, red cherry, violet, cranberry	
<b>Starry Night Zinfandel</b> , Lodi, California	9/34
Blackberry, cherry, pepper, eucalyptus	
<b>Finca el Origen Malbec</b> , Mendoza, Argentina	9/34
Plum, violets, pepper, spice	
<b>Lone Birch Syrah</b> , Yakima Valley, Washington	9/34
Dark berries, toasted oak, soft tannins	

# Seasonal Craft Cocktails

## Hibiscus Margarita 12

Hornitos tequila, triple sec, hibiscus tea, agave nectar, fresh-squeezed lime & orange, with a sugar & salt rim

## Lavender Gin Collins 12

Hendrick's gin, lavender simple syrup, fresh lemon juice & club soda

## Pineapple Cilantro Mojito 12

Naked Turtle rum, pineapple purée, fresh cilantro & lime juice, cilantro simple syrup & club soda

## Spiked Cookies & Cream Milkshake 13

Stoli Vanilla vodka, Kahlúa, vanilla ice cream & chocolate cream cookies, topped with whipped cream