

Beers

IPAs

- Appalachian Mt. Long Leaf**, Boone, NC
\$5.00, ABV 7.1%, IBU 75
- Bell's Two-Hearted**, Kalamazoo, MI
\$6.00, ABV 7.0%, IBU 55
- Bill's Brewing Wave Break**, Wilmington, NC
\$6.00, ABV 6.5%
- Edward Teach Devil's Son**, Wilmington, NC
\$6.00, ABV 6.5%
- Founders All Day**, Grand Rapids, MI
\$5.00, ABV 4.7%, IBU 42
- Hi Wire Lo-Pitch Mosaic**, 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
\$10.00, 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
\$6.00, ABV 6.3%, IBU 47
- Wicked Weed Pernicious**, Asheville, NC
\$6.00, ABV 6.7%, IBU 70

Lagers & Pilsners

- Bill's Brewing Light Lager**, Wilmington, NC
\$6.00, ABV 5.2%
- 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%
- Island Coastal Lager**, Charleston, SC
\$5.00, ABV 4.5%
- Mama's Little Yella Pils**, Brevard, NC
\$5.00, ABV 4.7%, IBU 33
- Mother Earth Vanishing Tides Lager**, Kinston, NC
\$6.00, ABV 4.2%
- Orange Blossom Pilsner**, Lakeland, FL
\$6.00, ABV 5.5%, IBU 30
- Red Oak**, Whitsett, NC
\$5.00, ABV 5.0%
- Stella Artois**, Leuven, Belgium
\$5.00, ABV 5.2%, IBU 30
- WB Brewery Plover Pilsner**, Wilmington, NC
\$6.00, ABV 5.4%, IBU 33

Sours, Ciders & Seltzers

- 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
- Dominga Mimosa Sour**, Fort Collins, CO
\$5.00, ABV 6.0%
- Grizzly Pear Cider**, Armada, MI
\$5.00, ABV 6.9
- Triple Jam 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%

Ales & Stouts

- Appalachian Mt. Boone Creek Blonde**, Boone, NC
\$5.00, ABV 4.7%, IBU 19
- Bill's Brewing Honey Drip Brown**, Wilmington, NC
\$8.00, ABV 6.3%
- Blue Moon Belgian White**, Golden, CO
\$5.00, ABV 5.0%, IBU 9
- Carolina Brewery Sky Blue Golden**, Chapel Hill, NC
\$5.00, ABV 5.0%, IBU 20
- Catawba White Zombie**, Morganton, NC
\$5.00, ABV 5.1%, IBU 38
- Dale's Pale**, Brevard, NC
\$5.00, ABV 6.5%, IBU 65
- Edward Teach Peach**, Wilmington, NC
\$6.00, ABV 5.0%
- Guinness Stout**, Dublin, Ireland
\$6.00, ABV 4.2%, IBU 45
- Highland Gaelic**, Asheville, NC
\$5.00, ABV 5.8%, IBU 30
- Sam Adams Seasonal**, Boston, MA
\$5.00
- Sierra Nevada Pale Ale**, Mills River, NC
\$5.00, ABV 5.6%, IBU 38
- Sweetwater 420**, Atlanta, GA
\$5.00, ABV 5.4%, IBU 41
- WB Brewery Airlie Amber**, Wilmington, NC
\$6.00, ABV 5.2%, IBU 19
- WB Brewery Kolsch Krush**, Wilmington, NC
\$6.00, ABV 4.8%
- Wicked Weed Fresh Pressed Mango**, Asheville, NC
\$5.00, ABV 5.2%, IBU 13

Big Label Brews:

Budweiser, Bud Light, Bud Select, Bud Zero, Coors Light, Corona, Corona Light, Heineken, Landshark, Michelob Ultra, Miller Lite, Modelo, Natural Light, Pacifico, PBR, Yuengling

Wines

Sparkling

La Torretta Moscato , Veneto, Italy	7/26
Peach, fresh flowers, slightly sweet	
La Marca Prosecco , Veneto Italy	9/34
Green apple, peach, lemon, honeysuckle	
La Marca Sparkling Rosé , Veneto, Italy	10/38
Honeysuckle, cherry, raspberry, wild strawberry	
Veuve Clicquot , Champagne	55 (½-bottle)/115
Ripe apple, light cream, biscuit, honey	

Rosé

Flament , France	8/30
Raspberry, strawberry; excellent acidity	
Sokol Blosser , Willamette Valley, Oregon	10/38
Peach, strawberry, melon, berry; clean acidity	
La Marca Sparkling Rosé , Veneto, Italy	10/38
Honeysuckle, cherry, raspberry, wild strawberry	
The Palm by Whispering Angel , Provence, France	12/46
Red currant, balanced acidity; bone dry	

Pinot Grigio

Ecco Domani , Tre Venezie, Italy	7/26
Floral aromas, hint of citrus, tropical fruit flavors	
Portlandia Pinot Gris , Willamette Valley, Oregon	9/34
Citrus zest, lemon meringue, honeysuckle, melon	

Pinot Noir

The Path , California	9/34
Cranberry, cherry, vanilla, caramel	
Jovino , Willamette Valley, Oregon	10/38
Dark berry, candied plum, cherry, licorice	
Meiomi , California	12/46
Ripe berries, candy apple, vanilla, cola	

Sauvignon Blanc

Hay Maker , Marlborough, New Zealand	7/26
Fresh grapefruit, guava & nettles	
Million Trees , Western Cape, South Africa	9/34
Fig, apple, guava, fresh green pepper	
Sea Salt , Marlborough, New Zealand	9/34
Guava, grapefruit, citrus; slightly effervescent	

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	
Caymus , Napa Valley, California	145
Cherry, blackberry, cassis, vanilla, cocoa, tobacco	

Chardonnay

Light Horse , California.	7/26
Pear, melon, white peach, honeysuckle	
Kendall Jackson , Santa Rosa, California	9/34
Oaky, buttery, tropical fruit, citrus	
William Hill , Central Coast, California	9/34
Yellow apple, peach, pear, oak, vanilla	
Black Stallion , Napa Valley, California	10/38
White peach, tropical fruit; oaky & buttery	
Simi , Sonoma County, California	11/42
Pear, tropical fruit, crisp acidity, gentle oak	

Other Reds

Duplin Hatteras Red , Rose Hill, NC	7/26
Traditional sweet Southern Muscadine red	
Seven Falls Merlot , Washington	9/34
Plum, blackberry, tea leaf, cedar	
Gun Dog Malbec , Mendoza, Argentina	9/34
Dark berries, chocolate, espresso, toasted oak	

Other Whites

Duplin Scuppernong , Rose Hill, NC	7/26
Sweet & fresh; oldest style of American wine	
Frisk Prickly Riesling , Victoria, Australia	9/34
Lime sorbet, rose petals, fennel; slightly effervescent	
Martin Codax Albarino , Rias Baixas, Spain	11/42
Pear, passion fruit, apple; crisp minerality	

Ask your server or bartender
about our selection of
Fall and Winter Cocktails!