

# Cocktails

**The Sandra Cisneros** Don Vida Mezcal, Lo-Fi  
Gentian Amaro and Zucca. . . . . 13

**The Edna St. Vincent** Milay Smirnoff Vodka,  
Lillet Rosé, grapefruit bitters, lemon juice, simple  
syrup and topped with sparkling rosé . . . . . 12

**The Jack London** Elijah Craig Bourbon,  
honey, lemon, orange bitters, served on a large  
ice cube . . . . . 14

**The Laura Ingalls Wilder** Tito's Vodka,  
elderflower liqueur, lime and grapefruit juice with  
grapefruit bitters and simple syrup . . . . . 10

**The Walt Whitman** Empress Gin, lavender  
bitters, lemon juice, simple syrup and a pinch  
of salt . . . . . 13

**The William Faulkner** Four Roses Small  
Batch Bourbon, orange juice, orange bitters,  
maple syrup . . . . . 13.5

**The Flannery O'Connor** Local Queen  
Charlotte Carolina Rum, peach nectar and  
ginger beer. . . . . 10.5

# Beers

## Draft Beer

Sycamore Southern Blonde Ale . . . . . 5.5  
Local Rotating Tap ask your server . . . . . 6  
Olde Mecklenburg Copper Alt Bier. . . . . 5  
Peroni Italian Lager . . . . . 5.5

## Bottled Beer

Blue Moon . . . . . 4.25  
Budweiser . . . . . 3.5  
Bud Light . . . . . 3.5  
Michelob Ultra. . . . . 3.5  
Yuengling . . . . . 3.5  
Miller Lite . . . . . 3.5  
Heineken . . . . . 5  
Guinness . . . . . 4.5  
Peroni Italian Lager . . . . . 5  
Stella Artois . . . . . 4.25  
Becks Non-Alcoholic . . . . . 3  
Angry Orchard. . . . . 4

# Desserts

## *Nutella Pie*

Chocolate-hazelnut spread whipped with mascarpone cheese and peanut butter, chilled on a graham cracker crust and topped with dulce de leche and chocolate sauce . . . . . 9

## *Mama's Giant Chocolate Cake*

Layers of moist chocolate cake and rich fudge frosting served with salted caramel sauce, chocolate crunch and whipped cream . . . . . 11

## *Warm Bread Pudding*

Bread pudding studded with marsala soaked raisins and vanilla bean, served with house made gelato topped with dulce de leche . . . . . 8

## *New York Style Cheesecake*

Homemade pumpkin cheese cake with a salted caramel sauce . . . . . 9

## *Classic Apple Crisp*

Cinnamon spiced apples with a brown sugar and oat crumble, served warm with vanilla ice cream . . . . . 9

## *Cannoli*

Sweet ricotta and chocolate chip cream-filled crisp pastry shell and topped with powdered sugar and thick chocolate drizzle . . . . . 4

## *Tiramisu*

Ladyfinger cookies soaked in Kahlua, layered with sweetened mascarpone . . . . . 8

# After Dinner

## *To Sip*

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Courvoisier . . . . . 10.5  
 Rémy Martin VSOP . . . . 11  
 Shelton Port 2014 . . . . 16  
 Cockburn Fine Tawny . . 10  
 Warre's Ruby Port 1670 12  
 Warre's Warrior Port . . . 14  
 AnticaFormulaVermouth 9  
 Disaronno Amaretto . . . 9  
 Tuaca . . . . . 8  
 Chambord . . . . . 9  
 Cointreau . . . . . 8  
 Grand Marnier . . . . . 10  
 Drambuie . . . . . 8  
 Aperol . . . . . 8  
 Campari . . . . . 8  
 Kahlúa . . . . . 8

Bailey's . . . . . 8  
 Luxardo . . . . . 10  
 Frangelico . . . . . 9  
 Fabrizia Limoncello . . . . 11  
 Romana Sambuca . . . . . 8  
 Grappa . . . . . 8

## *Hot*

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Espresso . . . . . 3  
 Enderly Drip Coffee . . . . 3  
 Tea . . . . . 2.5

**There is a small \$2 per person fee for any outside desserts**