

Cocktails

CLASSICS

- MARTINI** 14
Sipsmith gin, dry vermouth with a twist of lemon. Can also come as a Haku vodka martini or dirty with blue cheese olives (\$15.50)
- MANHATTAN** 16
Knob Creek Rye, sweet vermouth, Angostura bitters and a fancy cherry. Make it a Nero “black” Manhattan with Amaro Averna.
- NEGRONI** 14
Campari, sweet vermouth and gin. Served with a twist. An Italian classic.

SEASONAL

- MAMA’S PAPER PLANE** 14
George Dickel Rye Whiskey, Cappelletti Aperitivo, lemon, honey syrup, and garnished with a lemon twist.
- *CINNAMON WHISKEY SOUR** 14
Four Roses Small Batch Bourbon, cinnamon syrup, lemon juice, egg white and a bitter garnish.
- CANDIED CRAN COSMO** 15
House turbinado-candied cranberries with Haku vodka, cranberry juice, Cointreau and dehydrated lime zest.
- ITALIAN OLD FASHIONED** 15
Knob Creek Bourbon with Disaronno amaretto, muddled demerara sugar lumps, bitters and a lemon twist.
- PEAR-LAVENDER MULE** 15
Grey Goose La Poire, Rothman Winter’s Orchard Pear Liqueur, lavender-honey syrup, lemon and ginger beer.
- APPLE CIDER SPRITZ** 11
Roasati Pinot Grigio with fresh citrus, apple, cinnamon and Calvados apple brandy. Topped with soda.

Beers

Draft Beer

- Sycamore Brewing Rotating Tap 7
Local Rotating Tap - ask your server 7
Olde Mecklenburg Copper Alt Bier. 6
Peroni Italian Lager 6.5

Bottled Beer

- Catawba White Zombie. 5.5
Bud Light 4
Michelob Ultra. 4
Duck Rabbit Milk Stout 5.5
Stella Artois 5
Becks Non-Alcoholic 3.5
Angry Orchard. 4.5

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 11

Mama's Giant Chocolate Cake

Layers of moist chocolate cake and rich fudge frosting served with salted caramel sauce, chocolate crunch and whipped cream 13

Warm Bread Pudding

Bread pudding studded with marsala soaked raisins and vanilla bean, served with house made gelato topped with dulce de leche. 10

New York Style Cheesecake

Traditional cheesecake with seasonally changing flavors, ask your server for details 11

Caramel Apple Cake

Fluffy white cake studded with caramelized apples and topped with dulce de leche and crumb topping 11

Cannoli

Sweet ricotta and chocolate chip cream-filled crisp pastry shell and topped with powdered sugar and thick chocolate drizzle. 5

Tiramisu

Ladyfinger cookies soaked in Kahlua, layered with sweetened mascarpone. 10

After Dinner

To Sip

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
Carpano Antica 11
Disaronno Amaretto . . 10.5
Tuaca 8
Chambord 9
Grand Marnier. 12
Drambuie 8
Aperol. 10
Campari 8
Kahlúa. 10
Bailey's. 8

Luxardo. 11
Frangelico 10
Fabrizia Limoncello. . . . 11
Romana Sambuca. 9
Grappa 9

Hot

Espresso. 3.5
Enderly Drip Coffee 3
Tea 3

There is a small \$3 per person fee for any outside desserts