

Cocktails

CLASSICS

- MARTINI** 14
Sipsmith gin, dry vermouth with a twist of lemon. Can also come with Belvedere vodka 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.
- APEROL SPRITZ** 14
Bubbly La Marca prosecco and Aperol make for an extremely sippable cocktail

SEASONAL

- VENEZIAN MARGARITA** 16
Hornitos Plata Tequila, Aperol, lime juice, orange juice, agave nectar
- BUSTED PIPE** 15
Cynar, Knob Creek Rye, lemon juice, demerara sugar and Agostura bitters
- BEE POLLEN** 14
Hendricks Gin, honey simple syrup, St. Germain elderflower liqueur and lemon juice
- ITALIAN SANGRIA** 14
Dry Italian Rosé, Cointreau Orange Liqueur, Cocchi Americano vermouth and topped with prosecco and fresh fruit

SPRITZES

- MAMOSA** 15
St. Germain Elderflower liqueur, orange juice, Prosecco
- AGRUMI** 14
Cappelletti, grapefruit juice, Rosé Prosecco
- ROSEA** 16
St. Germain Elderflower liqueur, Fentimen’s Rose Lemonade, Rosé Prosecco

Beers

Draft Beer

- Sycamore Brewing Rotating Tap 7
Resident Culture Lightning Drops 8
Wooden Robot Rotating Tap 7
Olde Mecklenburg Copper Alt Bier. 6
Sugar Creek Mama’s Italian Pilsner 7
Wicked Weed Pernicious 7

Bottled Beer

- Catawba White Zombie. 5.5
Bud Light 4
Michelob Ultra. 4
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

New York Style Cheesecake

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

Carrot Cake

Rich creamcheese-frosted carrot cake with bananas, walnuts and pineapple baked in. Served with salted caramel sauce and homemade oat crumble 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

Hennessey	12	Frangelico	10
Shelton Port 2014	16	Fabrizia Limoncello	11
Cockburn Fine Tawny	10	Romana Sambuca	9
Warre's Ruby Port 1670	12	Grappa	9
Warre's Warrior Port	14	Vin Santo	14
Disaronno Amaretto	10.5	Fonseca Tawny Port	14
Chambord	9	Espresso Martini	14
Grand Marnier	12		
Aperol	10		
Campari	8		
Kahlúa	10		
Bailey's	8		
Luxardo	11		

Hot

Espresso	3.5
Enderly Drip Coffee	3
Tea	3

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