

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 Amore prosecco and Aperol make for an extremely sippable cocktail

SEASONAL

- BLOWN ROSE** 15
George Dickle chamomile-infused rye, lime juice, pineapple juice, cinnamon simple syrup, fresh apple
- POMEGRANTE MULE** 14
Ketel One pomegranate-infused vodka, Pama liqueur, pomegranate juice and ginger beer
- ORANGE ROSEMARY SANGRIA** 13
Barone Fini Merlot, Cointreau orange liqueur, cinnamon simple syrup, vanilla, nutmeg, rosemary and fresh orange juice
- TIME AFTER THYME** 14
Empress Gin, house made thyme simple syrup, grapefruit juice and topped with sparkling water
- BLOOD ORANGE MARGARITA** 14
Corazon Tequila, Cointreau orange liqueur, blood orange purée, fresh lime juice and simple syrup
- CINNAMON BARK OLD FASHIONED** 14
Knob Creek bourbon, house made cinnamon simple syrup, orange bitters

Beers

Draft Beer

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

Bottled Beer

- 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

Warm Bread Pudding

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

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 11

After Dinner

To Sip

Hennessey 12
Shelton Port 2014 16
Cockburn Fine Tawny . . 10
Warre's Ruby Port 1670 12
Warre's Warrior Port . . 14
Disaronno Amaretto . . 10.5
Chambord 9
Grand Marnier 12
Aperol 10
Campari 8
Kahlúa 10
Bailey's 8
Luxardo 11

Frangelico 10
Fabrizia Limoncello 11
Romana Sambuca 9
Grappa 9
Vin Santo 14
Fonseca Tawny Port . . . 14
Espresso Martini 14

Hot

Espresso 3.5
Enderly Drip Coffee 3
Tea 3

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