

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 16

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

BLOSSOM & ZEST MARGARITA 13

Astral, hibiscus-ginger syrup, Domaine de Canton, lime juice

INDIGO SPRITZ 12

Pasubio Vino Amaro, lime juice, blueberry-vanilla syrup, St. Germain, prosecco

ELDER FASHIONED 16

Elderberry syrup, Four Roses Bourbon, Averna Amaro, cardamom bitters

THE LAVENDER HIVE 14

Conniption Kinship Gin, lemon juice, lavender honey, limoncello, orange juice

FLORENTINE SMASH 14

Basil syrup, Ketel One, grapefruit, Cocchi Americano, lemon juice, fresh basil, soda water

PEAR AND GINGER MARTINI 15

Grey Goose La Poire, honey, lemon juice, Domaine de Canton Liqueur, ginger beer

N/A SICILIAN BLOOM MOCKGARITA 10

Lime juice, Seedlip Garden, hibiscus ginger syrup

N/A BASIL BLOSSOM 8

Elderberry syrup, basil syrup, lemon juice, grapefruit juice, soda water, fresh basil

Beers

Draft Beer

Sugar Creek Mama’s Italian Pilsner 7

Wicked Weed Pernicious 7

Sycamore Brewing Rotating Tap 7

Resident Culture Rotating Tap 8

Olde Mecklenburg Rotating Tap 6

Local Beer Rotating Tap 7

Bottled Beer

Michelob Ultra 4

Stella Artois 5

N/A Bottled Beer 3.5

Angry Orchard 4.5