

# Martinis

8.50

## Classic Lucky 32

Bombay Sapphire Gin with a splash of vermouth;  
shaken and served with three jumbo olives

## On the Veranda

Stoli Razberi Vodka and Midori with a splash of sour and lime  
Blue “32,”

Malibu Rum and Blue Curaçao with pineapple juice

## South of Manhattan

Maker’s Mark Bourbon with just enough sweet vermouth and a cherry

## Pomegranate Perception

Grey Goose L’Orange Vodka and Cointreau with  
pomegranate juice and lime

## Phantom Cosmopolitan

Absolut Citron Vodka and Cointreau with a splash  
of white cranberry juice and lime

## Spiked Mimosa

Absolut Mandarin Vodka and Cointreau with  
“bubbly” and a splash of orange juice

## Sparkling Framboise

Stoli Razberi Vodka and Chambord with  
“bubbly” and frozen raspberries

## Bacchus Bellini

Absolut Vodka, Peach Schnapps, with a splash  
of Prosecco and peach nectar

# Draft Beer

pint 4.50

## Mother Earth Weeping

Willow Wit (NC)

## LoneRider Shotgun Betty (NC)

## Fullsteam Carver

(Sweet Potato) (NC)

## Carolina Pale Ale (NC)

## Red Oak Amber (NC)

## Guinness Stout (Ireland)

## Big Boss “Bad Penny”

Brown Ale (NC)

## Fullsteam Hogwash!

(Smoked Porter) (NC)

## Black and (Carolina) Blue,

Guinness and our local  
seasonal draft layered  
in a pint glass

# Bottled Beer

## Woodchuck Grannysmith

Cider (VT) 3.75

## Seasonal Bottled Selection,

Please ask your server

## Lagers

O’Doul’s 3.50

Michelob Ultra 3.50

Coors Light 3.50

Corona Extra 4.00

Miller Lite 3.50

Bud Light 3.50

Stella Artois (Belgium) 4.00

Amstel Light (Holland) 4.00

Budweiser 3.50

Yuengling (PA) 4.00

Heineken (Holland) 4.00

Thomas Creek Deepwater

Dopplebock (SC) 4.00

## Ales

Wittekerke (Belgium) 12oz can 3.75

Abita Purple Haze (LA) 4.00

Blue Moon Belgian White (CO) 4.00

Carolina Blonde (NC) 4.00

Big Boss

Angry Angel Ale (NC) 4.00

Cherish Framboise

(Belgium) 8.4oz 5.00

Bard’s Tale Ale (NY) 4.00

Abita Restoration (LA) 4.00

Magic Hat #9 (VT) 4.00

Newcastle (UK) 4.00

## New Belgium

Fat Tire Ale (CO) 4.00

Samuel Adams 4.00

Brooklyn Brown Ale (NY) 4.00

Rogue Dead Guy Ale (OR) 4.50

## Samuel Smith

Organic Ale (UK) 18.7oz 7.00

## Monk’s Café Flemish

Sour Ale (Belgium) 11.2oz 5.50

Hampshire Special Ale (ME) 4.00

## Bieken Honey Ale

(Belgium) 25.4oz 15.00

## Dogfish Head

“60 Minutes” IPA (DE) 4.00

Sierra Nevada (CA) 4.00

Highland Gaelic Ale (NC) 4.00

Bell’s Two Hearted Ale (MI) 4.50

## Stone Arrogant

Bastard (CA) 22oz 9.00

Abita Turbo Dog (LA) 4.00

## Flying Dog

Road Dog Porter (CO) 4.00

## Duck Rabbit

Milk Stout (NC) 4.00

## Anderson Valley

Oatmeal Stout (CA) 4.50

## Rogue Shakespeare

Stout (OR) 22oz 11.00

*continued on back cover*