

B E E R S

Arranged from lightest to heaviest with place of origin in parenthesis, we'd love to suggest something for you.

Draft Beer pint 4.50

Red Oak Amber <i>(NC)</i>	Black and (Carolina) Blue, Guinness and our local seasonal draft layered in a pint glass
Local Seasonal Selections, Please ask your server	
Guinness Stout <i>(Ireland)</i>	

Bottled Beer

Lagers	Cherish Framboise <i>(Belgium)</i>	8.4oz 5.00
St. Pauli, Non-Alcoholic 4.00	Bard's Tale Ale (gluten-free) <i>(NY)</i>	4.00
Michelob Ultra 3.50	Magic Hat #9 <i>(VT)</i>	4.00
Coors Light 3.50	Newcastle <i>(UK)</i>	4.00
Corona Extra 4.00	New Belgium Fat Tire Ale <i>(CO)</i>	4.00
Miller Lite 3.50	Samuel Adams 4.00	
Bud Light 3.50	Brooklyn Brown Ale <i>(NY)</i>	4.00
Stella Artois <i>(Belgium)</i> 4.00	Rogue Dead Guy Ale <i>(OR)</i>	4.50
Amstel Light <i>(Holland)</i> 4.00	Samuel Smith Organic Ale <i>(UK)</i>	18.7oz 7.00
Pabst Blue Ribbon <i>(WI)</i> 2.00	Highland St. Terese Pale Ale <i>(NC)</i>	4.00
Schlitz (original 60's recipe) <i>(WI)</i> 2.00	Monk's Café Flemish Sour Ale <i>(Belgium)</i>	11.2oz 5.50
Budweiser 3.50	Bieken Honey Ale <i>(Belgium)</i>	25.4oz 15.00
Yuengling <i>(PA)</i> 3.50	Chimay Red <i>(Belgium)</i>	8.00
Heineken <i>(Holland)</i> 4.00	Dogfish Head "60 Minutes" IPA <i>(DE)</i>	4.00
Brooklyn Lager <i>(NY)</i> 4.00	Dale's Pale Ale <i>(CO)</i>	4.00
Mother Earth Dark Cloud Dunkel <i>(NC)</i> 4.50	Highland Gaelic Ale <i>(NC)</i>	4.00
Thomas Creek Deepwater Doppiebock <i>(SC)</i> 4.00	Bell's Two Hearted Ale <i>(MI)</i>	4.50
Ales	Stone Arrogant Bastard <i>(CA)</i>	22oz 9.00
Mother Earth Weeping Willow Wit <i>(NC)</i> 4.00	Abita Turbo Dog <i>(LA)</i>	4.00
Hoegaarden White Beer <i>(Belgium)</i> 4.50	Great Lakes Edmund Fitzgerald Porter <i>(OH)</i>	4.00
Abita Purple Haze <i>(LA)</i> 4.00	Duck Rabbit Milk Stout <i>(NC)</i>	4.00
Carolina Blonde <i>(NC)</i> 4.00		
Bell's Oberon <i>(MI)</i> 4.00		

H A R D C I D E R S

Unique expressions of apple juice

McRitchie <i>(NC)</i> 750ml 25.00	Foggy Ridge First Fruit <i>(VA)</i> 750ml 25.00
Foggy Ridge Sweet Stayman <i>(VA)</i> 750ml 25.00	Woodchuck Grannysmith <i>(VT)</i> 12oz 3.75

C O C K T A I L S

A few of our favorites.

The Revolution
Maker's Mark 46, Canton Ginger Liqueur, orange twist; up
9.00

Old Fashioned
Elijah Craig, syrup, fruit, bitters; rocks
8.00

Cool Breeze
Hendrick's Gin, Canton Ginger Liqueur, ginger ale, mint; rocks
9.00

Phantom
Absolut Citron, Triple Sec, white cranberry, lime; up
8.00

Rhubarb Margarita
El Jimador Tequila, rhubarb, Triple Sec; up
8.00

Blue 32
Malibu Rum, Blue Curaçao, pineapple; up
9.00

Monica's Tonica
Bombay Sapphire Gin, Fever-Tree Tonic, lime; rocks
8.00

Purple Jay
Midnight Moon, Sloe Gin, Blue Curaçao, lemonade; Mason jar
8.00

Smokey Mary
Ardbeg Scotch, tomato, Lea & Perrins, horseradish, lime; Mason jar
8.00

Mai Tai
Myer's Rum, Bacardi 151, almond, Triple Sec; rocks
9.00

Classic
Cardinal Gin, Dry Vermouth, olives; up
8.00

Islamorada
Captain Morgan, Meyer's and Malibu Rum, orange, pineapple; Mason jar
8.00

32-46 Manhattan
Maker's Mark 46, Sweet Vermouth, bitters, cherry; up
9.00

On the Veranda
Stoli Razberi, Midori, sour; up
9.00

Julian Sunrise
El Jimador Tequila, fresh orange, grenadine; rocks
8.00

Alabama Slammer
Southern Comfort, Amaretto, Sloe Gin, orange; Mason jar
8.00

Di Saronno Sour
Di Saronno, sour; rocks
8.00

Basil Smash
Cardinal Gin, Limoncello, basil; rocks
8.00

Sazerac
Jim Beam Rye, Absinthe, bitters; rocks
8.00

Sweet Teani
Firefly Vodka, Triple Sec, Limoncello; up
8.00

Bacchus Bellini
Ketel One, Schnaaps, Prosecco, peach; up
9.00

Peach Lemonade
Southern Comfort, peach puree, Schnaaps, lemonade; Mason jar
8.00

Bayou Punch
Mount Gay Rum, Courvoisier, Apricot Brandy, sour; rocks
8.00

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S O U T H E R N K I T C H E N

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