



## **SAMPLE DRINK MENU**

### **WINE**

\$8/Glass – \$32/Bottle

### **WHITE**

Yulupa Chardonnay – Kenwood, California  
Sileni Sauvignon Blanc – Marlborough, New Zealand  
Childress Riesling – Lexington, North Carolina

### **ROSE**

Chloe – Central Coast, California

### **RED**

Guenoc Cabernet – Guenoc Valley, California  
Silver Ridge Pinot Noir – Napa, California  
Tunnel of Elms Merlot – Napa, California  
Melini Chiati Riserva – Bardolino, Italy

### **BUBBLES**

\$10/Glass – \$40/Bottle

Perelada Cava- Spain

### **BEER**

#### **LOCAL DRAFTS**

\$6/Pint – \$4/10 oz.

### **CANS**

Local Rotating \$5

Michelob Ultra \$5

16 oz. Bold Rock Carolina Cider \$6

**COCKTAILS**

\$10

**MARTINIS**

Gin – Vodka

Traditional\* Dirty\* Gimlet (lime)\* Gibson (cocktail onion)

Bourbon- Rye

Manhattan\* Old Fashion

**SPECIALTY COCKTAILS**

Harvey's Martini– Gin, Dirty with Olives

'Pooka'– Manhattan with Creole Bitters and Lime

'Oh So Smart'– Old Fashion with Mole Bitters

'Oh So Pleasant'– Gin, Sprite, Peyshand Bitters, Splash of Cherry (Spiked Shirley Temple)