



COCKTAIL MENU

Old Fashion

*Rittenhouse Rye, 2.5 oz
Heat things up and try it smoked*

\$12.00

Rummy Old Fashioned

*Mango infused H&H Rum, 2.5 oz
Because Rum is fun*

\$13.00

White Rose Negroni

*Shades of Rose Gin, La Quintinye Vermouth Royal, and Cap Corse Blanc
A lightly floral negroni for warmer weather*

\$14.00

Jazz It Up

*Jasmine and Basil Infused Vodka, Lime, and Club Soda
Refreshing and easy to drink*

\$8.00

Suckle This

*Uncle Val's Gin, Lemon, Local Honeysuckle Simple, and Club Soda
A Tom Collins with a hint of summer*

\$12.00

Spaloma

*Jalapeno Infused Tequila, Lime, and Grapefruit Club Soda
Spice up your day with this Paloma twist*

\$12.00



BEER MENU

DRAFT

Bhramari Good Fight Sour **7**

UpCountry Cold Hearted IPA **7**

BOTTLED

Noble Cider **6**

Greenman Lager **5**

Catawba White Zombie **5**

WW Pernicious IPA **7**

Highland Gaelic Ale **5**

ABC Ninja Porter **5**

Bud Light **4**

Michelob Ultra **4**



WINE MENU

BY THE GLASS

WHITE

Figuierie Magali Rose **12 / 36**
Provence, France

Cabianca Moscato **10 / 30**
Italy

Tiefenbrunner Pinot Grigio **12 / 36**
Trentino, Italy

Spy Valley Sauvignon Blanc **11 / 33**
Marlborough, New Zealand

Morgan Chardonnay **12 / 36**
Monterey, California

Melville Chardonnay **16 / 48**
Sta Rita, California

Gruet Blanc de Noirs **11 / 33**
New Mexico

RED

Maysara Pinot Noir **14 / 44**
Willamette Valley, Oregon

Gundlach Bundschu Blend **13 / 38**
Sonoma, California

Paraja Altamira Malbec **14 / 42**
Mendoza, Argentina

Hedges CMS Cabernet Sauvignon **12 / 36**
Columbia Valley, Washington

Austin Hope Cabernet Sauvignon **18 / 55**
Paso Robles, California



WINE MENU

BY THE BOTTLE

WHITE

Chateau Fuisse Pouilly-Fuisse **65**
Burgundy, France

Kistler Chardonnay **120**
Italy

Frog's Leap Sauvignon Blanc **45**
Italy

Trimbach Riesling **45**
Alsace, France

Argyos Assyrtiko Blend **50**
Greece

Dom Perignon **295**
France

RED

Stags Leap Artemis Cab **95**
Napa, California

Gachot-Monot Pinot Noir **65**
Burgundy, France

Chateau Peymartin St. Julian Bordeaux **75**
Bordeaux, France

Starlane Cabernet Sauvignon **85**
Pasa Robles, California

Muga Rioja **55**
Spain



LIQUOR MENU

prices per 2 oz pour

VODKA

- Chopin **12**
- Grey Goose **12**
- Ketel One **10**
- Ketel One Citron **10**
- Tito's **10**

GIN

- Bombay Sapphire **10**
- Cultivated Cocktails Shades of Rose **12**
- Chemist **12**
- Chemist Barrel Rested **13**
- Hendricks **12**
- H&H **11**
- Tanqueray **9**
- Uncle Vals **12**

RUM

- Bacardi **7**
- Captain Morgan **9**
- El Dorado **14**
- Goslings **8**
- H&H **11**
- Malibu **8**
- Plantation **11**



LIQUOR MENU

prices per 2 oz pour

TEQUILA

1800 Silver **11**

Don Julio **49**

Patron Silver **16**

Patron Reposado **17**

Tres Generaciones Anejo **15**

Vida Mezcal **13**

BOURBON

1792 Bottled in Bond **15**

Angels Envy **19**

Basil Hayden **15**

Belle Mead Madeira **25**

Bookers **30**

Breckenridge **16**

Buffalo Trace **16**

Bulliet **11**

Eagle Rare **12**

Elijah Craig **11**

EH Taylor Small Batch **18**

George Dickel Bottled in Bond **15**

Henry Mckenna Single Barrel **16**

Jack Daniels **10**

Jefferson Ocean **26**

Jefferson Ocean Chef Collection **18**



LIQUOR MENU

prices per 2 oz pour

BOURBON CONT.

- Jim Beam **8**
- Makers Mark **11**
- Michters **15**
- Soul Bourbon **17**
- WB Saffell **38**
- Wild Turkey Rare Breed **18**
- Woodford **13**

RYES

- Basil Hayden Caribbean Rye **20**
- High West Rendezvous **25**
- Rittenhouse **10**
- Templeton **13**

BLENDS

- Canadian Club Reserve **10**
- Crown Royal **13**
- Jameson **10**
- Red Breast **23**

SCOTCH

- Dewar's **8**
- Glenlivet 12yr **16**
- Glenlivet 18yr **44**
- Johnnie Walker Black **14**
- Johnnie Walker Blue **74**



LIQUOR MENU

prices per 2 oz pour

SCOTCH CONT.

Lagavulin 16yr **39**

Laphroig 10yr **18**

Macallan 12yr **27**

Macallan 18yr **95**

BRANDY/ COGNAC.

Copper & King **12**

Courvoisier VSOP **15**

Hennessy VS **13**

Remy XO **64**

CORDINALS

Aperol **11**

Baileys **11**

Campari **13**

Cultivated Cocktails **15**

Chambord **12**

Chartreuse, Green **20**

Cointreau **14**

Crème de Cacao **6**

Crème de Violette **9**

Drambuie **12**

Fernet Branca **12**

Frangelico **11**

Godiva **12**

Grand Marnier **14**



LIQUOR MENU

prices per 2 oz pour

SCOTCH CONT.

Kahlua **10**

Luxardo **14**

Montenegro Amaro **12**

Oak City Amaretto **10**

Pama **9**

Pernod Absinthe **20**

Pimm's No.1 **9**

Sambuca **10**

Strega **13**

St. Germaine **12**

Velvet Falernum **9**



FOOD MEU

By Benne on Eagle

Deviled Egg Spread **\$8.00**

Cornmeal Lavash, Crudité, Relish

Potlikker Braised Chicken Wings **\$10.00**

With Chow Chow

Hanan's Fish Cakes **\$9.00**

Shito Tartar Sauce, Local Greens

Cabbage Pancake **\$10.00**

Mushrooms, Chow Chow Mayo

Baked Macaroni & Cheese **\$8.00**

Benne Sirloin Smash Burger **\$13.50**

Double Patty, Onions, Ashe County Cheddar, Benne Sauce, Tater Tots