



BEER

Radeberger Pilsner 500ml
Exportbierbrauerei, Germany 4.8%

Marigold Hefeweizen
Keepsake Brewery, Gastonia 5.0% 12oz

Champagne Velvet Pilsner
Upland Brewing Co. Indiana 5.5% 12oz

Little Sip IPA
Lawson's Finest Liquids, VT 6.2% 16oz

Daydream Lager
Suffolk Punch, Charlotte, NC 5.0% 16oz

3 C West Coast IPA
Triple C Brewing, Charlotte 6.2% 16oz

Island Time Mexican Lager
Resident Culture, Charlotte 5% 16oz

Freak of Nature Double IPA
Wicked Weed, Asheville 8.5% 12oz

Pulp Rx Hazy IPA
Suffolk Punch, Charlotte 7% 16oz

Oktoberfest Lager
Triple C, Charlotte 5.5% 16oz

JoyRide American IPA
Suffolk Punch, Charlotte 7.2% 16oz

Pink Lemonade Sour
Hi Wire Brewing, Asheville, NC 16oz 4.2%

Guinness Nitro Stout
Dublin, Ireland 4.1% 16oz

Best Day Hazy IPA Non Alcoholic
Best Day Brewing, CA 12oz <.05%

Noble Hard Cider
*Apricot Black Tea 16oz 6.5%
Asheville, NC*

BUDLIGHT MILLER LITE
MILLER HIGHLIFE PONY MICH ULTRA
DAURA DAMM GLUTEN FREE LAGER, SPAIN
WHITE CLAW & FLORIDA HARD SELTZERS
PELLEGRINO HEINEKEN ZERO N/A
LENNY BOY N/A KOMBUCHAS
ROAM THC N/A SELTZERS 10MG





SMALL BITES

CHEESE AND CHARCUTERIE \$ 2 4

*Triple cream Brie, Manchego, English Cheddar,
Cabernet BellaVitano, Genoa Salami, Prosciutto, Chorizo,
olives, cornichon, mixed nuts, crackers, fig preserves,
whole grain mustard, fruit*

MEDITERRANEAN PLATTER \$ 1 8

*Garlic hummus, cucumber tomato feta salad, pine nuts,
cornichon, cherry peppers, olives, balsamic glaze
Tzatziki, warm harissa spiced pita*

BLUEBERRY GOAT CHEESE CROSTINI \$ 1 2

*Creamy goat cheese spread on warm baguette
Topped with wild blueberry preserves, basil and honey*

BURRATA \$ 1 7

*Fresh burrata cheese ball over arugula tomato salad.
Topped with pesto, pistachios, garlic oil, balsamic glaze.
Served with warm crostini. Add Prosciutto \$3*

WARM FOCACCIA \$ 1 1

*Sea salt and olive oil focaccia bread
served with garlic herb dipping oil & balsamic vinegar*

DIPS & STICKS \$ 1 1 EACH

Soft, warm pretzel with beer cheese & mustard

Buffalo chicken dip with crostini and celery

Spinach Artichoke dip with warm pita

Whipped Feta with honey, pistachios, basil, crostini

Garlic Herb Hummus with warm harrissa pita

Cheesy Garlic Bread Sticks, Marinara dipping sauce





FLATBREADS

GOAT CHEESE AND PROSCIUTTO \$ 17

*Fresh goat cheese, crisp prosciutto, fig preserves,
crushed pistachios, arugula, balsamic glaze*

SPINACH ARTICHOKE CHICKEN \$ 17

*Creamy artichoke spread, lemon zest, mozzarella,
roasted chicken breast, parmesan and fresh herbs*

SAUSAGE RICOTTA \$ 18

Basil pesto, sausage, creamy ricotta, mozzarella, herbs

WHITE 3 CHEESE \$ 17

*Roasted garlic spread, mozzarella, parmesan, ricotta,
truffle oil and fresh baby arugula*

MEDITERRANEAN \$ 17

*Feta & mozzarella cheese, tomato, roasted garlic spread,
olives, arugula, balsamic glaze, fresh herbs, cherry peppers*

MOZZARELLA \$ 13

*Fresh mozzarella cheese, Italian herbs, Parmesan
Choose marinara or pesto sauce base*

ADD TO ANY FLATBREAD

CHICKEN, SAUSAGE, PEPPERONI, PROSCIUTTO \$ 3

DRIZZLE OF PESTO, TRUFFLE OIL,

HOT HONEY, HOT SAUCE OR BALSAMIC GLAZE \$ 1