

CLASSIC COCKTAILS

OLD FASHIONED \$12

Old Forester 86 Bourbon, muddled cherries,
sugar cube, orange & aromatic bitters

PAPER PLANE \$16

Four Roses Bourbon, Aperol, Amaro Montenegro,
lemon juice

SECOND TO THE LAST WORD \$13

Conniection American Gin, St-Germain, Cynar,
lemon juice

MANHATTAN \$12

Four Roses Bourbon/Rye, bitters, sweet vermouth

MARGARITA \$12

Teremana Tequila, Cointreau, lime juice, agave
syrup, rimmed with salt

MOCKTAILS

EMERSON'S SUNSET \$7

Orange juice, white cranberry juice,
grapefruit soda

DOTTIE SOCIAL \$7

Orange juice, peach nectar, club soda

IN CLOVER \$7

Honey syrup, cucumbers, lemonade soda



SIGNATURE COCKTAILS

THIS MUST BE THE DRINK \$12

Tito's Vodka, blue curaçao, lime, topped with Prosecco

PURPLE CACTUS \$13

Connipion Kinship Gin, Cointreau, lemon, Fee Foam

CARELESS WHISPER \$14

Teremana Tequila, lime juice, agave syrup, grapefruit soda

CARY STREET SWEEPER \$15

Four Roses Bourbon (sb), hot honey syrup, lemon, bitters

GARDEN GATE \$12

Raleigh White Rum, rosemary syrup, lemon juice topped ginger beer

SPRITZ

APEROL \$12

Club soda, topped with Prosecco

ST-GERMAIN \$12

Lime juice, topped with Prosecco

CHAMBORD \$12

Lemon juice, topped with Prosecco

TO SHARE

SPILL THE TEA \$48

Old Forester 86 Bourbon, peach liqueur, iced tea, peach slices. Minimum of four guests, served in a pitcher.



WINE

WHITE

LOBSTER REEF SAUVIGNON \$12 / 36
BLANC Marlborough, New Zealand

BABA BLANC SAUVIGNON \$13 / 39
BLANC Gros Manseng Côtes de
Gascone France

CRŪ SLH CHARDONNAY \$14 / 42
Santa Lucia Highlands, CA

CRŪ ALBARIÑO \$13 / 39
Edna Valley, CA

GIULIANO ROSATI PINOT \$11 / 33
GRIGIO FRIULI Friuli-Venezia Giulia,
Italy

ROSE / ORANGE / BUBBLES

SAN LORENZO "SIRIO" \$9 / 27
CERASUOLO ROSE d'Abruzzo
Teramo, Italy

RAINA GRECHETTO ORANGE . . . \$13 / 39
WINE Umbria, Italy

FAZIO NERELLO MASCALESE . . . \$13 / 39
SPUMANTE ROSE Sicily, Italy

'84 EXTRA DRY PROSECCO \$11 / 30
DOCG, Veneto, Italy

REDS

KATE ARNOLD PINOT NOIR \$12 / 36
Willamette Valley, OR

LA FOLETTE LOS PRIMEROS . . . \$16 / 48
PINOT NOIR Sonoma, CA

SAN MORO NEGROAMARO \$10 / 34
Puglia, Italy

MATTHEW FRITZ CABERNET . . . \$12 / 36
SAUVIGNON Sonoma, CA

BINZAMANNA, ISOLA DEI \$15 / 45
NURAGHI Spanu

GAMAY GLOU GLOU \$12 / 36
Red Beaujolais

BEER

BOND BROTHERS CARY GOLD \$6

Lager

FULLSTEAM PAYCHECK \$6

Pilsner

WICKED WEED PERNICIOUS \$6

West Coast style IPA

WICKED WEEK PERNI-HAZE \$6

New England Hazy style IPA

MODELO \$5

MICHELOB ULTRA \$4

FOOD

ALL THE MEATS \$18

Selection of salami and prosciutto served with mixed olives, Dijon mustard, and a demi baguette

SO CHEESY \$18

Selection of American Grana, provolone, Gorgonzola, and Artigiano cheeses served with a honeycomb and a demi baguette

A LITTLE BIT OF BOTH \$25

A scaled back version of both ALL THE MEATS and SO CHEESY

JUST THE BREAD \$6

Toasted demi baguette served with herb infused olive oil, balsamic glaze, and premium spice blend

SOMETHING SWEET \$14

Brigadeiros (Brazilian truffles): a selection of lemon, raspberry, dark chocolate, and a dark and white chocolate combination.



"If you look the right way, you can see that the whole world is a garden."

Frances Hodgson Burnett, The Secret Garden, 1911