SEASONAL COCKTAILS

TIPSY THYME $16
Pomegranate Syrup ~ Thyme Tincture ~ Lime ~ Tonic ~ Conniption American Dry Gin
Substitute: Tito's

THE GAMBIT $16
Cardamom Tincture ~ Domaine De Canton Ginger Liqueur ~ Mount Gay Rum ~ Luxardo Cherry ~ Burnt Orange Peel
Substitute: Conniption American Dry Gin

HOT BIDDY HIBBY $15
Hibiscus Berry Tea~ Lime ~ Lunazul Reposado ~ Steamed & Served with a House Tamarind & Tajín Rim

LADY GOBBLETON $13
Apple Cider ~ Cinnamon Tincture ~ Lemon ~ Prosecco ~ Bourbon ~ Burnt Brown Sugar Rim ~ Over ice
Substitute: vodka, gin, rum, tequila

PUMPKY DORY $16
Pumpkin syrup ~ Kapali Coffee Liqueur ~ Masala Chai Infused Vodka ~ Toasted Meringue Over Ice

NOLA CLASSICS

HURRICANE $13
Rum ~ Passion Fruit ~ Orange ~ Pomegranate

RAMON'S GIN FIZZ $18
Gin ~ Citrus ~ Cream ~Simple ~ Egg White ~ Orange Blossom ~ Soda Water

SAZERAC $16
Rittenhouse Rye ~ Absinthe ~ Sugar ~ Peychaud's Bitters

VIEUX CARRÉ $16
Rittenhouse Rye ~ Brandy ~ Sweet Vermouth ~ Bénédictine ~ Bitters

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ZERO PROOF COCKTAILS*

Hot Apple Cider $7
Steamed with Lemon & NA Cinnamon Tincture

Pom Pom Season $8
Pomegranate syrup, NA thyme tincture, lime, tonic

Not A Cloud In The Sky $8
Pomegranate, orange, passionfruit, soda water

*Add any house spirit for $7

ZERO PROOF CANS

From: Mashgang- Wisconsin
Chug Tropical Hazy IPA $ 7
Glug Cerveza Lager $ 7
Journey Juice Fruited IPA $7
From:Highland Falls Beverage Co., Charlotte, NC
Highly Likely 5mg THC + 5mg CBG $6

DRAFT BEER

From: Trophy Brewing- Raleigh NC
Trophy Wife Session IPA 4.9% $7
Trophy Husband Amber Lager 5.4% $7
Oktrophyfest Märzen Style Lager 5.5% $8
From Edmond's Oast- Charleston, SC
Something Cold Golden Ale 5.0% $6
Leather Jacket American Porter 6.5% $7
Sour Cranberry American Sour Ale 5.5% $7

BEER CANS & BOTTLES

Miller High Life Pony $2.50
From: Broomtail Brewing – Wilmington, NC
Abt. 12 Abbey Ale Belgian quadruple 10% $9
From Edmonds Oast's Brewing Co.- Charleston, SC
Apple Cider Doughnuts Blonde Ale 5.0% $7
From: Stardust Cellars- Wilkesboro, NC
Funky Ferments Chad's Chai Mead 5.0% $8
From: Botanist & Barrel- Cedar Grove, NC
Earl Grey + Orange Cider 6.9% $8
From: Trophy Brewing- Raleigh, NC
Milky Way Stout (lactose) 5.3% $7
From: Broomtail Brewing – Wilmington, NC
910 Pale Ale 5.2% $7
Moe-Beer Brown Ale 5.4% $7

Wine

WHITE

Adaras Lluvia Blanco 2025 ~ $9/34
Castilla-La Mancha, Spain. Blend of Sauvignon Blanc and Verdejo. Aromas of tropical fruit. Crisp and zesty with a strong mineral backbone.

Bourgogne Aligoté 2024 ~ $16/54
Burgundy, France. Aromas of fresh lemon zest, green apple, and white flowers. Wet stone minerality with a crisp, refreshing finish.

Altos De Torona Albariño 2025 ~ $14/52
Galicia, Spain. Balanced salinity and minerality, with a crisp finished

Fraga do Corvo Godello 2024 ~ $16/54
Galicia, Spain. Medium-bodied, smooth texture, floral aromas, crisp green apple. Bright and precise mineral finish.

ROSÈ

La Jolie Fleur Rosé 2025 ~ $10/38
Provence, France. Nose of fresh grapefruit, peach, and white fruits. Balanced, smooth, silky palate and mineral-driven finish.

BUBBLES

Ramon Canals Cava Brut 2021 ~ $13/48
Catalonia,Spain. Aromas of green apple, lemon, tangerine, and brioche, with a crisp, dry, and balanced palate.

Chandon Garden Collection Spritz ~ $14/52
Lemon Verbena
Orange Peel & Spices

Avissi Prosecco ~ $9/34
Italy. Aromas of honeysuckle with crisp flavors of green apple and ripe pear.

RED

Electric Bee Primitivo 2024 ~ $9/34
Puglia, Italy. Medium-bodied with smooth tannins and balanced acidity. Notes of ripe cherry, plum, and tobacco leaf with a fresh, clean finish.

Quinta Do Gradil 1492 ~ $10/38
Lisbon, Portugal. Full-bodied with aromas of blackberries, plums, and baking spice. Smooth and structured tannins

St. Laurent, Pinot Noir 2023 ~ $12/46
Rouge Valley, Oregon. Light to medium bodied. Notes of hibiscus, clove, vanilla, with silky tannins, vibrant acidity, and a mineral-driven finish.

Conde Vimioso Vinho Tinto ~ $9/34
Tejo, Portugal. Aromas of red fruit and jam, soft tannins, well balanced and structured.

Lopez De Heredia 2015 Rioja ~ $ 60 Bottle only
Rioja, Spain. A classic savory Rioja with aromas of mature red cherry, leather, and sweet tobacco. The palate is fresh and textured with chalky minerality and a long, elegant finish.

Orin Swift Bloodlines Cabernet ~$20/62
California. Rich blackberry, dark fruit, and lavender, balanced by bright acidity and firm, drying tannins.

Comtadine Côtes du Rhône 2023 ~ $7/28
Rhône Valley, France. Notes of spicy raspberry, dark cherry, white pepper, and Provençal herbs. Supple tannins and mild acidity.