

DRINK MENU

SEASONAL SELECTIONS

THE RED QUEEN 14

Bombay Bramble Gin, St. Germaine Elderflower liqueur, Cranberry, Lemon

THE PERFECT PEAR 12

Absolut Pear Vodka, Allspice Dram, Pear, Honey

SWEET AND SALTY 14

Bacardi Spiced Rum, Salted Caramel Kahlúa, Godiva Chocolate liquor, salt rim

JALAPEÑO WATERMELON MARGARITA 14

House infused Jalapeño-Watermelon Tequila, Watermelon puree, Lime, Agave, Chili salt rim

STRAWBERRY BASIL SMASH 12

Bacardi Silver, muddled Strawberries and Basil, Strawberry simple syrup, Lime, Ginger Beer

AÑEJO OLD FASHIONED 16

Deleón Añejo Tequila, maple syrup, hint of jalapeño

BEER SELECTIONS

THE STANDARDS 4

Budweiser, Bud Light, Miller Light, Michelob Ultra

SELECT DOMESTIC AND IMPORTS 5

Amstel Light, Corona, Heineken, Stella Artois, Pilsner Urquell, Buckler N/A

CRAFT*

Wicked Weed Pernicious, IPA, Asheville, NC 7.3% - 8
Sycamore Mountain Candy, IPA, Charlotte, NC 7.2% (16oz) - 9
Sierra Nevada Hazy Little Thing, IPA, Mills River, NC 6.7% - 7
Sierra Nevada Pale Ale, Mills River, NC 5.6% - 6
Westbrook White Thai, Whitbier, Mt. Pleasant, SC 5% - 6
Westbrook Gose, Sour, Mt. Pleasant, SC 4% - 5
Cigar City Maduro, Brown Ale, Tampa Bay, FL 5.5% - 7
Green Man E.S.B. Amber Ale, Asheville, NC 5.5% - 8
Highland Oatmeal Porter, Asheville, NC 5.8% - 6
Legal Remedy Mocha Blonde Stout, Rock Hill, SC 6% - 9
Palmetto Low Country Lager, Charleston, SC 5.5% - 6
Austin Eastciders Blood Orange, Cider, Austin, TX 5% - 6
Bitburger, German Pilsner, Germany 4.8% - 6

**Crafts based on availability*