

DRINK MENU

SEASONAL SELECTIONS

LIVIN' LA VIDA ROCA 15

Roca Patron Reposado, Del Maguey Vida Mezcal, Blackberry puree, Lime juice, Agave, smoke, Black Lava Salt

HAWIIAN RANCH WATER 14

House infused Pineapple Tequila, Lime juice, Topo Chico Mineral water

FORBIDDEN FRUIT 12

Deep Eddy Vodka, Cointreau, Pomegranate juice, Lemon juice

QUEEN BEE 14

Empress 1908 Gin, Ancho Reyes Chili liqueur, Lemon juice, honey

CUCUMBER LIME G&T 12

Cucumber-lime infused Hendrick's, tonic

BLACKBERRY MOJITO 14

Havanah Club Anejo Rum, muddled blackberries, Lime juice, Mint

ANCHO REGULAR MARGARITA 14

Jalapeño infused tequila, Ancho Reyes Chili liqueur, Lime juice, Agave

GRAND MANHATTAN 22

Jefferson's Ocean Bourbon, Grand Marnier, Sweet Vermouth, Bitters

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, Heineken 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
Blakes Hard Cider Flannel Mouth, Armada, MI 6.5% - 6
Bitburger, German Pilsner, Germany 4.8% - 6

**Crafts based on availability*