STANDARD

RAW BAR

N. SEA OYSTERS* $10.5/3 or $21/6 or $42/12
Choice of Gildi or Thai Mignonette

FRENCH OYSTERS* $11/3 or $22/6
Creme Fraiche, Smoked Trout Roe + Chive

CEVICHE* $13
NC State Aquaculture Bass, Green Sauce, Fresno + Tortilla Chips

TUNA TARTARE* $19
NC Tuna, Wasabi Aioli, Sesame + Hashbrown

SNACKS

PIMENTO CHEESE $10
Housemade Pimento Cheese Served with Ritz Crackers

DEVILED EGGS $10
Half Dozen Deviled Eggs, Herb Oil + Dill

ROASTED NC OYSTERS* $18
Oaxacafeller, Beer Cheese or Cajun Parmesan

GRILLED WINGS $15
Guajillo Buffalo, served with Alabama White Sauce

FRIED OYSTER LETTUCE WRAPS $18
Roasted Poblano Pepper Jelly, Lime Crema + Tajin

CESAR'S CHIPS + GUAC $10
House Made Guacamole, Pico, Pickled Onions + Tortilla Chips

QUESO FONDITA $13
House Queso, Chorizo, Hatch Green Chilis + Tortilla Chips

SALADS

STANDARD GREENS $13
Mixed Greens, Shallot Vinaigrette, Herbs + Parmesan

CAESAR* $15
Little Gem Lettuces, Challah Croutons, Anchovy + Parmesan

STEAK* $32
Charred Napa Cabbage, Fresno, Peanuts, Herbs, Pickles + Thai Dressing

ITALIAN CHOPPED $15
Iceberg, Prosciutto, Salami,Radicchio, Pecorino, Italian Dressing, Olives, Sour + Spicy Peppers, Panko

STANDARD CHOPPED (formerly The Wedge) $12
Chopped Iceberg, Queso Fresco, Marinated Cherry Tomatoes, Roasted Corn, Fried Onion + Arbol-Buttermilk Dressing

Protein Add Ons:
Steak $14, Fried Oysters $10, Blackened Shrimp $9, Grilled Chicken $8, Fried Chicken $8, Fried Tofu $5

HANDHELDS

Comes with Fries, Tots or a Side Salad

STANDARD TAVERN BURGER* $25 *(prepared medium)*
8oz Dry Aged Beef, White Cheddar, Bibb Lettuce, Pickles, Garlic Aioli + Milk Bread Bun + *Add on $1.50: Tomato Bacon Jam, Grilled Mushrooms, Caramelized Onions, Bacon.*

STANDARD SMASHBURGER $16
Two 3 oz Patties, Griddled Onions, American Cheese, Dill Pickles, Pop's Russian Dressing + Potato Bun

FRIED CHICKEN SANDWICH $23
Hot Honey, Duke's Mayo, Shredduce, Pickles + Japanese Milk Bread Bun
Lindsey's Way: Sub Fried Tofu $15

FRENCH DIP $17
Provolone, Caramelized Onions, Horseradish Aioli, Au Jus + Hoagie Roll

SHRIMP BURGER $17
Tartar Sauce, Shredduce, Pickles + Japanese Milk Bread Bun

SIDES

BASKET OF FRIES OR TOTS* $8

SIDE SALAD $5

BEETS SALAD $5

POTATO SALAD* $5

SEASONAL FRUIT $5

KIDS MENU

12 and under

MAC + CHEESE $9

Served with Fries, Potato Salad, or Seasonal Fruit:

HOT DOG $10

KID'S CHEESEBURGER $11

CHICKEN TENDERS $10

DESSERTS

APPLE FRITTERS A LA MODE $11
Housemade Apple Fritters with Cinnamon Glaze, Apple Butter + Vanilla Ice Cream

FLOURLESS BROWNIE A LA MODE $12
Brownie, Vanilla Ice Cream + Chocolate Ganache

** Cooked to Order. Consuming raw or undercooked eggs cooked to order, meats, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

STANDARD

RAW BAR

N. SEA OYSTERS* $10.5/3 or $21/6 or $42/12
Choice of Gildi or Thai Mignonette

FRENCH OYSTERS* $11/3 or $22/6
Creme Fraiche, Smoked Trout Roe + Chive

CEVICHE* $13
Local Catch, Green Sauce, Fresno + Tortilla Chips

TUNA TARTARE* $19
NC Tuna, Wasabi Aioli, Sesame + Hashbrown

PLATES

BAR STEAK* $32 *(prepared medium)*
8oz Flat Iron, Green Peppercorn Au Poivre + Frites

MUSSELS* $16
King Hollander Mussels, Green Thai Curry,
Coconut Milk + Grilled Bread

FISH OR SHRIMP TACO PLATTER $21
Grilled Pineapple, Pico de Gallo + Esquites Mayo
Served with a Black Bean + Corn Salad with Queso Fresco
Choice of Corn Tortilla or Del Norte Flour Tortilla

SNACKS

PIMENTO CHEESE $10
Housemade Pimento Cheese Served with Ritz Crackers

DEVILED EGGS $10
Half Dozen Deviled Eggs, Herb Oil + Dill

ROASTED NC OYSTERS* $18
Oaxacafeller, Beer Cheese or Cajun Parmesan

GRILLED WINGS $15
Guajillo Buffalo, served with Alabama White Sauce

FRIED OYSTER LETTUCE WRAPS $18
Roasted Poblano Pepper Jelly, Lime Crema + Tajin

CESAR'S CHIPS + GUAC $10
House Made Guacamole, Pico, Pickled Onions + Tortilla Chips

QUESO FONDITA $13
House Queso, Chorizo, Hatch Green Chilis + Tortilla Chips

SALADS

STANDARD GREENS $13
Mixed Greens, Shallot Vinaigrette, Herbs + Parmesan

CAESAR* $15
Little Gem Lettuces, Challah Croutons, Anchovy + Parmesan

STEAK* $32
Charred Napa Cabbage, Fresno, Peanuts, Herbs, Pickles + Thai Dressing

ITALIAN CHOPPED $15
Iceberg, Prosciutto, Salami,Radicchio, Pecorino, Italian Dressing,
Olives, Sour + Spicy Peppers, Panko

STANDARD CHOPPED (formerly The Wedge) $12
Chopped Iceberg, Queso Fresco, Marinated Cherry Tomatoes,
Roasted Corn, Fried Onion + Arbol-Buttermilk Dressing

Protein Add Ons: Steak $14, Fried Oysters $10, Blackened Shrimp $9, Grilled Chicken $8, Fried Chicken $8, Fried Tofu $5

HANDHELDS

Comes with Fries, Tots or a Side Salad

STANDARD TAVERN BURGER* $25 *(prepared medium)*
8oz Dry Aged Beef, White Cheddar, Bibb Lettuce, Pickles, Garlic Aioli + Milk Bread Bun + *Add on $1.50: Tomato Bacon Jam, Grilled Mushrooms, Caramelized Onions, Bacon.*

STANDARD SMASHBURGER $16
Two 3 oz Patties, Griddled Onions, American Cheese, Dill Pickles,
Pop's Russian Dressing + Potato Bun

FRIED CHICKEN SANDWICH $23
Hot Honey, Duke's Mayo, Shredduce, Pickles + Japanese Milk Bread Bun
Lindsey's Way: Sub Fried Tofu $15

FRENCH DIP $17
Provolone, Caramelized Onions, Horseradish Aioli, Au Jus + Hoagie Roll

SHRIMP BURGER $17
Tartar Sauce, Shredduce, Pickles + Japanese Milk Bread Bun

SIDES

BASKET OF FRIES* $8

BASKET OF TOTS* $8

SIDE SALAD $5

BEETS SALAD $5

POTATO SALAD* $5

SEASONAL FRUIT $5

KIDS MENU

12 and under

MAC + CHEESE $9

Served with Fries, Potato Salad, or Seasonal Fruit:

HOT DOG $10

KID'S CHEESEBURGER $11

CHICKEN TENDERS $10

DESSERTS

APPLE FRITTERS A LA MODE $11
Housemade Apple Fritters with Cinnamon Glaze,
Apple Butter + Vanilla Ice Cream

FLOURLESS BROWNIE A LA MODE $12
Brownie, Vanilla Ice Cream + Chocolate Ganache

** Cooked to Order. Consuming raw or undercooked eggs cooked to order, meats, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

STANDARD

COCKTAILS (CLASSIC)

MARGARITA $13
El Jimador Blanco, Cointreau + Lime

OAXACAN OLD FASHIONED $15
El Jimador Reposado, Vida Mezcal, Agave + Orange Bitters

BEE'S KNEES $13
Beefeater Gin, Lemon, Honey + Saline

RED RAIDER $14
Four Roses, Lemon, House Grenadine

FRENCH MARTINI $14
Tito's Vodka, Chambord + Pineapple

COCKTAILS (FROZEN)

BLACKBERRY MARGARITA $14
Blanco Tequila, Lime, Triple Sec + Blackberry Simple

FROZEN PAINKILLER $14
Gosling's Black Seal, Pineapple, Orange + Coconut Cream

STRAWBERRY DAIQUIRI $14
White Rum, Strawberry Puree + Lime

MIAMI VICE $14
Painkiller + Strawberry Daiquiri Swirled together in a glass.

FROZEN ESPRESSO MARTINI $14
Vodka, Espresso Concentrate + Coffee Liqueur

COCKTAILS (SPECIALTY)

ITALIAN MARGARITA $15
Blanco Tequila, Disaronno, Orange, Lime + Simple

LAVENDER HAZE $13
Lavender Infused Luksusowa, Lemon, Blueberry Butterfly Pea Simple + Soda

CHUPACABRA $13
El Jimador Tequila, Vida Mezcal, Cointreau, Chili Infused Pineapple, Lime + Tajin Salt Rim

ROSIE THE RIVETER $15
Hendricks Gin, Bianco Vermouth, Lillet Rose, Lime + Vanilla Simple

KICK, PUSH, COAST $14
Coconut Washed Blanco Tequila, Orange Liqueur, Lime, Cucumber, Mint + Soda

STANDARD DIRTY MARTINI $14
Rosemary, Caper + Garlic Infused Olive Brine + Olives. Choice of Vodka Or Gin

SODAS, ETC

MEXICAN COKE $4

MEXICAN SPRITE $4

CHEERWINE $4

ICED TEA $3

ESPRESSO $5

NA BEER

UNTITLED ART HAZY IPA $6

ATHLETIC BREWING CERVEZA $6

BEER (HOUSE)

STANDARD LIGHT $6 Pint / 3.8%
American Light Lager

ONE HUNDRED PERCENT $8 Pint / 7%
Hazy IPA Brewed with Rotating Hops

WHATDAYAWANT $6 Pint / 5%
Italian Style Pilsner

STANDARD CERVEZA $6 Pint / 4.5%
Mexican Dark Lager

BEEN HERE FOR YEARS $8 Pint / 7%
West Coast IPA Brewed With Citra + Mosaic Hops

BEER (GUEST)

CREATURE COMFORTS TROPICALIA IPA $8 Pint / 6.6% ABV
(Athens GA) A balanced, soft, and juicy IPA with notes of Ripe Passion Fruit + Citrus Hops

CREATURE COMFORTS CLASSIC CITY LAGER $7 Pint / 4.2% ABV
(Athens GA) Clean, crisp, easy-drinking lager, has been voted America's best pilsner

GUINNESS $9 for 20oz / 4.2%
Irish dry stout with a distinctive dark color, creamy head + roasted malt flavor

CIDER / SELTZER

TOPO CHICO SELTZER (ROTATING FLAVORS) $6

SHACKSBURY ORIGINAL DRY CIDER $7

STANDARD

SPARKLING WINES

GLASS OR BOTTLE

SARTARELLI BRUT (IT) $13 / $52
Stone Fruit, Almond, + Persistent Freshness

DOMAINE THET SPARKLING ROSÉ (FR) $15 / $60
Apple Skin, Red Berries, + Elegantly Dry

SPARKLING WINES

BOTTLE ONLY

SKULL WINES SPARKLING (CA) $45
Yellow Plum, Lemon Peel, + A Hint of Honey

ORBIS MODERANDI PETILLANT NATUREL (NZ) $56
Sky-high Acidity, Racy Citrus, + Spirited Bubbles

DOMAINE LA BOHÈME "FESTEJAR!" ROSÉ (FR) $90
Cranberry, Wild Raspberry, + Allspice

GIMMONET-GONET LE MESNIL GRAND CRU BLANC DE BLANCS L'ORIGINE (FR) $128 Lemon Shortbread, Textbook Minerality, + A Luxe Finish

WHITE WINES

GLASS OR BOTTLE

ARTOMAÑA TXAKOLINA ARABAKO "XARMANT" (SP) $14 / $56 Lime, Green Apple, + A Refreshing Spritz

LOUIE MÉTAIREAU "PETIT MOUTON" MUSCADET SÈVRE-ET-MAINE SUR LIE (FR) $13 / $52 Crisp Pear, Oyster Shell, + Invigorating Acidity

DELTA CHARDONNAY (CA) $13 / $52
Golden Apple, Tangerine, + A Smooth Texture

WHITE WINES

BOTTLE ONLY

LIEU DIT "BLANC DE MER" (CA) $64
Citrus Blossom, Quince, + Subtle Saline

PRA "OTTO" SOAVE (IT) $60
White Peach, Jasmine, + Hazelnut

CARUSO E MININI CATARRATTO SICILIA DOC (IT) $72
Canteloupe, Sea Breeze, + An Opulent Finish

ROSÉ + SKIN CONTACT WINES

GLASS OR BOTTLE

DOMAINE DE MAJAS CÔTES CATALANES ROSÉ $13 / $52
Summer Strawberry, Watermelon Rind, + Ocean Air

AMEZTOI "RUBENTIS" GETARIAKO TXAKOLINA (SP) $15 / $60
Citrus Zest, Red Fruit, + Vibrant Effervescence

MONTE RIO VERMENTINO "THE BENCH" ORANGE WINE (CA) $15 / $60 Lemon Curd, Grapefruit Peel, + Apricot Skin

ROSÉ + SKIN CONTACT WINES

BOTTLE ONLY

MONTENIDOLI CANAIOLO ROSATO (IT) $66
Raspberry, Blood Orange, + Wet Stone

JOLIE-LAIDE PINOT GRIS (CA) $70
Peach, White Tea, + Flowers

RED WINES

GLASS OR BOTTLE

CHRISTINA "KUHLBAR" RED (AT) $15 / $60
Pomegranate, Tangelo, + Eucalyptus Served Chilled

ENFIELD CLUB CATALANES RED BLEND (CA) $14 / $56
Juicy Plum, Blackberry, + Herbs

ULTRAVIOLET CABERNET SAUVIGNON (CA) $13 / $52
Blueberry, Violet, + Velvety Tannins

RED WINES

BOTTLE ONLY

GASPARD PINOT NOIR (FR) $65
Forest Berries, Dried Citrus, + A Smooth Finish

PAX SYRAH NORTH COAST (CA) $85
Black Fruit, Marinated Olive, + Peppercorn

CANTINE MATRONE LACRYMA CHRISTI DEL VESUVIO ROSSO (IT) $72 Amarena Cherry, Smoky Minerality, + Gripping Tannins