

TACOS

PLATTER OPTION \$23 – any 3 tacos with rice & beans, or esquites. Add choice of Guac \$5 or Queso \$4 with chips.

POLLO VERDE \$6

Tomatillo Braised Chicken Thigh, Elote Salsa, Pickled Onion, Cilantro + Corn Tortilla

COCHINITA PIBIL \$6

Slow Roasted Marinated Pork + Corn Tortilla. Choice Of Habanero Or Cilantro-Lime Slaw

SKIRT STEAK \$7

Certified Angus Skirt Steak, Horseradish Crema, Frizzled Onions, Cilantro + Flour Tortilla

BLACKENED SHRIMP \$6

Crab Aioli, Red Cabbage Slaw + Corn Tortilla

MUSHROOM \$6

Chipotle Crema, Red Cabbage Slaw, Queso Fresco, Cilantro + Corn Tortilla

SALADS

LITTLE GEM CAESAR* \$15

Little Gem Lettuces, Jammy Egg, Parm, Crispy Capers, Anchovy, Garlic Croutons + Caesar Dressing

STANDARD GREENS \$13

Local Greens, Sherry Vinaigrette + Parmesan Cheese

STANDARD CHOPPED (formerly The Wedge) \$12

Chopped Iceberg, Queso Fresco, Marinated Cherry Tomatoes, Roasted Corn, Fried Onion + Arbol-Buttermilk Dressing
Add Lardon's \$2

ADD: Blackened Shrimp, Marinated Chicken or Fried Chicken \$8

SNACKS

TRUFFLE TOTS or FRIES \$14

Truffle Aioli, Parmesan + Herbs

CRAB AND ARTICHOKE DIP \$15

Served With Ritz Crackers

CESAR'S CHIPS AND GUAC \$10

House Made Guacamole + Tortilla Chips

PIMENTO CHEESE \$10

With Crackers + Pickles

PECAN SMOKED WINGS \$14

Dry Rubbed, Buffalo Sauce Or Garlic Parm Butter. Served With Ranch

NC SPICY TUNA TARTARE* MP

(NC when available) NC Tuna With Spicy Mayo, Chive, Shallot, Avocado + Tortilla Chips

HAND HELDS

Served with Tots, Fries or a Side Salad for \$1 more

STANDARD SMASH BURGER \$15

Two 3 oz Patties, Griddled Onions, American Cheese, Dill Pickles, Pop's Russian + Potato Bun
(Sub Lettuce Wrap for \$1)

BUFFALO CHICKEN SANDWICH \$16

Fried Chicken Breast Tossed In House Buffalo Sauce, Buttermilk Blue Cheese or Mozzarella, Shredduce, Pickled Celery + Ranch

FALAFEL BURGER \$15

Housemade Falafel Burger, Tzatziki, Pickled Red Onion + Potato Bun

FRIED FISH SANDWICH \$18

Tempura Fried NC Fresh Catch With Cajun Remoulade, Yellow American + Potato Bun



◀ (ON BACK) **FOOD**

BEVERAGES (INSIDE) ▶

COCKTAILS

LONGTIME LISTENER, FIRST TIME CALLER \$12

Gordon's Gin, Disaronno, Allspice Dram + Lime

HAZELNUT MANHATTAN \$15

Evan Williams 1783, Frangelico, Cardamaro + Walnut Bitters

POMEGRANATE RANCH WATER \$13

Blanco Tequila, Lime, Pomegranate + Topo

MARGARITA \$13

El Jimador Tequila, Cointreau, Lime + Tajin Salt Rim

RANCH WATER \$13

El Jimador Tequila, Lime, Topo Chico + Tajin Salt Rim

CLARIFIED JUNGLEBIRD \$14

Goslings 151, Campari, Pineapple, Lime + Demerara

CHUPACABRA \$13

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

NITRO ESPRESSO MARTINI (Draft) \$14

Licor 43, Lunazul Reposado, Cointreau, Espresso Cold Brew + Cinnamon Sugar Rim

ALMOST FAMOUS \$14

Toasted Cardamom Infused El Jimador Reposado, Pomegranate Liqueur, Pomegranate Juice + Lemon

PAINKILLER (frozen) \$14

Goslings Dark Rum, Orange, Pineapple, Coconut + Fresh Nutmeg

DRY HOPPED G&T (frozen) \$14

Gordon's Gin + House Tonic Dry Hopped With Citra

CRANBERRY POMEGRANATE MARGARITA (frozen) \$14

Blanco Tequila, Cranberry, Grenadine, Orange + Lime

VIETNAMESE COFFEE (Frozen) \$14

Vodka, Coffee Liqueur, Cold Brew + Condensed Milk Simple

CIDER & SELTZER

TOPO CHICO SELTZER (Rotating Flavors) \$6 Pint

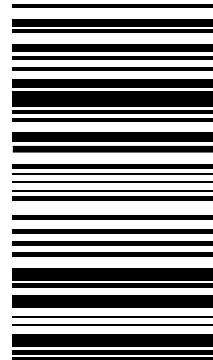
BULL CITY 'OFF MAIN' CIDER \$7

SOCIAL STANDARD (Delta 9 Seltzer) \$8

Hibiscus Water Delta 9 Seltzer. *Ages 21 and Up Only.*

N/A BEVERAGES

NA Athletic Hazy IPA \$6 NA Athletic Mexican Lager \$6



BEER

WHATDAYAWANT \$6 Pint / 5%

Italian Style Pilsner

STIRRED NOT SHAKEN \$6 Pint / 6.3%

Raspberry Lemonade Style Gose, *Contains Lactose*

WAX ON \$8 8oz / 4.8% ABV

Spiced Wheat With Orange Peel + Coriander

STANDARD CERVEZA \$6 Pint / 4.5%

Mexican Dark Lager

ONE HUNDRED PERCENT HAZY IPA \$8 Pint / 7%

Hazy IPA Brewed With Rotating Hops

BEEN HERE FOR YEARS \$8 Pint / 7%

West Coast Style IPA Brewed with Mosaic and Citra Hops

STANDARD LIGHT \$6 Pint / 3.8%

American Light Lager

BEER COCKTAILS

STANDARD SPAGHETT \$9

Light Beer, Aperol + Lemon

BEERITA \$10

Lager + Tequila, Cointreau, Lime, Tajin Salt Rim

WHAT'S IN A NAME? \$12

Blanco Tequila, Aperol, Lime, Ginger Syrup, IPA

MOCKTAILS

SHIRLEY TEMPLE \$6

Sprite + Grenadine (add vodka \$6)

DREAMSICLE \$6

Orange, Vanilla + Topo Chico (add rum \$6)

JUKIE \$6

Grapefruit, Lime, Ginger Simple + Topo Chico

BUBBLES

CAN XA CAVA \$12 5oz / \$36 btl

Zesty Lemon, Shortbread + Refreshingly Dry

ZANASI LAMBRUSCO DI SORBARA \$15 5oz / \$60 btl

Refreshing Red Fruit, Tangy Balsamic, + Wild Herbs

WHITE WINE

PRODUTTORI DI MANDURIA "ALICE" VERDECA

\$13 5oz / \$52 btl Puglian Lemon, Peach, + Sea Spray

DOMAINE LAURENT CHARDIGNY BOURGOGNE BLANC

\$14 5oz / \$56 btl Meyer Lemon, Apple, + Honeycomb

RED WINE

MONTE RIO CELLARS "SKULL WINES" RED \$13 5oz / \$52 btl

Juicy Plum, Blackberry, + Peppercorn

JOUVES & CROISILLE MALBEC DE SOIFF \$13 5oz / \$52 btl

Raspberry Jam, Juicy Blueberry, + A Hint of Mint

BODEGAS VENTA LA VEGA "ADARAS ALDEA" GARNACHA/SYRAH

\$12 5oz / \$48 btl Black Cherry, Warming Spices, + Savory Smoke

ROSÉ & ORANGE WINE

HEIDI SCHROCK "TOUR DE ROSÉ" \$14 5oz / \$56

Salted strawberry, Rose Petal, + Sage

VITICOLTORI SENESI ARETINI 'GATTO ARANCIO' ORANGE

\$14 5oz / \$56 Citrus Peel, Dried Peach + Salted Almond

ALT. BEVERAGES

Mexican Coke or Mexican Sprite (355mL) \$4

Diet Coke \$3 Fanta Orange \$4

Cheerwine \$4 San Pellegrino \$5

MENU

BRUNCH

WAFFLE'D FRENCH TOAST \$15

Waffle Pressed French Toast, Blueberry, Whipped Cream + Cinnamon Maple

BREAKFAST SMASHBURGER \$15

3oz Smash Patty, Griddled Onion, Square Egg, Hash Brown, American Cheese, Pop's Russian Dressing + Martin's Potato Roll

EGG McSTANDARD \$10

Square Egg, American Cheese + Michael's English Muffin. Add Sausage OR Bacon \$4 *No Egg Substitution.

CHICKEN AND WAFFLES \$17

Fried Chicken, Hot Honey + Waffles

AVOCADO TOAST \$9

Crushed Avocado, Jammy Egg, Espelette, Herbs + Boulted Bread

HAND HELDS

SMASHBURGER \$15

Double Smashburger, American Cheese, Griddled Onions, Dill Pickles, Pop's Russian Dressing + Martin's Potato Bun

GREEN CHILE SMASHBURGER \$15

Double Smashburger, American Cheese, Roasted Hatch Green Chile Salsa Verde, Shaved Onions, Duke's Mayo + Martin's Potato Bun

SHRIMP ROLL \$15

NC Poached Shrimp, Pickled Celery, Red Onion, Herbs, House Mayo + Martin's Roll

DRINKS

DREAMSICLE MIMOSA \$10

Orange, Vanilla + Bubbles

MIMOSARITA \$12

Lime, Orange Juice, Tequila, Bubbles

GINGER GRAPEFRUIT SHANDY \$8

Ginger, Grapefruit + Lager

AYE DOG \$12

Fresh Grapefruit Juice, Aperol, Vodka, Salt Rim

BLOODY MARY OR MARIA \$9

House Bloody Mix, Choice of: Vodka, Tequila, or Mezcal

SNACKS

CRAB AND ARTICHOKE DIP \$15

Served With Ritz Crackers

CESAR'S CHIPS AND GUAC \$10

House Made Guacamole + Tortilla Chips

PIMENTO CHEESE \$10

With Crackers + Pickles

NC TUNA TARTARE* MP

(NC When Available) NC Tuna, Shallots, Chives, Calabrian Chili Mayo + Tortilla Chips

STANDARD PATATAS BRAVAS \$12

Tater Tots, Brava Sauce + Garlic Aioli

HASH BROWNS \$12

With Creme Fraiche + Smoked Trout Roe

PECAN SMOKED WINGS \$14

Dry Rubbed or Buffalo Sauce + Ranch Dressing

SALADS

BACON EGG + CHEESE SALAD \$15

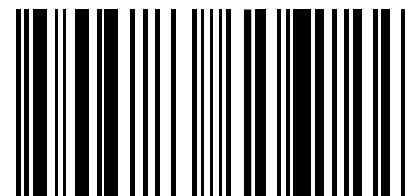
Local Greens, Bacon, Jammy Egg, Parm, Garlic Bread Croutons + Bacon-Sherry Vinaigrette

LITTLE GEM CAESAR* \$15

Little Gem Lettuces, Jammy Egg, Parm, Crispy Capers, Anchovy, Garlic Croutons + Caesar Dressing

+ ADDITIONS

Blackened Shrimp, Marinated Chicken or Fried Chicken \$8
Blackened Or Tempura Fried Fish MP



STANDARD