

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

PORK TACO \$6

Cochinita Style Pork + Corn Tortilla. Choice of Habanero Slaw Or Cilantro-Lime Slaw

SKIRT STEAK \$7

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

SHRIMP TACO \$6

+Blackened Shrimp, Cilantro Lime Crema, 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, Herb Mix + 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

ROASTED ONION DIP \$15

Roasted Onion + Garlic, Sour Cream, Chives + House Made Chips

CESAR'S CHIPS AND GUAC \$10

House Made Guacamole + Tortilla Chips

PIMENTO CHEESE \$10

With Crackers + Pickles

PECAN SMOKED WINGS \$15

Dry Rubbed, Buffalo Sauce Or Orange Sesame. 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 \$16

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

BUFFALO CHICKEN SANDWICH \$17

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

FALAFEL BURGER \$15

Housemade Falafel Burger, Tzatziki, Shredduce, 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

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

CHUPACABRA \$13

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

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

STRAWBERRY MARGARITA (frozen) \$14

Blanco Tequila, Lime, Strawberry + Orange Liqueur

VIETNAMESE COFFEE (Frozen) \$14

Vodka, Coffee Liqueur, Cold Brew + Condensed Milk Simple

BEER COCKTAILS

STANDARD SPAGHETT \$9

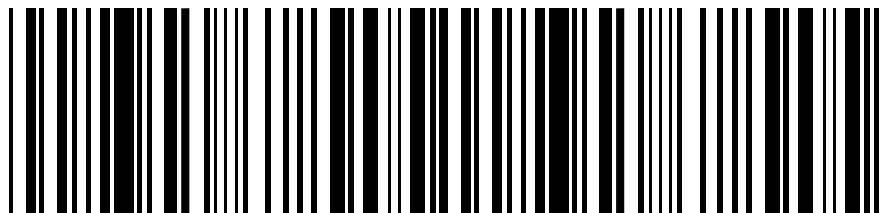
Light Beer, Aperol + Lemon

BEERITA \$10

Lager + Tequila, Cointreau, Lime, Tajin Salt Rim

WHAT'S IN A NAME? \$12

Blanco Tequila, Aperol, Lime, Ginger Syrup, IPA



BEER

HIBISCUS TRIPEL \$8 Pint / 8%

Belgian Style Tripel Brewed With Hibiscus Flower

WHATDAYAWANT \$6 pint / 5% ABV

Italian Style Pilsner

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

CIDER & SELTZER

UNTITLED ART SELTZER (Rotating Flavors) \$6 Pint

SHACKSBURY ORIGINAL DRY CIDER \$7

SOCIAL STANDARD (Delta 9 Seltzer) \$8

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

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

N/A BEVERAGES

NA Athletic Hazy IPA \$6

NA Athletic Mexican Lager \$6

SPARKLING

MAISON DARRAGON VOUVRAY BRUT \$15 5oz / \$60 btl

Tender Pear, White Flowers, & Honeycomb

DELTA SPARKLING ROSE 13 5oz / \$52 btl

Crunchy Bing Cherry, Grapefruit Peel, & Playful Bubbles

WHITE WINE

QUINTA DE SANTIAGO VINHO VERDE \$12 5oz / \$48 btl

Electric Lime, Salted Melon, + A Delightful Spritz

GASPARD SAUVIGNON BLANC \$14 5oz / \$56 btl

Lemon Verbena, Pineapple, & Racy Acidity

GARCIAREVALO "CASAMARO" BLANCO \$13 5oz / \$52 btl

Mango, Crushed Seashell, + Rich Texture

RED WINE

CALX PRIMITIVO \$14 5oz / \$56 btl

Lively Red Raspberry, Dried Fig, + Aromatic Herbs. Served Chilled

DURNBERG ZWEIGELT FALKENSTEIN \$14 5oz / \$56 btl

Black Currant, Tapenade, + White Pepper

ROSÉ & ORANGE WINE

AMEZTOI TXAKOLINA ROSATO "RUBENTIS" \$15 5oz / \$60 btl

Citrus Zest, Red Fruit, + Vibrant Effervescence

GOBELSBURG CISTERCIEN ROSE \$14 5oz / \$56 btl

Crushed Strawberry, Refreshing Minerality, + A Long Finish

CARUSO E MININI "ARANCINO" ORANGE WINE \$15 5oz / \$60 btl

Blood Orange, Seaside Herbs, + Peach Skin

ALT. BEVERAGES

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

Diet Coke \$3 Cheerwine \$4 Mineragua \$5