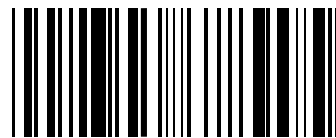


STANDARD



RAW BAR

N. SEA OYSTERS* \$10.5/3 or \$21/6 or \$42/12

Choice of: Lexington BBQ or Thai Mignonette

FRENCH OYSTERS* \$11/3 or \$22/6

Creme Fraiche, Smoked Trout Roe + Chive

FLUKE CRUDO* \$15

Ginger, Fresno, Black & White Sesame + Scallion

CEVICHE* \$13

NC State Aquaculture Bass, Green Sauce, Fresno + Tortilla Chips

TUNA TARTARE* \$19

NC Tuna, Wasabi Aioli, Sesame + Hashbrown

BEEF TARTARE* \$19

Espelette Aioli, Horseradish + Waffle Fries

SNACKS

DEVILED EGGS \$10

Half Dozen Deviled Eggs, Herb Oil + Dill

ROASTED NC OYSTERS* \$18

Oaxacafellar, Standard Beer Cheese, or Chipotle Bourbon

GRILLED WINGS \$15

Choice of Guajillo Buffalo or Apricot Pasilla. 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

HANDHELDS *Comes with Fries, Tots, Salad (+\$1)*

STANDARD TAVERN BURGER* \$27

7oz Pat LaFrieda Dry Aged Beef, White Cheddar, Bibb Lettuce, Pickles, Garlic Aioli + Milk Bread Bun + *Add On \$1.50: Tomato Bacon Jam, Grilled Mushrooms, Caramelized Onions*

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, Shreddeuce, Pickles + Japanese Milk Bread Bun

FRENCH DIP \$17

Provolone, Caramelized Onions, Horseradish Aioli, Au Jus + Hoagie Roll

SHRIMP BURGER \$17

Tartar Sauce, Shreddeuce, Pickles + Japanese Milk Bread Bun

FISH TACO PLATTER \$21

Grilled Pineapple Pico de Gallo, Esquites Mayo.
Choice of Corn Tortilla or Del Norte Flour Tortilla.

PLATES

BAR STEAK* \$32

8oz Flat Iron, Green Peppercorn Au Poivre + Frites

PIRI PIRI CHICKEN \$20

Joyce Farms Half Bird, New Potatoes + Lemon Aioli

MUSSELS* \$16

Mussels, Tarragon, Creme Fraiche, Pernod + Grilled Bread

SWORDFISH SCHNITZEL \$30

Radicchio, Creme Fraiche, Dill + Lemon

CLAMS FRITES \$14

Manhattan Clam Chowder, Fries + Herb Oil

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 STACK \$21

Grilled Pork Belly, Tomatoes, Blue Cheese Crumbles, Pickled Red Onion, Buttermilk Dressing

Protein Add Ons: Steak \$14, Fried Oysters \$10, Grilled Shrimp Skewer \$9, Grilled Chicken \$8, Fried Chicken \$8

SIDES

BASKET OF FRIES* \$8

TATER TOTS \$5

SIDE SALAD \$5

CUCUMBER SALAD \$5

POTATO SALAD* \$5

SEASONAL FRUIT \$5

KIDS MENU

12 and under

MAC + CHEESE \$9

HOT DOG \$9

KID'S CHEESEBURGER \$10

CHICKEN TENDERS \$10

DESSERTS

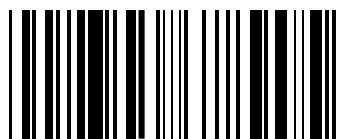
GUINNESS CHEESECAKE \$11

Coffee Shortbread Crust, Bailey's Soft Cream + Guinness Caramel

FLOURLESS BROWNIE A LA MODE \$12

Brownie, Vanilla Ice Cream + Chocolate Ganache

** 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)

STANDARD SLUSHIE \$14

Vodka, Peach, Pineapple, Vanilla + Lemon

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 CLASSIC MARGARITA \$14

Blanco Tequila, Triple Sec, Lime + Orange

FROZEN ESPRESSO MARTINI \$14

Vodka, Espresso Concentrate + Coffee Liqueur

COCKTAILS (SPECIALTY)

SNIP HUNT \$15

Four Roses, Cynar + Aperol

LAVENDER HAZE \$13

Lavender Infused Luksusowa, Lemon, Blueberry Butterfly
Pea Simple + Soda

CHUPACABRA \$13

Blanco Tequila, Cointreau, Lime + Chili Pineapple Juice

WATERMELON MARGARITA \$14

El Jimador Reposado, Triple Sec + Watermelon Sauce
with a Chamoy Tajin 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 \$4

MEXICAN COKE

MEXICAN SPRITE

SPRITE

CHEERWINE

DIET COKE

NA BEER

UNTITLED ART HAZY IPA \$6

UNTITLED ART PILSNER \$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

FLIP FLOP FASHION \$8 Pint / 7%

Wilmington Brewing Collaboration IPA with
Citra, Idaho 7 + Amarillo 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

HITACHINO NEST WHITE \$12 for 12oz / 5.5% ABV

(Japanese Witbier from Kiuchi Brewery) with notes of coriander, nutmeg + orange peel

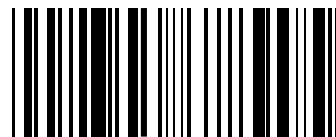
GUINNESS \$9 for 20oz / 4.2%

Irish dry stout with a distinctive dark color, creamy head + roasted malt flavor

CIDER / SELTZER

UNTITLED ART SELTZER (ROTATING FLAVORS) \$6

SHACKSBURY ORIGINAL DRY CIDER \$7



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

Cantaloupe, Sea Breeze, + An Opulent Finish

ROSÉ + SKIN CONTACT WINES

GLASS OR BOTTLE

OSTATU ROSADO (SP) \$13 / \$52

Sun-Ripened Strawberry, Sea Foam, + A Crisp Finish

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