

HABERDISH COCKTAILS

SHIMS & APERITIFS

Fanciful 75 \$15
sipsmith strawberry gin, lemon, simple, blanc de blanc sparkling wine

Flying South \$13
beefeater gin, blanc vermouth, luxardo, allspice dram, lemon, creme de violet, star anise

Untamed Poetry \$11
tanqueray sevilla orange gin, dolin blanc, lemon oleo, basil, housemade tonic syrup, strawberries, soda

SPIRIT-FREE COCKTAILS

California Sober \$11
locally grown hemp & brown rice syrup, lemon oleo, grapefruit, soda *-contains CBD*

Boy's Club \$10
cheerwine reduction, baking spices, whiskey barrel-smoked black pepper, orange juice, soda

PUNCH & REFRESHERS

Spring Fever \$15
el jimador blanco tequila, housemade fever syrup, lime, jalapeño, ginger beer, cilantro

Perfect Match \$15
altos reposado tequila, blood orange gomme syrup, passion fruit puree, lime

^Happy Go Lucky Punch
\$12 | \$25 | \$52
champagne, gin, vodka, grapefruit, lime, blood orange tea syrup, soda

^What's the Tea? Blackberry Punch \$13 | \$26 | \$54
vodka, krupnikas, cardamaro, blackberry-thyme-earl grey syrup, lemon, grapefruit, soda

^Pineapple Spiced Rum Punch \$12 | \$25 | \$52
muddy river coconut rum, jalapeño rum, falernum, pineapple, lime, soda

SPIRIT FORWARD

Banana Flapjack Old Fashioned \$18
elijah craig single barrel, giffard banana liqueur, cinnamon simple syrup, orange, angostura & pooter bitters — *clarified through milk*

Smoked Bonded Old Fashioned \$18
jack daniel's bonded whiskey, brown sugar, peach-grapefruit bitters, smoked with barrel-aged wood chips

Liquid Sunshine \$17
inverroche classic gin, diplomático planas rum, yuzu liqueur, fino sherry, lemon, genmai-cha green tea syrup, fresh basil

Mind Your Own Beeswax \$15
roku japanese gin, cocchi americano semi-sweet white vermouth, & dolin blanc floral white vermouth — *washed through beeswax & topped with housemade spiced raspberry tea soda*

Barrel-Aged Vieux Carre \$15
george dickel rye, maker's mark bourbon, brandy, sweet vermouth, & benedictine barrel-rested in solera method with peychaud's & trinity bitters

Barrel-Aged Black Manhattan \$15
larceny bourbon & amaro montenegro barrel-rested in solera method with house bitters

It's Giving Lemons \$17
chemist barrel rested gin, pierre ferrand dry curaçao, lemon-anise syrup, lemon, coconut milk, crushed ice

DERBY JULEPS!

HOUSE MINT JULEP \$13
old grand dad bourbon, mint, sugar, crushed ice

WOODFORD BOURBON MINT JULEP \$18
woodford bourbon private blend, mint, sugar, montenegro, branca menta, chocolate bitters, crushed ice
with a complimentary julep cup...while supplies last!

HABERDISH MAKER'S MARK MINT JULEP \$20
haberdish maker's mark private select bourbon, mint, sugar, crushed ice

KARMA COCKTAIL

aviation gin, courvoisier vs cognac, aromatised wine, rosé reduction, honey, lemon, rose sugar rim \$13

**Partial proceeds from this cocktail will be donated to a local middle school in the Sedgefield neighborhood serving 500 sixth, seventh, & eighth graders, all coming from a wide variety of socioeconomic backgrounds in Charlotte. Thank you for your support!*

AFTER DINNER COCKTAILS

Dream of Possibilities \$20
elijah craig single barrel proof, borghetti espresso liqueur, fernet branca, cruzan blackstrap rum

Drunk Elephant \$12
house-made cold brew, burnt sugar syrup, amarula cream liqueur — *shaken & served over ice*

AMARO

Appalachian Fernet \$12	Fernet Branca \$10
Averna \$12.5	Flora \$10
Becherovka \$8	Montenegro \$11
Branca Menta \$9	Nonino \$14.5
Campari \$11	Oscuro \$10.5
Cynar \$9	Ramazzotti \$7.5
	Zucca \$9.5

Amaro Flight \$12
taste 3 amari of your choice

DIGESTIVES

herbaceous shots to settle the stomach

Underberg \$5
served with a straw

Head Start \$9
branca menta + fernet branca

Becherovka \$8
herbal cinnamon liqueur

*^ Contains Nuts * Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness*

DRAFT BEER

NoDa Brewing West Coast What Pils

Charlotte, NC

4.5% ABV | \$8

(short pour)

in honor of International Women's Month

Bud Light Lager

St. Louis, MO

4.2% ABV | \$4

Wicked Weed Appalachia Session IPA

Asheville, NC

4.7% ABV | \$6

Stone Beueneza Salt & Lime Lager

Escondido, CA

4.7% ABV | \$6

Allagash White

Portland, ME

5.1% ABV | \$7

Victory Prima Pils

Downingtown, PA

5.3% ABV | \$6

Firestone Walker Mind Haze IPA

Pasa Robles, CA

6.2% ABV | \$7

Ommegang Dream Patch Fruited Sour

Copperstown, NY

6.5% ABV | \$8

(short pour)

ROSÉ & BUBBLES

Rosé

Vincent, Willamette, Oregon \$14 | \$43

Sparkling Rosé

Kivelstadt, California \$56

Scharffenberger, California \$70

Prosecco Brut

Cantine Maschio, Italy \$9 | \$34

Brut

Stoeffler 'Crémant D'Alsace' Blanc de Blanc, Alsace, France \$15 | \$56

Roederer Estate, California \$35 — half

Pommery Brut Royal, Champagne, France \$65 — half

Laurent-Perrier, Champagne, France \$120

Delamotte Blanc de Blancs NV, Champagne, France \$185

Extra Brut

Trouillard, Champagne, France \$85

Moreau 'Piece Maitresse', Champagne, France \$145

WHITE WINE

Riesling

Willamette Valley Vineyards, Willamette, Oregon \$10 | \$38

Sauvignon Blanc

Kate Arnold, California \$10 | \$38

Pinot Gris

Portlandia, Willamette, Oregon \$11 | \$42

Chardonnay

theoleo, Arroyo Seco \$13 | \$46

Brea, Central Coast \$16 | \$62

Jordan, Russian River Valley \$80

RED WINE

Pinot Noir

Matthew Fritz, North Coast, California \$10 | \$38

Gothic 'Nevermore', Willamette Valley, Oregon \$16 | \$62

Belle Glos 'Clark & Telephone', Santa Maria Valley \$110

Red Blend

Forlorn Hope 'Queen of the Sierra', California \$14 | \$48

Klinker Brick 'Brickmason', Lodi, California \$12 | \$46

Orin Swift 'Machete', California \$105

BV 'Tapestry', Napa Valley, California \$120

Shiraz

Mollydooker 'The Boxer', Australia \$70

Cabernet Sauvignon

Aquinas, North Coast, California \$10 | \$38

Educated Guess, Napa County, California \$13 | \$52

Orin Swift 'Palermo', California \$115

Stag's Leap 'Artemis', Napa Valley, California \$175

Ramey 'Annum', Napa Valley, California \$200

PORT

Graham's

10-Year Tawny Port, Portugal \$14

