

# HABERDISH COCKTAILS

## SHIMS & APERITIFS

**Raisin' The Bar** \$14  
aviation gin, plum-raisin syrup, blanc de blanc sparkling wine, lemon

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

**Bittersweet Synergy** \$13  
bols genever gin, campari, cocchi di torino, burnt sugar syrup

## SPIRIT-FREE COCKTAILS

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

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

## PUNCH & REFRESHERS

**Leaf Peeping** ^ \$15  
wild turkey 101, local apple cider, ginger beer, maple extract, bitters

**Holiday Mule** ^ \$14  
tito's, orange liqueur, cranberry, lemon anise syrup, ginger beer, fresh rosemary, fresh cranberries, holiday magic

**^Happy Go Lucky Punch**  
\$12 | \$25 | \$52  
champagne, beefeater gin, tito's, lime, grapefruit, blood orange tea syrup, soda

**^What's the Tea? Blackberry Punch** \$13 | \$26 | \$54  
tito's, 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 rum, falernum, pineapple, lime, soda

## SPIRIT FORWARD

**We Got the Beet** \$16  
cap & cane spiced rum, italicus bergamot liqueur, beet & raspberry syrup, lemon

**Liquid Sunshine** \$17  
mahón mediterranean gin, diplomático planas aged white rum, yuzu liqueur, fino sherry, genmai-cha green tea syrup, lemon, fresh basil

**Kitten Death Metal** \$15  
del maguey vida mezcal, becherovka herbal cinnamon liqueur, passion fruit syrup, lime, sweetened coconut cream

**Sugar Plum Fairy** \$20  
woodford reserve private barrel, cruzan blackstrap rum, pomegranate syrup, angostura bitters, lemon, mulled wine float — *clarified through milk*

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

## KARMA COCKTAIL

altos plata blanco tequila, montenegro, licor 43, coffee syrup, cold brew \$14

*\*Partial proceeds from this cocktail will go to Carolina Refugee Resettlement Agency (CRRRA). Their mission is to receive, to connect, and to empower newly arrived refugees in the Charlotte area so that they begin successful and self sufficient lives in the United States. For more info, visit [carolinarefugee.org](http://carolinarefugee.org).*

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

**House Mint Julep** \$16  
elijah craig small batch bourbon, mint, sugar, crushed ice

**^ Too Hot To Handle** \$16  
averna, del maguey vida mezcal, st elizabeth allspice dram, wasabi & honey powder rim  
— *sesame & coconut oil infused*

**Lavender for Luck** \$13  
planteray original dark rum, barbancoourt 8yr rhum, lavender cream lemonade, crushed ice, nutmeg

**Gingerbread Old Fashioned** \$24  
makers mark private select, gingerbread syrup, orange zest, snowflake ice cube

## CANNABIS COCKTAILS

**New Best Friend** \$14  
calmezzi original hemp-infused beverage, amethyst lemon serrano non-alcoholic spirit, lime, simple syrup, soda — *contains THC*

**High Spirited** \$15  
calmezzi spiced hemp-infused beverage, coconut cream, orange juice, pineapple juice  
— *contains THC*

## AFTER DINNER COCKTAIL

**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

**Averna** \$12.5  
**Becherovka** \$8  
**Branca Menta** \$9  
**Campari** \$11  
**Cynar** \$9  
**Fernet Branca** \$10  
**Flora** \$10  
**Montenegro** \$11  
**Nonino** \$14.5  
**Oscuro** \$10.5  
**Ramazotti** \$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

# DRAFT BEER

## NoDa Brewing Coco Loco

Charlotte, NC  
6.2% ABV | \$7

## Bud Light Lager

St. Louis, MO  
4.2% ABV | \$4

## Von Trapp Dunkel

Stowe, VT  
5.7% 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)

## Wicked Weed Pernicious IPA

Asheville, NC  
7.3% ABV | \$7

## Athletic Brewing Run Wild N/A IPA

Milford, CT  
<0.5 ABV | \$6  
(short pour)

# ROSÉ & BUBBLES

## Rosé

Greetings, Willamette Valley, Oregon \$13 | \$42

## Sparkling Rosé

Kivelstadt, California \$56

## Prosecco Brut

Cantine Maschio, Italy \$10 | \$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

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  
Orin Swift 'Machete', California \$105  
BV 'Tapestry', Napa Valley, California \$120

## Shiraz

Mollydooker 'The Boxer', Australia \$70

## Cabernet Sauvignon

GunBun, Napa Valley, California \$18 | \$68  
Bonterra Mendocino, California \$15 | \$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

