

Cocktails

The Raw Ol' Fashioned – Southern Star Double Rye *Southern Star Distillery Statesville, NC*, raw simple, & Orange Bitters *Remedy cocktail company, Holly Springs, NC* \$15

Mountain Ridge Bourbon – Seven Jars Rye *Charlotte, NC* with a wild berry smash from Ashe County farms and Ginger Beer \$13

The Simple Conniption – Conniption Gin *Durham, NC*, basil, lemon zest, cucumber, & tonic \$13

The Local Margarita – Sabor del sol Reposado *Cristalina Zebulon, NC*, Cointreau, Myer lemon, key lime juice citrus blend, & honey \$15

Simple Spicy – Blanco Tequila with lime juice, OJ, & jalapeno \$13

Espresso Martini – Method and Standard Vodka *Piedmont Distillers Piedmont, NC*, Asheville Coffee Liquor & Big Guns Coffee *Tryon, NC* \$15

Local Lemonade – Midnight Moon lemonade moonshine, Myer lemon/limeade and dragon fruit boba \$12

WINE

Sparkling & Rose

La Marca Prosecco \$13 | \$50

Don Simone Brut Champagne \$13 | \$50

Yes Way Rose \$13 | \$50

Red

Charles & Charles Double Trouble Blend \$13 | \$50

The Show Malbec \$15 | \$58

L Martini Cabernet \$15 | \$58

Matchbook Cabernet \$13 | \$50

Vivant Robert Mondavi Merlot \$13 | \$50

Chateau Sovereign Pinot Noir \$13 | \$50

White

J Vineyards Pinot Gris \$13 | \$50

Cave de Lugny Chardonnay \$13 | \$50

Han Chardonnay \$15 | \$58

The Federalist Sauvignon Blanc \$15 | \$58

Finis Pinot Grigio \$13 | \$50

Bex Riesling \$13 | \$50

The Local Wine

Childress Classic Red \$10 | \$38

Childress Classic White \$10 | \$38

The Local Sangria red or white \$11

peach and apple schnapps, blackberry brandy

THE LOCAL

Beer

The Local Draft Line Up

AMB Southern Apple Cider 5% \$8
Bond Brothers: O'Rascals Irish Stout 5.8% \$8
Bull City Cider: Bludacris Cider 6% \$8
Burial: The Savages of Ruminating Minds NEIPA 7.2% \$8
Catawba: White Zombie White Ale 5.10% \$8
Crank Arm Brewery: Skid Lid Tangerine Sour 5.2% \$8
Foothills: Torch Pilsner 5.3% \$6
Highland: Gaelic Ale 5.5% \$7
Incendiary Brewing: Strawberry Kiwi Seltzer 5.5% \$8
Komana Steam Me up Scotty Scottish Ale 7% \$6
Lonerider: Sweet Josie Brown 6.1% \$7
Noda: Lil Slurp Juicy IPA 6% \$8
R&D: Storm Brew Lager 4.2% \$5
Red Oak Munich Lager 5% \$7
Salty Turtle Kolsch 5.6% \$7
Sierra Nevada: Pale Ale 5.6% \$7
Southern Pines blonde 5% \$7
Trophy Wife: Session IPA 4.9% \$7
Vicious Fishes: Double Dragons DIPa 8% \$8
Wicked Weed: Pernicious America IPA 7% \$8

Packaged Selection

Budweiser Lager \$5
Bud Light light Lager \$5
Coors Light light lager \$5
Miller Lite light lager \$5
Mich Ultra-light lager \$5
Labatt Blue Canadian Legacy \$7
Corona Lager \$7
Guinness Irish Stout \$9
Athletic Lite Light N/A Lager \$5
Athletic Lite Golden N/A Lager \$5
Resident Culture- Narc -N/A IPA \$5
Stella Zero N/A Pilsner \$5
Blackberry Cider \$7
Flat Rock Peach Cider \$7
White Claw Black Cherry Seltzer \$8

Draft

Mich Ultra 4.2% \$6
Miller Lite 4.2% \$6
Yuengling 4.5% \$6
Stella 5% \$8

Flights – 4 x 5 oz pours \$10

Game Day: Storm Brew, Red Oak,
Salty Turtle Kolsch, Foothills Torch Pilsner

Carolina Pour: Southern Pines blonde, Highland
Gaelic, Sierra Nevada Pale Ale, Catawba White
Zombie

4th Line: Trophy Wife, Noda Lil Slurp, Wicked Weed
Pernicious, Vicious Fishes Double Dragon

Power Play: Select 4 \$12