

## SPARKLING WINES

Avissi Prosecco, Veneto, Italy	8	28
Fizz 56 Sparkling Red, Piemonte, Italy	8	28
Domaine Chandon Brut, California		24
Moet & Chandon Imperial, Epernay France		65
Veuve Clicquot Brut Yellow Label, Reims, France		75

## WHITE WINES

Montevina Pinot Grigio, California	6	20
Benvolio Pinot Grigio, Italy	7	24
Shelton Riesling, Yadkin Valley	7	24
Beringer White Zinfandel, California	5	17
Bulletproof Picasso Sauvignon Blanc, California	7	24
Brancott Sauvignon Blanc, New Zealand	8	28
J. Lohr 'Riverstone' Chardonnay, Arroyo Seco	7	24
Kendall-Jackson 'Vintner's Reserve' Chardonnay, California	8	28
La Crema Chardonnay, Sonoma Coast	10	35
Childress 'Three' White Blend, Yadkin Valley	6	20
Ferrari-Carano 'Bella Luce' White Blend, Sonoma County	8	28
Villa Pozzi Moscato, Sicily, Italy	7	24
Trimbach Pinot Gris, Alsace, France		44
Chateau Ste. Michelle 'Eroica' Riesling, Columbia Valley		45
Cakebread Cellars Chardonnay, California		55
Mer Soleil Reserve Chardonnay, Santa Lucia Highlands		60

## RED WINES

Hob Nob Pinot Noir, France	6	20
Meiomi Pinot Noir, Monterey/Santa Barbara/Sonoma Counties	10	35
Gabbiano Chianti DOCG, Italy	7	20
14 Hands Merlot, Washington State	7	24
Colores Del Sol Malbec, Mendoza, Argentina	6	20
The Show Malbec, Mendoza, Argentina	9	32
Zinfatuation Zinfandel, Amador	7	24
Terra d'Oro Zinfandel, Amador	9	32
The Crusher Petite Sirah, Clarksburg	7	24
The Magician Red Blend, California	9	31
Skyfall Cabernet Sauvignon, Columbia Valley	7	24
Liberty School Cabernet Sauvignon, Paso Robles	8	28
Silver Palm Cabernet Sauvignon, North Coast	8	28
Ramon Bilbao Crianza, Rioja, Spain	8	28
Drops Of Jupiter Red Blend, California	7	24
19 Crimes Red Blend, Australia	7	24
Belle Glos 'Dairyman' Pinot Noir, Russian River Valley		65
Duckhorn Merlot, Napa Valley		60
Shafer Merlot, Napa Valley		70
Jordan Cabernet Sauvignon, Sonoma County		65
The Prisoner Red Blend, Napa		55

## BEERS

### DRAUGHT BREWS

Red Oak, <i>Whitsett, NC</i>	4.50
Lonerider 'Shotgun Betty' Hefeweizen, <i>Raleigh, NC</i>	5.00
Foothills Brewing, <i>Winston-Salem, NC</i>	5.00
Stella Artois, <i>Lueven, Belgium</i>	5.00
Old Mecklenburg Brewery, <i>Charlotte, NC</i>	5.00

**ASK YOUR SERVER ABOUT OUR ROTATING DRAUGHTS!**

### DOMESTIC BOTTLED BREWS

Michelob Ultra, <i>St. Louis, MO</i>	2.75
Budweiser, <i>St. Louis, MO</i>	2.75
Bud Light, <i>St. Louis, MO</i>	2.75
Miller Lite, <i>Milwaukee, WI</i>	2.75
Coors Banquet, <i>Golden, CO</i>	2.75

### PREMIUM & CRAFT BREWS

Yuengling, <i>Pottsville, PA</i>	3.75
Samuel Adams Seasonal, <i>Boston, MA</i>	3.75
Guinness Stout, <i>Ireland</i>	3.75
Corona Extra, <i>Mexico</i>	3.75
Corona Light, <i>Mexico</i>	3.75
Dos Equis Amber, <i>Mexico</i>	3.75
Sierra Nevada Pale Ale, <i>Asheville, NC</i>	3.75
Crispin Pear Cider, <i>Colfax, CA</i>	3.75

## DESSERTS

Warm Chocolate Bourbon Pecan Pie <i>Served with ice cream</i>	5.00
Strawberry Dream Cake	6.00
Ultimate Hot Fudge Brownie <i>Served with ice cream</i>	5.00
Chocolate Lava Cake <i>Served with ice cream</i>	5.00
Key Lime Cake	6.00
Sky High Chocolate Cake	6.00
Kahlua Chocolate Mousse Cheesecake	6.00

## COFFEE AND AFTER DINNER DRINKS

4th Street Iced Coffee <i>Bailey's®, Kahlua® and Frangelico®, cinnamon syrup and coffee over ice</i>	7.00
West End Coffee <i>Godiva® Chocolate Liqueur, Kahlua®, Bailey's® Irish Cream and coffee topped with whipped cream</i>	7.00
Nutty Irish <i>Jamesons®, Bailey's®, amaretto and coffee; topped with whipped cream and almonds</i>	8.00
Espresso Martin <i>Patron® XO cafe and Bailey's® with a splash of cream in a chocolate syrup garnished martini glass</i>	8.00
Cafe Caribbean <i>Bacardi® and amaretto with coffee; topped with whipped cream and almonds</i>	7.00
Billionaire Coffee <i>Bailey's®, Kahlua® and Frangelico® with coffee; topped with whipped cream and cinnamon sugar</i>	7.00

## MARTINIS AND SPECIALTY COCKTAILS

<b>The Demon Deacon</b> <i>Bulleit® Bourbon, crème de pêche, lemon juice and a dash of Tabasco®</i>	8.00
<b>The Cajun Bacon Bloody Mary</b> <i>A Filling Station Original! Scratch-made Bloody Mary mix, Absolut® Peppar with a hot sauce/Cajun spiced rim; garnished with a slice of hickory-smoked bacon and olive</i>	9.00
<b>Grand Mimosa</b> <i>A grand twist on a classic! Grand Marnier®, champagne and orange juice; garnished with a cherry</i>	10.00
<b>Grand Bellini</b> <i>Grand Marnier® Raspberry Peach, champagne and fresh peach nectar; garnished with fresh raspberries</i>	10.00
<b>Moscow Mule</b> <i>Absolut®, Fever Tree® Ginger Beer and lime juice</i>	8.00
<b>Black Bulleit</b> <i>Bulleit® Bourbon, Goslings® Dark Rum, mint and lime juice</i>	8.00
<b>Pink Lady</b> <i>Patron® Tequila, Watermelon Pucker and homemade strawberry-jalapeno syrup and muddled lime</i>	9.00
<b>Maker's Mark Iced Tea</b> <i>Muddled cherries, limes, lemons, cranberry, pineapple sour and sweet tea</i>	8.00
<b>Citrus Sangria</b> <i>Citron® Vodka, St. Germain® liqueur, lemon, lime and a splash of Sierra Mist®</i>	7.00
<b>Cucumber Gimlet</b> <i>Ketel One® Vodka, lime juice and muddled cucumber, topped with soda and garnished with a cucumber</i>	8.00
<b>Pimm's Sundowner</b> <i>Pimm's No. 1®, lemon orange and apple juice with a dash of sugar</i>	8.00
<b>Bourbon Peach Spritzer</b> <i>Knob Creek® Bourbon, Peach schnapps, muddled mint topped with Champagne</i>	9.00