

SPARKLING

187mL BTL

Freixenet Blanc de Blanc Cava,
Spain 16

Da Luca Prosecco,
Treviso, Italy 7 24

Domaine Chandon Rosé Brut,
California 10 32

Moët & Chandon Imperial,
Epernay, France 20 65

WHITE

6oz 9oz BTL

Twin Vines Vinho Verde,
Portugal 7 10 24

Montevina Pinot Grigio,
California 6 8.5 20

Benvolio Pinot Grigio,
Friuli, Italy 7 10 24

Chateau Ste. Michelle Riesling,
Columbia Valley, Washington 7 10 24

Benziger Sauvignon Blanc,
Sonoma, California 8 11.5 28

Brancott Sauvignon Blanc,
Marlborough, New Zealand 8 11.5 28

Black Stallion Sauvignon Blanc,
Napa Valley, California 36

J. Lohr 'Riverstone' Chardonnay,
Arroyo Seco, California 8 11.5 28

Kendall-Jackson
'Vintner's Reserve' Chardonnay,
California 9 13 32

La Crema Chardonnay,
Sonoma Coast, California 10 14.5 35

Cakebread Cellars Chardonnay,
Napa Valley, California 55

Villa Pozzi Moscato,
Sicily, Italy 6 8.5 20

ROSÉ

6oz 9oz BTL

Noble Vines 515,
California 8 11.5 28

Louis Jadot,
France 9 13 32

RED

6oz 9oz BTL

Hob Nob Pinot Noir,
France 7 10 24

Meiomi Pinot Noir,
Sonoma, Monterey, Santa Barbara, CA 10 14.5 36

Belle Glos 'Dairyman Vnyd.' Pinot Noir,
Russian River Valley, California 70

Villa Pozzi Nero D'Avola,
Sicily, Italy 6 8.5 20

14 Hands Merlot,
Washington 7 10 24

Josh Cellars Merlot,
California 9 13 32

Twomey by Silver Oak Merlot,
Napa Valley, California 60

Cakebread Cellars Merlot,
Napa Valley, California 70

The Show Malbec,
Mendoza, Argentina 9 13 32

The Crusher Petite Sirah,
Clarksburg, California 8 11.5 28

Liberty School Cabernet Sauvignon,
Paso Robles, California 8 11.5 28

Silver Palm Cabernet Sauvignon,
North Coast, California 9 13 32

Jackson Estate Cabernet Sauvignon,
Alexander Valley, California 15.5 21 57

Starmont Cabernet Sauvignon,
Napa Valley, California 54

Jordan Cabernet Sauvignon,
Alexander Valley, California 80

Hopes End Red Blend,
Australia 8 11.5 28

Terra d'Oro Zinfandel,
Amador County, California 10 14.5 36

BEER DRAUGHT BREWS

Red Oak, <i>Whitsett, NC</i>	6.00
New Belgium 'Citradelic Tangerine' IPA, <i>Fort Collins, CO</i>	6.00
Dogfish Head Seasonal, <i>Milton, DE</i>	-
Fiddlin Fish Rotating, <i>Winston-Salem, NC</i>	-
Hoots Brewing Co. Rotating, <i>Winston-Salem, NC</i>	-
Wise Man Brewing Co. Rotating, <i>Winston-Salem, NC</i>	-
Seasonal Rotating Taps (Ask Your Server)	-

DOMESTIC BOTTLED BREWS

Michelob Ultra, <i>St. Louis, MO</i>	3.00
Budweiser, <i>St. Louis, MO</i>	3.00
Bud Light, <i>St. Louis, MO</i>	3.00
Miller Lite, <i>Milwaukee, WI</i>	3.00

PREMIUM & CRAFT BREWS

Yuengling, <i>Pottsville, PA</i>	4.00
Samuel Adams Seasonal, <i>Leuven, Belgium</i>	4.00
Stella Artois, <i>Boston, MA</i>	4.00
Guinness Stout, <i>Ireland</i>	4.00
Corona Extra, <i>Mexico</i>	4.00
Corona Light, <i>Mexico</i>	4.00
Dos Equis Amber, <i>Mexico</i>	4.00
Sierra Nevada Pale Ale, <i>Asheville, NC</i>	4.00
Angry Orchard Crisp Apple Cider, <i>Walden, NY</i>	4.00
Kona Hanalei Island IPA, <i>Kailua Kona, HI</i>	4.00

DESSERTS

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

**ASK YOUR SERVER ABOUT
OUR SEASONAL DESSERTS!**

COFFEE AND AFTER DINNER DRINKS

Nutty Irish	9.00
<i>Jameson Irish Whiskey, Bailey's Irish Cream, Amaretto and Coffee</i>	
RumChata and Coffee	8.00
<i>RumChata Cream Liqueur and Coffee</i>	
Billionaire's Coffee	8.00
<i>Frangelico, Bailey's Irish Cream, Kahlua, Coffee; Topped with Whipped Cream and Cinnamon Sugar</i>	

SPECIALTY COCKTAILS

Cherry Spiced Manhattan	13.00
<i>Woodford Reserve Bourbon, Luxardo, Sweet Vermouth, Orange and Hellfire Bitters</i>	
Godiva Nuts & Berries	9.00
<i>Chambord, Frangelico, Godiva Dark Chocolate and Cream</i>	
Moscato Cider Sangria	11.00
<i>Absolut Vanilia Vodka, Moscato, Apple Cider Juice; topped with Sprite</i>	
Cinnamon Pumpntini	10.00
<i>RumChata Cream Liqueur, Bailey's Irish Cream and Pumpkin Fireball</i>	
Winston's Main Squeeze	9.00
<i>Sutler's Gin, Apple Cider Juice, Lime and Orange Wedges, Simple Syrup and Bitters</i>	
Fireside Cosmo	9.00
<i>Absolut Vanilia Vodka, Fireball Cinnamon Whisky and Cranberry Juice</i>	
White Chocolate Cherry Martini	13.00
<i>Godiva White Chocolate Liqueur, Luxardo, Dissaronno, Absolut Vanilia Vodka and Cream</i>	
Espresso Martini	9.00
<i>Patron Xo, Kahlua and Godiva White Chocolate Liqueur</i>	
Maker's Mark Hot Toddy	9.00
<i>Maker's Mark, Honey, Fresh Squeezed Lemon Juice and Hot Tea</i>	
Maker's Mark Iced Tea	10.00
<i>Muddled Cherries, Limes, Lemons, Cranberry, Pineapple, Sour and Sweet Tea</i>	
Roscato Cranberry Sangria	9.00
<i>Roscato Red Wine, Absolut Grapevine, White Cranberry Juice, Craisins and Cherries</i>	

BRUNCH-STYLE COCKTAILS

Grand Mimosa	11.00
<i>Grand Marnier, Champagne, Orange Juice and Cherry</i>	
Grand Bellini	11.00
<i>Grand Marnier Raspberry Peach, Champagne, Peach Nectar and Raspberries</i>	
Cajun Bacon Bloody Mary	10.00
<i>Absolut Peppar Vodka, Housemade Bloody Mary Mix, Hot Sauce and Cajun Rim, Garnished with a Thick Cut Slice of Bacon</i>	
Leblon Cucumber Spritzer	11.00
<i>Leblon Brazilian Rum, Vinho Verde, Cucumber, Lime Twist, Simple Syrup and Sierra Mist</i>	