



RESTAURANT & BAR

COCKTAILS

Hemingway's Daiquiri 11
rum, grapefruit, lime juice,
maraschino liqueur, sugar

Cuba Libre 11
aged rum, coca-cola

Cuban Sour 11
rum, lemon juice, sugar,
red wine float

Cuban Fusion 11
rum, lime juice, habanero,
cucumber, sugar

14

DESSERT COCKTAILS

Chocolate Martini
absolut vanilla vodka,
chocolate liqueur, triple sec
add peppermint \$1

Bitter End
michter's rye, cold brew,
maple syrup, espresso
whipped cream

Blackberry Cobbler
absolut vanilla vodka,
frangelico, blackberry,
lemon, honey

Blood Orange 50/50 16
lunazul blanco tequila, del
maguey vida mezcal,
blood orange syrup,
spiced orange ginger ale

Rudolph's Shifty 15
deep eddy's cranberry vodka,
cynar, honey, lemon

Local Yokel 16
oak & grist dark rhythm gin,
blood orange syrup, lemon,
mint, lemon tonic

Winter Julep 14
elijah craig rye, demerara,
house made mint tea

DRAFT BEER

6

Pisgah Pale Ale
Greenman Trickster IPA
Highland Gaelic Ale
Additional Rotating Taps
*ask your server for details

BOTTLED BEER

Local & Regional

5

Bold Rock Seasonal Cider, Mills River
Mother Earth Endless River Kolsh, Kinston
Foothills 1000 Smiles Golden Ale, Winston-Salem
Sierra Nevada Pale Ale, Mills River
Highland IPA, Asheville
New Belgium Fat Tire, Asheville

Foreign & Domestic

4

Dos Equis Lager Special, Mexico
Stella Artois Lager, Belgium
Blue Moon, CO
Bud Light, MO
Miller Lite, WI
Michelob Ultra, MO
Heineken 0.0

WINE

SPARKLING

| | GLASS | BOTTLE |
|-------------------------|-------|--------|
| Santa Julia Brut Rose | 10 | 38 |
| Cordoniu Blanc de Blanc | 9 | 34 |
| Scarpetta Prosecco | 10 | 38 |

WHITE & ROSÉ

| | | |
|--|----|-----|
| 2019 Herencia Altes White Garnacha, Spain | 9 | 34 |
| 2019 Primosole, Pinot Grigio, Italy | 10 | 39 |
| 2018 Rivarey Rose, Spain | 12 | 46 |
| N.V. Octave, Vinho Verde, Portugal | 8 | 30 |
| 2018 Naia, Sauvignon Blanc, Rueda, Spain | 9 | 34 |
| 2017 Paco & Lola No. 18, Albarino, Galicia, Spain | 11 | 42 |
| 2018 Schug L'etage, Chardonnay, Sonoma, California | 13 | 50 |
| 2018 Paul Hobbs 'Crossbarn', Chardonnay, Sonoma Coast, California | | 49 |
| 2018 Kistler 'Les Noisetiers, Chardonnay, Sonoma Coast, California | | 139 |

RED

| | | |
|--|----|-----|
| 2010 'Viña Ardanza', Rioja, Spain | | 65 |
| 2018 Schug L'etage, Pinot Noir, Sonoma, California | 13 | 50 |
| 2017 D.V. Catina Zapata Malbec, Argentina | 12 | 46 |
| 2017 Barsao, Campo de Borja, California | 8 | 38 |
| 2018 Orin Swift 'Abstract', Grenache Blend, California | | 69 |
| 2017 Enrique Mendoza, Monastrell, Spain | 8 | 30 |
| 2015 'Viña Alberdi', Rioja, Spain | 15 | 58 |
| 2014 Marqués de Cáceres Reserva, Rioja, Spain | | 45 |
| 2015 Alion, Ribera del Duero, Spain | | 169 |
| 2009 Marqués de Murrieta Castillo Ygay Gran Reserva, Rioja Alta, Spain | | 189 |
| 2017 Hacienda Cabernet Sauvignon, California | 8 | 30 |

DESSERTS

churros

fried cinnamon sugar dough, dulce de leche, dark chocolate dipping sauce

traditional flan

coconut and pineapple

natilla

cuban coffee pudding, espresso cake

guava style cheesecake

served with choice of lime, chocolate, or dulce de leche sauce

cake de ron 12 for two

rum soaked pound cake, blackberry sauce, whipped cream

