



Bar Menu

BRUNCH CLASSICS

CLASSIC BLOODY MARY	10
vodka, house bloody mary mix	
BLOODY MARIA	
tequila, house bloody mary mix	10
mezcal, house bloody mary mix	12
MIMOSAS	
by the glass with choice of juice	9
by the bottle with choice of two juices	32
juices: orange, peach, pineapple, cranberry, mango	

COCKTAILS

ESPRESSO MARTINI	12	APPLEROL SPRITZ	14
Tito's vodka, espresso, Tia Maria coffee liqueur, oat milk, demerara syrup		Aperol, prosecco, and apple cider	
BLACK FOREST	12.5	ELDERFLOWER SPRITZ	9
ESPRESSO MARTINI		St. Elderflower liquor and prosecco topped with soda water served over ice with a lemon wheel and a sprig of mint	
Evan Williams cherry bourbon, Damn Fine chocolate liquor, oat milk, espresso, and Luxardo cherry		IRISH COFFEE	12.5
THE LOOKING GLASS	12	Jameson Irish whiskey, demerara syrup, and our daily brew, topped with our house-made whipped cream	
A sweet mixture of Weldon Mills vodka, Oak City amaretto, Bailey's, blue curacao, and oat milk		NORTHERN SOUR**	14.5
THE EARL	14	Evan Williams whiskey, lemon juice, simple syrup, whisked egg white, and red wine	
Cointreau, our house-made Earl Grey syrup, and lemon juice		MULLED WINE (weekend only)	12
FALLING PEACH	12	Red wine and brandy paired with the warming flavors of clove, star anise, and allspice	
Gin, rosemary syrup, lemon juice, and peach nectar			

MOCKTAILS

upcharge for liquor 4

PUMPKIN PIE	7
Pumpkin puree, our house chai, carrot turmeric ginger juice, and whipped cream	
SPICY MANGO MULE	8.5
Mango nectar, house-made jalapeno syrup, lime juice and ginger beer, with a tajin-sugar rim	
MULLED "WINE" SPRITZ	8
Pomegranate juice, our house chai, our house-made mulberry syrup, Crude Bitters Bitterless Marriage, and saline, topped with club soda	

**Due to inconsistent supply with NC ABC, some liquors may be substituted for comparable quality and profile in case of outages beyond our control.*

***Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*





Bar Menu

BEER 16oz draft

FORGOTTEN ROAD ALES <i>Harden and Main</i> Light Ale • 4.2 ABV	6
Exclusive to Press, this slightly creamy light ale is made specially just for us by our hometown friends at Forgotten Road Ales . Named for the cross-streets where they would leave the brewery on Harden to walk over for a morning coffee, and where we would head out from Main for an end of day beer.	
GLASS JUG BEER LAB <i>Transparency</i> West Coast IPA • 6.7 ABV	6
PONYSAURUS <i>Bière de Garde</i> Farmhouse Ale • 6.3 ABV	6

BEER by the bottle

HOFBRÄU MÜNCHEN <i>Hefe Weizen</i>	7
STIEGL <i>Grapefruit Raddler</i>	7
LA CHOUFFE <i>Golden Ale</i>	7
EINBECKER BRAUHERREN <i>Non-Alcoholic Pilsner</i>	7
MELCHIORI (500mL) <i>Apple Cider</i>	15

WHITE WINE by the glass or bottle

Artomaña “Xarmant” <i>Txakoli</i> Orduña Valley, ESP	10 / 30
Bidoli <i>Pinot Grigio</i> Veneto, ITA	8 / 24
Eric Louis <i>Sauvignon Blanc</i> Loire Valley, FRA	10 / 30

BY THE BOTTLE

Felsina “I Sistri” <i>Chardonnay 2019</i> Tuscany, ITA	48
Weingut Lucashof <i>Riesling 2020</i> Pfalz, DEU	34
A Veira do Mar <i>Albariño 2021</i> Galicia, ESP	37

RED WINE by the glass or bottle

Moulin de Gassac <i>Pinot Noir</i> Languedoc, FRA	10 / 30
Domaine Galevan <i>Paroles de Femme</i> Côtes du Rhône, FRA	9 / 27
Bodegas Ostatu <i>Tempranillo 2019</i> Rioja, ESP	11 / 42

BY THE BOTTLE

Jean Paul Dubost <i>Beaujolais-Lantignié 2020</i> Beaujolais, FRA	41
Marchesi Incisa della Rocchetta <i>Grignolio 2020</i> Asti, Italy	45
Château La Rame <i>Bordeaux Rouge 2019</i> Bordeaux, FRA	42

ROSÉ by the glass or bottle

Domaine Preignes Le Vieux <i>Réserve Rosé</i> Coteaux de Béziers	10 / 30
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SPARKLING by the glass or bottle

Carletto <i>Prosecco</i> Veneto, ITA	8 / 24
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SPARKLING by the bottle

Billecart Salmon NV Champagne, FRA	85
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