

## BRUNCH CLASSICS

<b>CLASSIC BLOODY MARY</b> ..... 10 vodka, house bloody mary mix	<b>MIMOSA</b> by the glass with choice of juice ..... 9 by the bottle with choice of two juices ..... 32 <i>juices: orange, peach, pineapple, cranberry, mango, guava</i>
<b>BLOODY MARIA</b> tequila, house bloody mary mix ..... 10 mezcal, house bloody mary mix ..... 12	

## COCKTAILS

<b>ESPRESSO MARTINI</b> ..... 12 Tito's vodka, espresso, Tia Maria coffee liqueur, oat milk, demerara syrup.	<b>SALTED MAPLE OLD FASHIONED</b> ..... 12 bourbon, salted maple syrup, molasses bitters.
<b>HONEY CHAI APEROL SPRITZ</b> ..... 12 house-made honey chai syrup, apple cider, Aperol, and bubbles.	<b>SPICED CRAN-MULE</b> ..... 12.5 vodka, Ancho-Reyes, spiced cranberry syrup, lime juice.
<b>SPICY 'N STORMY</b> ..... 12 rum, jalapeno-infused grenadine, ginger liqueur, ginger beer, and lime juice.	<b>AMARETTO COFFEE</b> ..... 12.5 Amaretto, daily brew, demerara, whipped cream, topped with nutmeg.
<b>BOURBON LEMONADE</b> ..... 11.5 bourbon, mint syrup, and lemonade.	<b>WARM VANILLA MARGARITA</b> ..... 14 tequila, Amaretto, house-made vanilla syrup, lime juice.

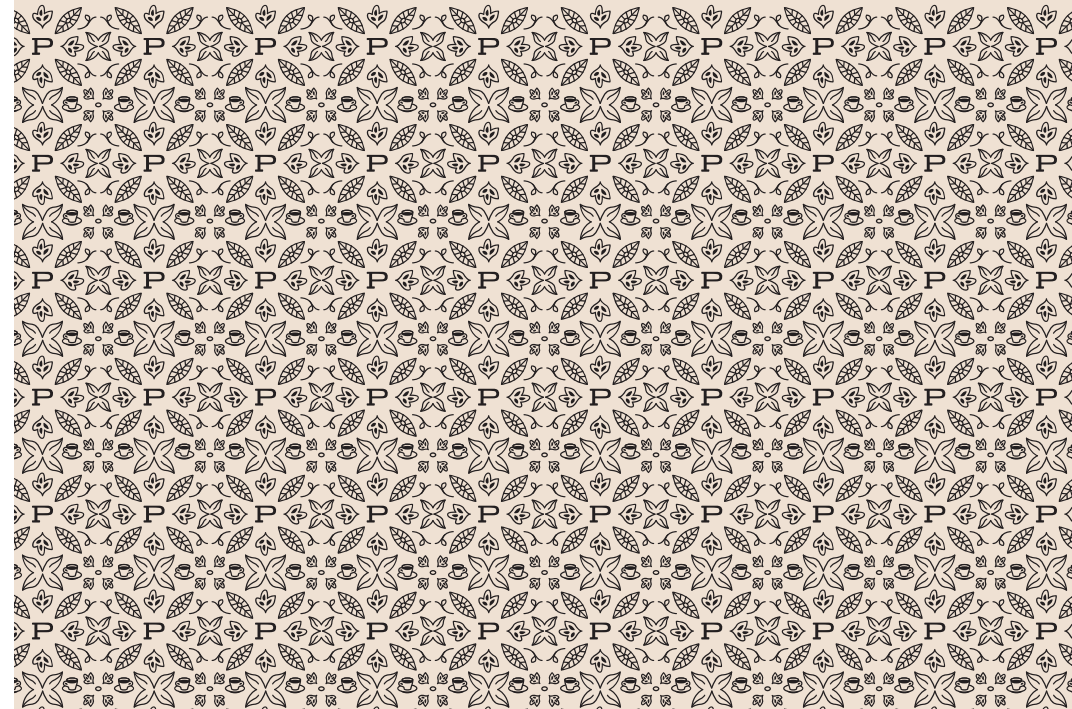
## MOCKTAILS

*upcharge for liquor 4*



<b>SPARKLING CRANBERRY APPLE</b> ..... 8 spiced apple syrup, cranberry juice, rosemary, and club soda	<b>THE BRAMBLE</b> ..... 8 blackberry, honey, mint, topped with club soda
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# Beverages







## COFFEE & ESPRESSO



DAILY BREW	12oz / 16oz 3.5 / 4	LATTE 	12oz 5
POUR OVER <i>see our current offerings</i>	MKT	AMERICANO 	8oz 3.75
ESPRESSO <i>double shot</i>	2oz 3.5	AU LAIT	12oz 4
MACCHIATO	3oz 3.75	NITRO COLD BREW	12oz 6
CORTADO	4oz 4	COLD BREW	12oz 5.5
FLAT WHITE	5oz 4.25		
CAPPUCCINO	6oz 4.5		

 CAN BE SERVED ICED

## SEASONAL ALL SYRUPS ARE HOUSE MADE

SALTED PISTACHIO MOCHA 	12oz 6	SPICED PEAR CHAI LATTE 	12oz 6
espresso, pistachio syrup, mocha syrup, salt, milk of choice.		chai concentrate, spiced pear syrup, milk of choice. <i>add shot of espresso +1.5</i>	
CINNAMON PLUM ORANGE TEA LATTE 	12oz 6	PEAR GINGER SPRITZER <i>served iced only.</i>	12oz 6
cinnamon plum tea, orange vanilla syrup, steamed oat milk.		espresso, ginger beer, pear syrup, lemon juice. <i>substitute matcha +1</i>	
BANANA BREAD LATTE 	12oz 6		
espresso, banana bread syrup, milk of choice.			

## MORE DRINKS

PURPLE RAIN	12oz 5.75	KOMBUCHA <i>on tap or canned</i>	5
lemonade, butterfly pea flower, honey, mint bitters.		CHOCOLATE MILK	3.25
CHAI LATTE 	12oz 6	ORANGE JUICE	3.25
MATCHA LATTE 	12oz 6	APPLE JUICE	3.25
AFFOGATO	5.5	SAN PELLEGRINO	.5L 3
espresso over vanilla ice cream.		HOUSE SELTZER	2
HOT CHOCOLATE	12oz 4.25		
CHESS PIE HOT CHOCOLATE	12oz 5		
chocolate, graham cracker syrup, milk of choice.			

Edits

ALTERNATIVE/NON-DAIRY MILKS	1
almond, macadamia, oat	
HOUSE-MADE SYRUPS	1
honey, vanilla, caramel, mocha, or lavender	
ADD AN ESPRESSO SHOT	1.5

\*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.

## LOOSE LEAF TEA

### BLACK

BLACK ICED TEA (SWEET OR UNSWEET)	3.25
ENGLISH BREAKFAST	3.5
brisk, chocolatey.	
EARL GREY	3.5
robust, floral.	

### OTHER

JASMINE GREEN	4.25
green tea, floral.	
PEACH BLOSSOM	4.25
white tea, juicy.	

 ALL CAN BE SERVED ICED

### HERBAL (all caffeine-free)

ICED HIBISCUS BERRY	3.75
fruity, tart.	
CINNAMON PLUM	3.75
juicy, warm.	
TURMERIC GINGER	4
spicy, zesty.	
GINGER LIME ROOIBOS	4
bright, citrusy.	

### TEA LATTES

latte made with your choice of loose leaf tea.	5.25
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## BEER

### 16 OZ DRAFT

*Featured Brewery*

WYE HILL | *Raleigh*

Ask server about seasonal selections and pricing.

### BOTTLE/CAN

*Featured Brewery*

ATOMIC CLOCK | *Durham*

Ask server about seasonal selections and pricing.

## WINE

### WHITE *by the glass or bottle*

VENCHIAREZZA	9 / 36
<i>Pinot Grigio</i>	
QUIVIRIA "Sonoma County"	10 / 38
<i>Savignon Blanc</i>	

### ROSÉ *by the glass or bottle*

LAMARANTE COTES DU RHONE	10 / 38
<i>Rosé</i>	

### RED *by the glass or bottle*

DOMAINE DU FOURNIER	9 / 36
COTES DU RHONE VILLAGES	
CRU MONTREY	9 / 36
<i>Pinot Noir</i>	

### SPARKLING *by the glass or bottle*

'84 EXTRA DRY DCOG	8 / 24
<i>Prosecco</i>   Asolo, ITA	

*See back for our full cocktail menu.*