

BRUNCH CLASSICS

MIMOSAS

MIMOSA GLASS 10 BOTTLE 35	CRANBERRY MIMOSA 12
JUICES: orange, peach, pineapple, cranberry, mango, guava	rosemary syrup, Chambord, berry mix, cranberry juice.
MARGARITA MIMOSA 12	CHERRY KISS MIMOSA 12
tequila, fresh lime juice, jalapeño syrup.	Luxardo cherry liqueur, gin, lemon juice.
FROSTED PIÑA COLADA MIMOSA 12	
rum, simple syrup, creme de coconut, pineapple, blue curacao.	

BLOODY MARYS

BLOODY MARY 12	BLOODY MARIA
vodka.	Bloody Mary with tequila..... 12
	Bloody Mary with mezcal..... 14

CLASSIC COCKTAILS

ESPRESSO MARTINI 14	MARGARITA 14
Tito's vodka, espresso, Tia Maria coffee liqueur, oat milk, demerara syrup.	tequila, lime juice, triple sec, simple syrup, Tajin rim.
OLD FASHIONED 14	APPLE BASIL MOJITO 14
bourbon, bitters, orange bitters, simple syrup, lemon twist.	Bacardi rum, apple cider, St. Germain, simple syrup, club soda.

SEASONAL COCKTAILS

WINTER COSMO 15	SWEET POTATO OLD FASHIONED 15
New Amsterdam vodka, triple sec, white cranberry juice, lime juice, simple syrup.	Bulleit bourbon, sweet potato syrup, bitters, orange bitters.
PEPPERMINT ESPRESSO MARTINI 15	SPICED PEAR GIN FIZZ 15
Tito's vodka, peppermint anise syrup, oat milk, Bailey's, espresso.	Weldon Mills gin, spiced pear syrup, lemon juice, ginger beer.

SHAREABLE COCKTAIL

SANGRIA GLASS 13 CARAFE 45
white wine, sparkling cider, rosemary, star anise, green apple, pear, cranberry.

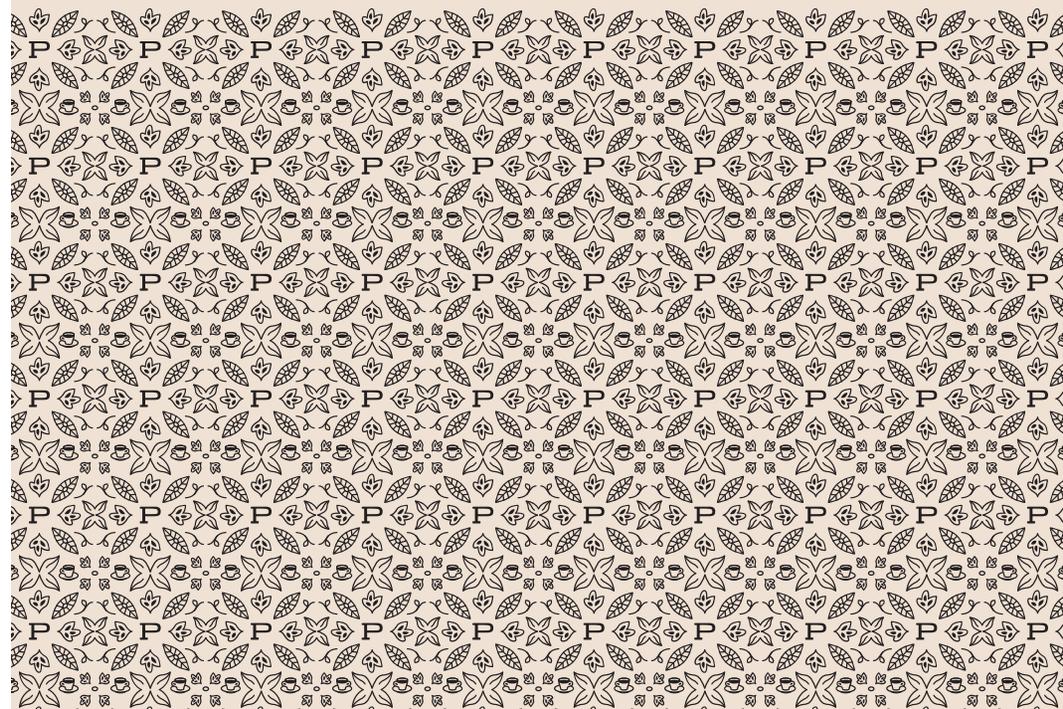
MOCKTAILS

upcharge for liquor 4

MAPLE PEAR SPRITZ 9	GINGER FIZZ 9
maple syrup, pear juice, lemon juice, club soda.	maple syrup, lemon juice, fresh mint, ginger beer.



Beverages



COFFEE & ESPRESSO

DAILY BREW	12oz / 16oz	3.75 / 4.25	LATTE 	12oz	5.25
POUR OVER	<i>see our current offerings</i>		AMERICANO 	8oz	4
ESPRESSO <i>double shot</i>	2oz	3.75	AU LAIT	12oz	4.25
MACCHIATO	3oz	4	NITRO COLD BREW	12oz	6.25
CORTADO	4oz	4.25	COLD BREW	12oz	5.75
FLAT WHITE	5oz	4.5			
CAPPUCCINO	6oz	4.75			

 CAN BE SERVED ICED

SIGNATURE DRINKS

SALTED PISTACHIO MOCHA 	12oz	6.5	PURPLE RAIN	12oz	5.75
espresso, pistachio syrup, mocha syrup, salt, choice of milk.			lemonade, butterfly pea flower, honey, mint bitters.		

SEASONAL ALL SYRUPS ARE HOUSE MADE

MAPLE PECAN LATTE 	12oz	6.5	CRANBERRY YUZU TONIC <i>served iced only</i>	12oz	6.5
espresso, maple pecan syrup, choice of milk.			espresso, cranberry yuzu syrup, cranberry juice, lemon juice, tonic.		
ROSEMARY PEPPERMINT LATTE 	12oz	6.5	PEPPERMINT TEA LATTE 	12oz	6
espresso, rosemary peppermint syrup, choice of milk.			peppermint tea, vanilla, cocoa powder, oat milk.		
BANANA BREAD LATTE 	12oz	6.5			
espresso, banana bread syrup, choice of milk.					

MORE DRINKS

CHAI LATTE 	12oz	6	CHOCOLATE MILK	3.25
MATCHA LATTE 	12oz	6	ORANGE JUICE	3.25
AFFOGATO		5.5	APPLE JUICE	3.25
espresso over vanilla ice cream.			LEMONADE	3.25
HOT CHOCOLATE	12oz	4.25	SAN PELLEGRINO	.5L 3
KOMBUCHA <i>on tap or canned</i>		5	HOUSE SELTZER	2

Edits

ALTERNATIVE/NON-DAIRY MILKS	1
almond, macadamia, oat	
HOUSE-MADE SYRUPS	1
honey, vanilla, caramel, mocha, or lavender	
ADD AN ESPRESSO SHOT	2.5

**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

 ALL CAN BE SERVED ICED

BLACK

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

OTHER

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

HERBAL (all caffeine-free)

ICED HIBISCUS BERRY fruity, tart.	3.75
TURMERIC GINGER spicy, zesty.	4
GINGER LIME ROOIBOS bright, citrusy.	4
PEPPERMINT fresh, bold.	4
TEA LATTES 	5.25
latte made with your choice of loose leaf tea.	

BEER

16 OZ DRAFT

Featured Brewery

TROPHY BREWING | Raleigh

PILSNER/LAGER • IPA • DARK • ROTATING

Ask your server for specific selections.

WINE

WHITE *by the glass or bottle*

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

ROSÉ *by the glass or bottle*

L'AMARANTE COTES DU RHONE <i>Rosé</i>	10 / 38
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RED *by the glass or bottle*

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

SPARKLING *by the glass or bottle*

'84 EXTRA DRY DCOG <i>Prosecco Asolo, ITA</i>	8 / 24
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See back for our full cocktail menu.