

SPARKLING & CHAMPAGNE

- * Prosecco, Cielo - Veneto, Italia | 31 **8.25**
- Prosecco, Luna Argenta - Veneto, Italia | 32
- Blanc De Noirs, Gruet - New Mexico, USA | 35
- Brut Rose, Gruet - New Mexico, USA | 37
- Brut, Veuve Clicquot - Reims, France | 107

WHITE & ROSE

- * Pinot Grigio, Ca' del Sarto - Friuli, Italia | 27 **7.25**
- * Chardonnay Sean Minor, Four Bears - Central Coast, California | 28 **7.5**
- * Vermentino Salento, Vecchia Torre - Puglia, Italia | 28 **7.5**
- * Rosato Leverano, Vecchia Torre - Puglia, Italia | 29 **7.75**
- * Sauvignon Blanc, Bidoli - Friuli, Italia | 29 **7.75**
- Riesling, Dr. L Loosen - Mosel, Germany | 30
- Cinzia (Friulano, Sauvignon Blanc, Picolit, Franconia), Visintini - Udine, Italia | 30
- Gruner Veltliner Hochterassen, Salomon Undhof - Kremstal, Austria | 31
- Verdicchio dei Castelli di Jesi Macrina, Garofoli - Marche, Italia | 33
- Soave Corte Giara (Chardonnay, Garganega), Allegrini - Veneto, Italia | 34
- Pinot Grigio, Visintini - Friuli, Italia | 35
- Falanghina del Sannio, Fontanavecchia - Taburno, Italia | 35
- Gavi di Gavi, Sant' Evasio - Piemonte, Italia | 35
- * Pinot Bianco, Colterenzio-Schreckbichl - Alto Adige, Italia | 36 **9.5**
- * Moscato d'Asti, Sant' Evasio - Piemonte, Italia | 39 **10.25**

RED

- Primitivo, Mannara - Puglia, Italia | 28
- * Barbera d'Asti, Araldica - Piemonte, Italia | 28 **7.5**
- * Montepulciano, La Valentina - Abruzzo, Italia | 33 **8.75**
- Malbec La Posta, Angel Paulucci Vineyard - Mendoza, Argentina | 33
- Dogajolo (Sangiovese, Cabernet Sauvignon), Carpineto - Toscana, Italia | 34
- Langhe (Dolcetto, Barbera, Nebbiolo), G.D. Vajra - Piemonte, Italia | 35
- * Pinot Nero Terrazze, Tenuta Mazzolino - Lombardia, Italia | 36 **9.5**
- Chianti Cetamura, Badia a Coltibuono - Toscana, Italia | 36
- Cotes-du-Rhone Samorens, Ferraton Pere & Fils - Rhone, France | 37
- * Cabernet Sauvignon, Avalon - Napa Valley, California | 40 **10.5**
- Frappato Valle dell'Acate, Vittoria Frappato - Sicilia, Italia | 40
- Pinot Noir, Anne Amie Vineyards - Williamette Valley, Oregon | 52
- * Barbaresco, Franco Serra - Piemonte, Italia | 52 **13.5**
- Barolo Albe, G.D. Vajra - Piemonte, Italia | 69
- Amarone della Valpolicella, Tezza - Veneto, Italia | 75
- Brunello di Montalcino, Caparzo - Toscana, Italia | 75

BEER, SPIRITS, & COCKTAILS

DRINK SPECIALS

Negroni | 10

Beefeater, Campari, sweet vermouth, orange twist

Sleepy Hollow | 10

Jack Daniels, fresh shaved ginger, Angostura bitters, Barritt's ginger beer

Hillsborough Hipster | 13

Defiant single malt whisky (NC), Fernet Branca, sweet vermouth, fresh mint

Berry G & T | 10

Tanqueray, muddled berries, fresh lime juice, splash of tonic

The Midnight Special | 8.5

Midnight Moon apple pie moonshine, organic apple juice, cinnamon stick

Bulleit Proof | 11.5

Bulleit Rye, Courvoisier VSOP, St. Germain, sweet vermouth, Angostura bitters, orange twist

Rose Marie | 11

Bacardi Superior, fresh lemon juice, organic lavender syrup, organic rosemary extract

Irish Lemonade | 10

Jameson, St. Germain, fresh lemon juice, fresh lime juice

Dark & Stormy | 9

Gosling's Black Seal Rum, Barritt's ginger beer

The Charlie | 11.5

St. Germain, Cynar, Bombay Sapphire, fresh lemon juice

MARTINIS

Una Goccia di Limone | 9.5

Absolut Citron, Limoncello, fresh lemon juice, sugar rim

Espressini | 9.5

Chopin, short espresso, Kahlua, Godiva dark chocolate liqueur

Gimlet Parisienne | 10

Grey Goose, St. Germain, fresh lime juice

Gatsby | 9

Gordon's gin, fresh lemon juice, simple syrup, Angostura bitters

Nomayo | 10.5

Tito's, Aperol, St. Germain, fresh lemon juice, orange juice

Lavender Drop | 10

Grey Goose Citron, fresh lemon juice, organic lavender syrup

Rita | 11

1800 Gold, Grand Marnier, grapefruit juice, habanero hibiscus syrup, fresh lime juice, turbinado sugar and salt rim

ON TAP

~pints and ½ pints

Stella Artois Lager

Highlands Gaelic Ale

4 rotating taps - ask your server for this month's selections (prices vary)

BOTTLES

Bud Lite | 3

Budweiser | 3

Lagunitas IPA | 4

Bell's Amber Ale | 4

Clausthaler NA | 3.5

Angry Orchard Crisp Apple Hard Cider (gluten free) | 3.5

Highlands Mocha Stout | 4

AFTER DINNER

~2 oz. pours

Sangue di Giuda | 5.5

Shelton Vineyards Port (Yadkin Valley, NC) | 7

Bracchetto d'Acqui | 6

Moscato d'Asti | 6.5

Grappa di Barbera | 7.5

Limoncello | 7

Sambuca Romana | 7

Caffe Corretto - Espresso & Grappa or Sambuca | 9

Courvoisier VSOP | 9

Fernet Branca | 7.5