

FEATURED COCKTAILS

all featured cocktails are \$15 each

CREAMSICLE CRUSH	
vanilla-infused castle & key ‘sacred springs’ vodka, orange, club soda	
BOMB POP 75	
castle & key ‘roots of ruin’ gin, raspberry-lemon syrup, giffard blue curaçao, sparkling wine	
ROOT BEER FLOAT	
el dorado 8-year rum, vanilla-sarsaparilla syrup, mr. black cold brew liqueur, root beer	
WATERMELON SUGAR (HIGH)	
el jimador blanco tequila, watermelon-mint syrup, lime, bordiga bianco	
CHERRY COKE OLD FASHIONED	
1792 bourbon, house-made cherry cola syrup, bitters	

ZERO PROOF

THE GLOW UP	10
cucumber-mint, grapefruit, lime, green tea, honey, club soda	
+ add Three Spirits ‘Social’ adaptogen	3
+ add spirit (vodka / gin)	3

created in collaboration with
our friends at



DRAUGHT BEER

BOHEMIAN-STYLE LAGER	
Sierra Nevada ‘Summerfest’	10
IPA	
Creature Comforts Tropicalia	10
LIGHT LAGER	
Michelob Ultra	8
PILSNER	
Stella Artois	7

PACKAGED BEER

IPA	
Athletic Brewing Co. “Run Wild” (NA)	7
Bearded Iris “Homestyle”	8
MEXICAN LAGER	
Pacifico Clara	6
PILSNER	
Bearded Iris “Pep Talk”	8
BELGIAN-STYLE WHEAT	
Allagash White	7
PALE ALE	
Sierra Nevada	8
HAZY IPA	
Creature Comforts “Bigger Dreams”	8
Sierra Nevada “Hazy Little Thing”	8

BEVERAGES

SOFT DRINKS	
coke products	4
coke, diet coke, coke zero, sprite, ginger ale	
ICED TEA & LEMONADE	
sweet / unsweet tea	5
lemonade	5

WINES BY THE GLASS

SPARKLING

GLERA	
Pasqua ‘Romeo & Juliet’ Prosecco Treviso DOC NV	12
(white peach, green apple, floral)	

WHITE

ALBARIÑO	
Granbazán ‘Etiqueta Verde’, Rías Baixas 2024	14
(crisp, mineral, green apple)	
Gallica ‘Clements Hills’, Lodi 2023	14
(bright, lemon zest, orange blossom)	
SAUVIGNON BLANC	
Von Winning ‘II’ Trocken, Pfalz 2022	12
(gooseberry, passionfruit, fresh cut grass)	
The Ned, Marlborough 2023	11
(white peach, kaffir lime, zesty)	
D. Riffault ‘Cortem á bâtis’, Sancerre 2023	18
(gooseberry, citrus, mineral)	
Groth, Napa Valley 2023	16
(grapefruit, lemongrass, white peach)	
CORTESE	
Villa Sparina, Gavi DOCG 2022	11
(lemon, green apple, almond)	
PINOT GRIGIO	
Pasqua ‘Black Label’ Pinot Gris 2024	11
(pear, white flowers, citrus zest)	
CHARDONNAY	
D. Merlin Mâcon Bourgogne, Burgundy 2022	17
(tart apple, sea spray, powdered stone)	
Flowers, Sonoma Coast 2022	17
(white flowers, coastal minerality, kaffir lime)	

ROSÉ

CINSAULT BLEND	
Peyrassol ‘La Croix’, Méditerranée IGP 2024	13
(strawberry, melon, saline)	

RED

PINOT NOIR	
Lingua Franca ‘Avni’, Willamette Valley 2023	16
(wild berries, forest floor, warm spice)	
MENCÍA	
Raúl Pérez ‘Ultreia Saint Jacques’, Bierzo 2021	16
(expressive, juicy, elegant)	
CLARET	
C. Les Gravierès de la Brandille, Bordeaux 2019	13
(red currant, leather, tannic)	
CABERNET FRANC	
El Enemigo, Mendoza 2021	15
(black fruit, spicy, mineral-driven)	
TEMPRANILLO	
Finca Nueva Reserva, Rioja 2016	16
(velvety, complex, oaky)	
CABERNET SAUVIGNON	
Royal Prince ‘Reserve’, Napa Valley 2021	17
(black currant, vanilla, leather)	
Shafer ‘One Point Five’, Napa Valley 2022	48
(bright red fruits, cedar, rich earth)	
Groth Oakville ‘Reserve’, Napa Valley 2021	52
(opulent, dark fruits, savory oak)	

COFFEE & TEA SERVICE

FRENCH PRESS COFFEE	
coffee train (greensboro, ga)	6
(decaffeinated available)	

HOT TEA	
republic of tea	4
(selections vary, ask your server)	

WATER

saratoga still spring water	8
saratoga sparkling spring water	8

PLEASE DRINK RESPONSIBLY.

Be prepared to show I.D. - No alcoholic beverage will be served to patrons under 21.