

A P E R O

COCKTAILS

LA VIE EN ROSE 11

Lunazul blanco tequila, cocchi rosa, cannonborough grapefruit & elderflower soda, lemon, petal

RAMONA COASTER 9

Ramona wine spritz (grapefruit or lemon) with your choice of spirit (aperol or gin suggested)

ADONIS 8

Fino sherry, dolin blanc vermouth, CRUDE sycophant orange & fig bitters, served up

CANADIAN TUXEDO 13

Pendelton Canadian whiskey, averna, crude big bear cocoa & coffee bitters

AZTEC GOLD 18

Herradura Anejo Ultra, amontillado sherry, contratto bianco

JUNGLE BEER 9

Campari, berlinerweisse, pineapple juice, lime, crushed ice

ITALIAN GREYHOUND 9

Lukusowa vodka, aperol, splash of amaretto, grapefruit juice, lemon

SUMMER SPRITZER 9

Aperol, eden cider orleans herbal aperitif, soda

APPALACHIAN SMASH 12

Eda rhyne appalachian fernet, dolin rouge vermouth, mint, lemon, simple, maldon sea salt

MUST LOVE SMOKE 14

mezcal, pedro sherry cask-aged vermut, crude smoke and salt bitters, citrus twist

FROZEN DRINK DU JOUR 12

We have floats.

Wine by the glass on the blackboard!

M E N U

CHARCUTERIE & FROMAGE BOARD 18

cherry mostarda, marcona almonds, pickles, boulted bread toast points
Cheese Plate with accompaniments 10
Charcuterie Plate with accompaniments 10

s n a c k s

DEVILED EGGS smoked trout, dill 6

SWEET & SPICY NUT MIX spiced maple cashews, wasabi peas, dried cranberries 5
DEVILS ON HORSEBACK manchego stuffed California figs, serrano ham, served warm 7
NDUJA & BOQUERONES salami spread, olive oil marinated anchovies 10
BREAD & BUTTER salted browned butter, seasonal jam 6

s m a l l p l a t e s

SMOKED BURRATA cherry mostarda, Boulted Bread seeded levain 10
LOCALS PICKLED SHRIMP lemon, allspice, bay leaf, Boulted Bread seeded levain 10
MOSCARDINI baby octopus, shallot, fennel seed, chili, red wine vinegar, evoo 10
WILD BOAR PATE boar, speck, pistachio, pickles, little gem salad, dijon vinaigrette
DUCK RILLETTES pickles, little gem salad, dijon mustard, cherry mostarda
MUSHROOM PATE cremini, toasted walnut, pickles, little gem salad, dijon vinaigrette 10
add triple cream 3

s a n d w i c h e s

FRENCHIE house roasted turkey, cherry mostarda, goat cheese, arugula, baguette 11
BOEUF house roasted beef, horseradish cream, beets, dill, Boulted Einkorn bread 10
BOQUERONES nduja, anchovies, montealva cheese, parsley salad, fino sherry vinaigrette 11
VEGGIE mushroom pate, four fat fowls triple cream, frisee, dijon vinaigrette 12
PO BOY locals pickled shrimp, shreddeuce, tomato 12
BLT heirloom tomato, nodines bacon, butter lettuce, garlic aioli 10
Carolina Kettle Chips- balsamic & sea salt, carolina bbq or classic 2.5

S H E R R Y

Sherry Flight- 1ounce of 4- 12

ELECTRICO FINO Pedro Ximenez grapes, completely dry, 5 years in Solera, tangy, salty, oyster shell, bright acid, minimal filtration, fresh in style (biological) 6
CIGARRERA MANZANILLA Palomino grapes, 4 years in Solera, under ocean-influenced flor, dry, vibrant, fresh, aromas of yeast and salinity, rich on palate, long finish (biological) 6
CRUZ DEL MAR AMONTILLADO Palomino grapes, 8 years in Solera, high-toned, fragrant, sea spray, antique furniture character (biological | oxidative) 7
EL MAESTRO SIERRA 15Y OLOROSO dry, nutty, umami, bitter orange, fresh fig, toffee, gingerbread like, fades to saline and mineral (oxidative) 7

A M A R O

Amaro Flight- 1ounce of 3- 12

CARDAMARO, piedmont, Italy cardoon, blessed thistle, botanicals 8
PASUBIO VINO AMARO, piedmont, italy blueberries, pinesap, strawberry confit 8
MONTENEGRO, italy 40 btanicals, 7 flavor profiles including key, secret premio 9
AVERNA, Sicily, Italy cocoa, citrus rind, molasses, brown sugar, straw, grass 12
CYNAR, Italy artichoke based bittersweet liqueur infusion of 13 herbs and plants 12
ZUCCA RABARBARO Sorono, Italy rhizome of chinese rhubarb, menthol, bark 10
COCCHI DOPO TEATRO, Torino, Italy rhubarb, double infusion of quina 7
AMARO FLORA, Asheville, NC wild foraged bitter roots, bark, bitter wild flowers 9
APPALACHIAN FERNET, Asheville, NC appalachian aromatic herbs and spices 9
NOCINO, Asheville, NC forest black walnuts, bittersweet, mysterious 12
COCCHI CHINATO, Torino, Italy quinine, gentain rhubarb, ginger, aromatic spices 12
MANCINO CHINATO, Torino, Italy 3 base vermouths, quinine bark, rich, deep, bitter 12
UNDERBERG Bitters, rheinberg, germany herbal bitters for digestion 3.5

M A D E I R A

Rare Wine Co 12 each, Madeira Flight- 1oz of 3- 12

Charleston & Savannah celebrate the South's love of drier Madeiras, Boston & New York acknowledge the North's appreciation of sweeter Madeiras in the 18th & 19th century
CHARLESTON SERCIAL nutty, caramel, candied citrus
SAVANNAH VERDELHO shortbread, ginger, milk chocolate
BOSTON BUAL walnuts, maple, mahogany, slightly sweet
NEW YORK MALMSEY coffee, toffee, dates, truffle, earth

P O R T

Quinta do Infantado

WHITE port & tonic a classic sipper in Portugal as an aperitif, refreshing! 12
RUBY dark, rich, medium-dry, plummy with excellent balance of fruit, acid and tannins 10
TAWNY richness, with notes of roasted hazelnuts and sultanas, hint of sweetness 10
LATE BOTTLED VINTAGE rich mocha, black cherry, strawberry, oak vanilla 15

WINE

VERMOUTH

Vermouth Flight- 1ounce of 3- 12

DRY vermouth

Ransom Dry, Willamette Valley, Oregon tea-like, bready, floral, citrus peel 8
Vya Extra Dry, Madera, California very light style, floral, olive, lemon, almond 7
Vya Whisper Dry, Madera, California, light, nutty, citrus fruit, sage, sappy 7
Mancino Secco, Torino, Italy clean, olive brine, lemongrass, sage, marjoram 10
Bordiga Extra Dry, Torino, Italy bold, herbal complexity, gentian, minerality 10
Le Quintinye Royal Extra Dry, France rosemary, savory herbs, sharp citrus 11
Yzaguirre Reserva, El Morell, Spain velvety smooth, oak, herbs, spice 8
Gonzalez Byass La Copa Extra Dry Jerez de la Frontera, Spain, fino sherry base, botanicals, balsamic, dry, salty 10

BIANCO vermouth

Axta Amurrio, Spain toffee, christmas spice, spruce tips, lemon soda 8
Massican, Napa Valley, California indian coriander, orange peel, nutmeg, juicy 8
Mancino Ambrato, Torino, Italy chamomile, ginger, aloe vera, quinine 10
Berto Aperitiv, Quaglia, Italy orange peel, rhubarb, gentian, light and fresh 8
Antica Ricetta Carpano Bianco, Torino, Italy, the 1st vermouth, delicate spice note, fruitful 10
Macchia, Piedmont, Italy island citrus, juniper, myrtle berries, subtle sweetness 10
Le Quintinye Royal Blanc, France blueberries, lemonade, peaches, hard candy 11
Bordiga, Torino, Italy tropical fruits, alpine herbs, floral notes 9
Contratto, Piedmont, Italy sweet coriander & clove, mixed citrus, bitter orange 7
De Muller Iris, Tarragona, Spain honey, lemon, bitter almonds, fine raspberry 7
Scarpa, Piedmont, Italy juicy, dry, fresh citrus, alpine herbs, wildflower honey 10
Routin, Chambary, France tart apple, thyme, elderflower, bourbon vanilla bean 8
Mancino Sakura VS, Torino, Italy infused with rose petals and violets 12
Orleans Herbal, Eden Ice Cider, Vermont thai basil, apple, honey, white flowers 9

ROSSO vermouth

Axta Amurrio, Spain- I am on draft! The spanish way. 8
Ransom, Willamette Valley, Oregon dried fruit, baking spices, smoke, vanilla 8
Massican, Napa Valley, California pine, crushed red berries, coriander 8
Berto Ross, Quaglia, Italy, bitter orange, cardamom, coriander, mint, marjoram 8
Lacuesta, Rioja, Spain, american oak vanilla, chamomile, gentian wormwood 8
Lacuesta Reserva, Rioja, Spain, rich caramelized, american oak, vanilla, sweet spice 12
Gonzalez Byass La Copa Sweet, Jerez de la Frontera, Spain, oloroso & pedro ximenez solera sheery base, botanicals, clove, cinnamon, bitter 10
Silvio Carta, Sardegna, Italy island botanicals, rich, rosemary, pine needles, round 12
P. Quiles, Alicante, Spain fragrant floral aromas cinnamon, clove, ginger, nutmeg 9
Del Professore, Piedmont, Italy citrus, mature fruits, orange, cinnamon, gentian 10
Antica Ricetta Carpano Antica, Torino, Italy cocoa, herbs, plums, figs, mint, rich 12
Antica Ricetta Punt e Mes, Torino, Italy original aperitif, hillside wine, mountain herbs 11
Mancino Amaranato, Torino, Italy baking spices, juniper, oak, cloves, orange 10
Macchia, Piedmont, Italy myrtle berries, sweet and spicy herbs, juniper, caramel 10
Bordiga, Torino, Italy occitan alp foraged herbs, light rosso, cinnamon, spice, cola 9
Fred Jerbis, Friuli, Italy bold, rich, 25 spices, homemade caramel, cherry cola 11
De Muller Iris, Tarragona, Spain vanilla, cinnamon, sage, Mediterranean herbs 7
Contratto, Piedmont, Italy cardamom, clove, cinnamon, sandalwood, sage 7
Scarpa, Piedmont, Italy robust, balanced bittersweet, angostura bark, sweet raisin 10
Routin, Chambray, France cocoa, gentile spice, dried fruit, fig, orange peel, vanilla 8
Sherry cask-aged Pedro Vermut intense aromatics, nutty, salty, wild 10

QUINQUINA quinine-based aperitifs

Cap Corse Blanc, Corsica, France mineral, cedrat citrus, floral, lively acidity 9
Cap Corse Rouge, Corsica, France 9 try with classic tonic! 10
Lillet Blanc, Rose or Rouge, Bordeaux, France 7 try with our tonic! 9
Caperitif, South Africa chenin blanc-like, banana, clove, cinchona bark, nutmeg 8
Byrrh, France sassafras, woody cherry, strawberry jam, quinine, exotic spices 8
Bonaf, France rich, bitter barks, sweet dried fruit, cherry, chocolate 9

AMERICANO bitter aperitifs

Aperol, Padova, Italy bright, bittersweet, refreshing, typically in spritz! 10
Campari, Italy bitter, bitter, herbaceous, orange peel, star of the Negroni 10
Cocchi Bianco, Torino, Italy gentian, orange peel, elderflower, anise, rhubarb 7
Cocchi Rosa, Torino, Italy cinchona bark, rose petals, saffron, vanilla, fresh ginger 7
Rinomato Bianco, Torino, Italy green apple, lemon, lime blossom, gentian bitter 8
Cappelletti, Aldeno, Italy walnut husk, ginger, orange pith 9 try it in a spritz! 10
Orleans Bitter, Eden Ice Cider, Vermont dandelion, red current, gentian, angelica 10
Contratto Americano, Piedmont, Italy ginger, mint, hibiscus, rhubarb, orange 10

WINE BY THE BOTTLE

HALF BOTTLES

NV Pierre Gimonet Brut, Cuis 1er Cru, Champagne, France 48
2018 Sant Evasio Brachetto d'Asti, Piedmont, Italy 20
2017 Steininger Loisium Gruner Veltliner, Kamptal, Austria 22
2016 Christophe et Fils Chardonnay, Chablis, Burgundy, France 32
2016 Hirsch San Andreas Fault Pinot Noir Sonoma Coast, California 50
2015 Clusel-Roch Cote-Rotie Classique Syrah, Rhone, France 50
2014 Mayacamas Mt. Veeder Cabernet, Napa Valley, California 65

SPARKLING

2018 Scribe Chardonnay PETNAT, Sonoma California 58
NV Cantina Furlani Joannita PETNAT, Trentino-Alto Adige, Italy 60
2016 Kir-Yianni Akakies Sparkling Rose, Amyndeon, Greece 39
2016 Raventos I Blanc de Nit Rose, Penedes, Spain 40
NV Francois Mikulski Cremant de Bourgogne, Meursault, France 50
2013 Melzheimer Riesling SEKT Brut, Mosel, Germany 60
NV Frederic Savat I'Ouverture Premier Cru, Champagne, France 70
2011 Michel Gonet Grand Cru, Champagne, France 80

WHITE

2015 Big Table Farm Chardonnay, Willamette Valley, Oregon 65
2015 Jean-Phillipe Fichet Bourgogne Blanc, Meursault, France 50
2016 Inconnu Lalalu Sauvignon Blanc, Contra Costa, California 40
2014 Roblin Ammonities, Sancerre, Loire Valley, France 52
2017 Lejeune Chenin Blanc, Anjou, Loire Valley, France 65
2018 Diel Riesling, Nahe, Germany 36
2018 Steininger Loisium Gruner, Kamptal, Austria 39
2017 Sadie Family Skurfberg Chenin Blanc, South Africa 78
2016 An Approach to Relaxation Nichon Semillon, Barossa Valley, Australia 80

ROSE

2018 Vattan Pinot Noir Sancerre, Loire Valley, France 45
2018 Bodegas Bermejos, Lazarote, Canary Islands, Spain 42
2018 B. Kosage Pinot Noir, Sonoma Country, California 45
2018 Matthiason MAGNUM, Napa Valley, California 80
2018 Red Car Pinot Noir MAGNUM, Sonoma Coast, California 75

RED

2018 Heretiques Bistro Red, France 36
2018 Cateau de la Selve Petite Selve Red Blend, France 40
2016 Bastide Blanche, Bandol, Provence, France 48
2015 Domaine Les Aphillanthes Rasteau Cuvee 1921, Cotes du Rhone, France 55
2016 Jerome Mathieu SAJE Chateaufeuf-de-Pape, France 70
2017 Domaine Chapel Cote de Bessay, Julienas, Beaujolais, France 50
2016 Julien Sunier Fleurie, Beaujolais, France 45
2016 Bodegas Albamar Fusco Mencia, Ribeira Sacra, Spain 36
2017 Vagho Aggie Malbec, Mendoza, Argentina 36
2016 Bonfanti Malbec, Mendoza, Argentina 40
2015 Sela Tempranillo, Rioja, Spain 50
2016 PSI Pingus Tempranillo, Ribera del Duero, Spain 58
2016 Edi Simcic Duet, Goriska Bdra, Slovenia 60
2016 Benevolent Neglect GSM Blend, North Coast California 48
2015 Pax The Vicar, North Coast, California 60
2015 Wind Gap Soif Red, North Coast, California 45
2016 Populis Wabi-Sabi, Mendocino, California 39
2016 Occidental Freeman-Occidental Pinot Noir, Sonoma Coast CA 75
2016 Peay Vineyards Scallop Shelf Pinot Noir, Sonoma Coast, CA 90
2016 Andrew Will Cabernet Sauvignon 50
2014 GD Vajra Albe Barolo, Piedmont, Italy 70
2015 Bussola Ca' del Laito Ripasso Valpolicella Superiore, Italy 38
2016 Turley Old Vines Zinfandel, Lodi, California 60
2015 Montepeloso A Quo, Tuscany, Italy 45
2018 Ampelia Unlitro 1L, Tuscany, Italy 40
2016 Chateau Muscar Musar Jeune, Bekaa Valley, Lebanon 40

WINE BY THE GLASS AND BEER SELECTIONS ARE LOCATED ON THE BLACKBOARD.