

◆ NORTH CAROLINA CRAFT BEER ◆

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| Agua Fresca Ale , New Belgium Brewery “Mural” (4.0%), <i>Asheville</i> | 5.25 |
| Amber Ale , Natty Greene’s “Buckshot” (4.8%), <i>Greensboro</i> | 4.50 |
| Brown Ale , Railhouse Brewery “Ka-Bar Brown” (6.0%), <i>Aberdeen</i> , | 5.00 |
| Belgian Dubbel , Tarboro Brewing Co. “Downtown Abbaye” (6.9%), <i>Tarboro</i> | 6.25 |
| I.P.A. , Foothills “Jade” (7.4%), <i>Winston-Salem</i> | 6.00 |
| Brut I.P.A. , Mother Earth “Garden Party” (8.5%), <i>Kinston</i> | 6.00 |
| Double I.P.A. , Triple C “Baby Maker” (8.5%), <i>Charlotte</i> | 7.75 |
| Tropical I.P.A. , District 9 “Hakuna Matata” (6.6%), <i>Lake Norman</i> | 7.00 |
| Jalapeño Pale Ale , Birdsong Brewing (5.5%), <i>Charlotte</i> | 6.00 |
| Gose , Preyer Brewing Co. “GSO-zuh” (4.4%), <i>Greensboro</i> | 5.00 |
| Hard Cider , Bull City Ciderworks “Off Main” (5.3%), <i>Lexington</i> | 5.25 |
| Hefeweizen , Lonerider “Shotgun Betty” (5.8%), <i>Raleigh</i> | 4.75 |
| Amber Lager , Red Oak (5.0%), <i>Whitsett</i> | 4.50 |
| Barrel-Aged Mexican Lager , Four Saints Brewing Co. “El Paladín” (5.5%), <i>Asheboro</i> | 8.00 |
| Pale Lager , Mason Jar “Happy Days” (4.5%), <i>Holly Springs</i> | 5.00 |
| Märzen , Southern Pines Brewing Co. “Oktoberfest” (5.4%), <i>Southern Pines</i> | 6.25 |
| Milkshake Berliner Weisse , New Sarum “Double Berry” (4.0%), <i>Salisbury</i> | 5.75 |
| Pilsner , Oskar Blues “Mama’s Little Yella Pils” (5.3%), <i>Brevard</i> | 4.25 |
| Porter , Blowing Rock Brewing Co. “Big Chocolate” (6.9%), <i>Blowing Rock</i> | 5.50 |
| Saison , Haw River Farmhouse Ales “Seven Faces of Pepe Grano” (6.7%), <i>Saxapahaw</i> | 8.00 |
| Imperial Saison , Joymongers “La Grande Saison Rouge, 2017” (9.2%), <i>Greensboro</i> | 20.00 |
| Milk Stout , Duck-Rabbit (5.7%), <i>Farmville</i> | 4.25 |

*Due to the artisanal nature of some of the North Carolina breweries listed,
items may have limited availability.*

Non-Alcoholic and Gluten-Free selections available.

