

# Craft Public House

1040 Tryon Village Dr Ste 601 27518-7195 · +19198519173 · Updated: Jan 14, 2026

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## BREAKFAST 4

### FRIED EGG SANDWICH

\$7.50

White toast, fried egg, bacon, American cheese

### SCRAMBLED EGGS

\$7.00

Served with choice of toast or a biscuit / Add Cheese - 1

### PANCAKE

\$7.00

Served with whipped butter and house maple syrup Add blueberries or chocolate chips +1

### FRENCH TOAST

\$7.50

Served with powdered sugar and house strawberry jam

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## LUNCH & DINNER 7

### KIDS BURGER

\$8.00

All natural 4 oz patty on a fresh baked, butter toasted bun served with choice of side / Add Cheese - 1 (American, Cheddar, Swiss, Provolone)

### KIDS TENDERS

\$7.50

Two fresh, hand-breaded chicken tenders served with choice of side and dipping sauce / Extra Tender - 1.5

### GRILLED CHEESE

\$7.00

American cheese on homemade white bread served with choice of side

### KIDS SPAGHETTI

\$7.00

Choice of house marinara or butter, topped with parmesan, served with garlic bread / Add Meatball - 2

### KIDS MAC & CHEESE

\$7.00

CPH shells and cheese served with choice of side

### FRENCH BREAD PIZZA

\$7.00

Toasted baguette with marinara, mozzarella, provolone and choice of one topping, served with choice of side Additional Toppings - .50 each

### KIDS FISH & CHIPS

\$9.00

Hand battered cod filet served with tartar sauce and choice of side

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## FRESH-BAKED MORNING FAVES 4

### Cheese Danish

\$4.50

Laminated pastry dough with sweet and tangy cheese filling and vanilla glaze

<b>Cinnamon Roll</b>	<b>\$5.00</b>
Hand-rolled yeast dough, cinnamon sugar filling, cream cheese icing	
<b>Sticky Bun</b>	<b>\$5.50</b>
Pecan-glazed cinnamon roll	
<b>CPH Biscuits</b>	<b>\$9.00</b>
Served with house jam	

## **BREAKFAST ENTRÉES** 6

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<b>Craft Benedict</b>	<b>\$15.00</b>
Fresh-baked sourdough, house-cured ham, poached eggs, hollandaise	
<b>Country Fried Steak &amp; Eggs</b>	<b>\$16.00</b>
Hand-breaded steak with sausage gravy, two eggs and choice of bread	
<b>Breakfast Burrito</b>	<b>\$14.00</b>
Scrambled eggs, sausage, onions, tomatoes and pimiento cheese with house taco sauce and fire-roasted salsa. Topped with tomato chili sauce	
<b>Chicken &amp; Biscuits</b>	<b>\$14.00</b>
Open-faced biscuit with buttermilk tenders and sausage gravy	
<b>Hangover Hash</b>	<b>\$15.00</b>
House corned beef with diced potatoes, onions, peppers and sunny side eggs	
<b>Chicken &amp; Waffles</b>	<b>\$16.00</b>
Belgian waffle with buttermilk tenders and hot honey glaze	

## **CLASSIC COMBOS** 4

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<b>Old Faithful</b>	<b>\$13.00</b>
Two eggs served with choice of meat, side and bread	
<b>CPH Platter</b>	<b>\$15.00</b>
Two eggs served with choice of meat, choice of side and two pancakes with house maple syrup	
<b>Carolina Country Boy</b>	<b>\$14.00</b>
Two eggs served choice of meat, cheddar grits and a CPH biscuit with sausage gravy	
<b>Whole Hog Platter</b>	<b>\$16.00</b>
Two eggs served with bacon, sausage patty and ham with choice of side and bread	

## **SIGNATURE BREAKFAST SANDWICHES** 5

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<b>Ham &amp; Egg Grilled Cheese</b>	<b>\$13.00</b>
Scrambled eggs, pimiento cheese, house ham, fresh-baked Italian bread	
<b>Chicken Biscuit Sammy</b>	<b>\$13.00</b>
Fresh-baked biscuit, hand-breaded chicken, hot honey glaze	

<b>BEC Croissant</b>	<b>\$13.00</b>
Fresh-baked croissant, hickory smoked bacon, fried eggs and cheddar	
<b>Craft-Cristo</b>	<b>\$13.00</b>
Brioche French toast with house jam, sausage patty, and fried eggs	
<b>Pub House Biscuit</b>	<b>\$12.00</b>
House sausage patty, folded scramble, pepper jack	

## **BREAKFAST MEATS** 5

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**House-Cured Ham (1)**

**Fresh-Ground Sausage Patty (1)**

**Sausage Links (3)**

**Hickory Smoked Bacon (3)**

**Turkey Bacon (3)**

## **BREAKFAST SIDES** 4

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**Hand-Cut Potato Wedgies**

**Stone-Ground Grits**

**\$1.00**

**Seasonal Fruit**

**Steel Cut Oatmeal - Plain or Cinnamon Sugar**

## **BREADS** 5

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**Italian White**

**Honey Wheat**

**Sourdough**

**Udis's GF Multigrain**

**\$1.00**

**CPH Biscuits (2)**

## **ADD-ONS** 5

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**Extra Egg**

**\$2.00**

**Single Pancake**

**\$3.50**

**Short Stack**

**\$6.50**

**Single Belgian Waffle**

**\$7.00**

**CPH Biscuits (2) with Sausage Gravy**

**\$5.50**

**OMELETS & SCRAMBLES** 6

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**Garden**

**\$14.00**

Broccoli, mushrooms, onions, peppers and muenster

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**Carolinian**

**\$14.00**

House-cured ham, pimiento cheese and green onions

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**Southwest**

**\$15.00**

Sausage, onions, tomatoes, pepper jack and fresh avocado

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**Greek**

**\$14.00**

Spinach, tomatoes, onion and feta

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**Potbelly**

**\$14.00**

Ham, sausage, bacon and cheddar

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**Build Your Own**

**\$11.00**

Includes choice of cheese, additional toppings \$1

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**GRIDDLE ITEMS** 3

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**Pancakes**

**AVAILABLE OPTIONS**

Served with whipped butter and house maple syrup

\$13.00

blueberries or chocolate chips: \$1.50

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**Brioche French Toast**

**\$13.00**

Sugar-dusted with whipped butter and house maple syrup

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**Belgian Waffle**

**\$13.00**

Fresh whipped cream and berries

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**FIT & HEALTHY** 4

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**Build Your Own Avocado Toast**

**AVAILABLE OPTIONS**

Smashed avocado on honey wheat toast, fresh lemon, salt & pepper

\$10.00

Add 2 Fried Eggs: \$3.00

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**Caprese Toast**

**AVAILABLE OPTIONS**

Italian toast, roasted tomatoes, fresh mozzarella, basil, balsamic glaze

\$12.00

Add 2 Fried Eggs: \$3.00

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**Yogurt Parfait**

**\$10.00**

Greek vanilla yogurt with fresh berries and almond pecan house granola

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**Oatmeal Bowl**

**\$8.00**

Cinnamon apples, dried cranberries, toasted almonds

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**KIDS** 4

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## Fried Egg Sandwich

**\$7.50**

White toast, fried egg, bacon, American cheese

## Scrambled Eggs

**AVAILABLE OPTIONS**

\$6.50

Add cheese: \$1.00

## Pancakes

**AVAILABLE OPTIONS**

Served with whipped butter and house maple syrup

\$6.50

Add blueberries or chocolate chips: \$0.50

## French Toast

**\$7.00**

Served with powdered sugar and house jam

## DRINKS 7

### Coffee

Free Refills

### Iced Tea

Free Refills

### Soft Drinks

Free Refills

### Milk / Chocolate Milk

### Ghirardelli Hot Cocoa

### Orange, Cranberry, Apple

### Hot Tea English Black Tea, Green Tea

## BRUNCH FEATURES 6

### Shrimp & Grits

**\$17.00**

Stone-ground grits, sauteed shrimp, bacon, scallions and garlic jus

### Recovery Burger

**\$16.00**

Candied bacon, pimiento cheese, fried egg, onion straws and bloody mary mayo

### Breakfast Lasagna

**\$16.00**

Fresh pasta, scrambled eggs, sausage gravy, roasted red peppers, house-cured ham, mozzarella, provolone and cheddar, served with garlic bread

### Chilaquiles

**\$14.00**

Fresh chips in a tomato chili sauce with cotija cheese, black bean corn salsa, house taco sauce and two fried eggs

### Brunch Pizza (10")

**AVAILABLE OPTIONS**

(10") - Sausage gravy, scrambled eggs, mozzarella and provolone. Toppings: Onions, Sweet Peppers, Jalapeños,

\$13.00

Mushrooms, Tomatoes, Broccoli, Ham, Bacon, Pepperoni, Italian Sausage

toppings: \$1.00

## Loaded Wedgies`

**\$13.00**

Red skin potatoes with sausage gravy, melted cheese, bacon & scallions

## STARTERS 11

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### House Pretzels

#### AVAILABLE OPTIONS

Freshly prepared, lightly salted soft pretzels served with a hot mustard dipping sauce

\$8.00

Side Queso: \$3.00

### 3 Amigos\*

**\$14.00**

Marinated steak tacos in grilled corn tortillas with lettuce, black bean corn salsa and house taco sauce

### Quesadillas

#### AVAILABLE OPTIONS

Roasted chicken or steak with grilled onions, sweet peppers and melted cheese, served with sour cream and salsa

Chicken: \$13.00

Steak: \$14.00

### Crispy Fried Shrimp

**\$15.00**

Freshly breaded shrimp with house remoulade

### Buffalo Chicken Dip

**\$11.00**

Marinated grilled chicken with cream cheese, spicy garlic sauce and a three cheese blend. Served with pita points

### Hand Breaded Tenders

#### AVAILABLE OPTIONS

Golden fried chicken breast tenders served with your choice of sauce

\$11.00

House Cut Fries: \$4.00

### House Cut Loaded Fries

#### AVAILABLE OPTIONS

A heaping portion of CPH fresh cut fries topped with melted cheese, hickory smoked bacon and green onions. Served with ranch

\$14.00

Chili and Queso: \$4.00

### Bacon Wrapped Poppers

**\$11.00**

Fresh jalapenos loaded with cream cheese and cheddar, wrapped in hickory smoked bacon, served with ranch

### CPH Wings

#### AVAILABLE OPTIONS

Flour dusted jumbo wings tossed in your favorite sauce with choice of ranch or bleu cheese dressing Mild, Hot, BBQ, Sesame Ginger, Spicy Garlic, Chipotle Honey

\$16.00

All flats or all drums:

\$3.00

### Fried Mozzarella

**\$11.00**

Hand breaded, golden fried and served with house marinara

### CPH Nachos

#### AVAILABLE OPTIONS

Freshly prepared tortilla chips topped with queso, melted cheese and your favorite topping combination. Classic Chili - Lettuce, tomatoes, olives and jalapenos, served with sour cream and salsa Drunken Pork - Braised pork, caramelized onions and BBQ sauce, served with sour cream Chimichurri Flank\* - Marinated steak and black bean corn salsa topped with house taco sauce

Classic Chili: \$15.00

Drunken Pork: \$15.00

Chimichurri Flank: \$16.00

## SALADS 8

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## Farmers Grilled Chicken

Marinated grilled chicken over mixed greens with cucumbers, onions, tomatoes, sweet peppers, shredded muenster and croutons

### AVAILABLE OPTIONS

\$15.00

Substitute Marinated Flank Steak:

\$2.00

## Strawberry Walnut

Baby spinach, red onions, gorgonzola, sliced strawberries and toasted walnuts, served with balsamic

### AVAILABLE OPTIONS

\$12.00

Chicken: \$4.00

## Craft Chicken Caesar

Hearts of romaine tossed in house Caesar dressing with parmesan, croutons and marinated grilled chicken

**\$14.00**

## Country Fried Chicken

Hand breaded chicken tenders over mixed greens, cucumbers, onions and tomatoes with shredded muenster, chopped bacon and croutons

**\$15.00**

## Blackened Salmon\*

Pan seared salmon over mixed greens with toasted almonds, red onions, sweet peppers and tomatoes

**\$18.00**

## Mediterranean Shrimp

Sautéed shrimp over mixed greens with cucumbers, onions, olives, tomatoes, feta, pepperoncinis and house vinaigrette

**\$16.00**

## Maple Bacon Chicken

Toasted almonds, dried cranberries and sliced apple over mixed greens with feta, onions, bacon and grilled chicken, served with maple cider vinaigrette

**\$17.00**

## Santa Fe Steak

Chimichurri flank steak, black bean corn salsa with avocado and crispy tortilla strips over mixed greens with creamy house taco sauce

**\$16.00**

## SOUP / CHILI <sup>2</sup>

### Chef's Soup of the Day

### Classic Chili

## SIGNATURE SIDES <sup>9</sup>

### Side Garden Salad

**\$5.00**

### Side Caesar Salad

**\$5.00**

### House Cut Fries

### Herb Butter Broccoli

**\$4.50**

### NC Sweet Potato Fries

**\$4.50**

### Creamy Shells & Cheese

**\$4.50**

<b>Mashed Potatoes &amp; Gravy</b>	<b>\$4.50</b>
Cajun Country Gravy or Homestyle Beef Gravy	
<b>Haricot Vert</b>	<b>\$4.50</b>
<b>Roasted Carrots</b>	<b>\$4.50</b>

## **BURGERS AND BIRDS** 10

<b>Pub Burger*</b>	<b>\$15.00</b>
Lettuce, tomato and sliced pickles with melted muenster and garlic aioli. BUILD YOUR PERFECT PUB BURGER Toppings 1.5 each Avocado Fried Egg Sautéed Mushrooms Caramelized Onions Bacon Chili	
<b>Smokehouse BBQ Burger*</b>	<b>\$16.50</b>
House BBQ sauce, cheddar, bacon, buttermilk onion straws, lettuce, tomato and garlic aioli	
<b>Southwest Burger*</b>	<b>\$16.00</b>
Jalapenos, pepper jack, buttermilk onionstraws,freshavocadoandranch	
<b>Mac Daddy Burger*</b>	<b>\$16.50</b>
Piled high with griddled mac and cheese, hickory smoked bacon and buttermilk onion straws with garlic aioli and spicy garlic wing sauce	
<b>Black Bean Burger</b>	<b>\$12.00</b>
House made with peppers, onions, carrots and fresh herbs with muenster, lettuce, tomato and ranch	
<b>Chicken Parm Sandwich</b>	<b>\$14.00</b>
Marinara, mozzarella and provolone	
<b>Crispy Chicken</b>	<b>\$14.00</b>
Lightly breaded, golden fried chicken with lettuce,tomato and garlic aioli KICKIN' CHICKEN: YOUR FAVORITE WING SAUCE & CHOICE OF CHEESE 1.5	
<b>Cali Grilled Chicken</b>	<b>\$15.00</b>
Lettuce, tomato, muenster, fresh avocado, bacon and garlic aioli	
<b>Caprese Chicken</b>	<b>\$15.00</b>
Freshmozzarella,roastedtomatoes, pesto aioli, balsamic reduction	
<b>Fiesta Chicken</b>	<b>\$14.50</b>
Shredded lettuce, pimiento cheese, black bean corn salsa and house taco sauce	

## **SIGNATURE SANDWICHES** 10

<b>Prime Dip</b>	<b>\$15.00</b>
Slow roasted top round, sautéed mushrooms, caramelized onions and provolone on a toasted baguette with au jus and horseradish cream sauce	
<b>Craft Club</b>	<b>\$15.00</b>
House-cured ham and oven roasted turkey with lettuce, tomatoes, muenster, cheddar, bacon and garlic aioli	

<b>Po Boy</b>	<b>\$14.00</b>
Hand breaded shrimp with lettuce, tomatoes and house remoulade on a toasted baguette	
<b>The Reuben</b>	<b>\$16.00</b>
Freshly prepared corned beef brisket with sauerkraut, swiss and house 1000 island on scratch-made sourdough	
<b>Pesto Turkey Club</b>	<b>\$16.00</b>
Roasted turkey with lettuce, tomatoes, bacon, avocado and fresh mozzarella on a toasted baguette with pesto aioli (contains nuts)	
<b>CPH Cheesesteak</b>	<b>AVAILABLE OPTIONS</b>
Your choice of tender sliced steak or chicken with grilled onions, sweet peppers, melted muenster and garlic aioli on a toasted baguette	
	Chicken: \$15.00
	Steak: \$16.00
<b>Classic Italian</b>	<b>\$15.00</b>
Ham, salami, pepperoni and provolone with sliced onions, banana peppers, shredded lettuce, tomatoes and house vinaigrette on a toasted baguette	
<b>BLT</b>	<b>\$15.00</b>
Half pound of crisp, hickory smoked bacon with lettuce, tomatoes and garlic aioli on house Texas toast 15	
<b>Carolina Cuban</b>	<b>\$15.00</b>
Tender, pulled pork, shaved ham, sliced pickles and swiss with dijon spread on a toasted baguette	
<b>Meatball Hoagie</b>	<b>\$15.00</b>
Tender, hand-rolled meatballs, house marinara, mozzarella, provolone on a baguette	

## PIZZAS 7

<b>Americano</b>	<b>AVAILABLE OPTIONS</b>
Pepperoni, sausage, ham, onions, peppers, mushrooms	
	Personal: \$13.00
	Family Style: \$27.00
<b>BBQ Chicken</b>	<b>AVAILABLE OPTIONS</b>
House BBQ, roasted chicken, caramelized onions, chopped bacon	
	Personal: \$13.00
	Family Style: \$27.00
<b>Italian Meat</b>	<b>AVAILABLE OPTIONS</b>
Pepperoni, salami, Italian sausage, seasoned ground beef	
	Personal: \$13.00
	Family Style: \$27.00
<b>Margherita Blanca</b>	<b>AVAILABLE OPTIONS</b>
Olive oil, minced garlic, fresh basil, roma tomatoes, fresh mozzarella	
	Personal: \$12.00
	Family Style: \$25.00
<b>Pub Pizza</b>	<b>AVAILABLE OPTIONS</b>
Marinara, mozzarella, provolone with choice of toppings	
	Personal: \$11.00
	Family Style: \$17.00

<b>MEATS</b>	<b>\$1.00</b>
Roasted Chicken, Pepperoni, Italian Sausage, Ground Beef, Ham, Salami, Bacon	

## OTHER TOPPINGS

\$1.00

Onions, Sweet Bell Peppers, Baby Portobello Mushrooms, Black Olives, Roma Tomatoes, Roasted Tomatoes, Minced Garlic, Shallots, Fresh Mozzarella, Spinach, Basil, Feta, Banana Peppers, Jalapeños

## HOUSE SPECIALTIES 13

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### Shepherd's Pie

\$16.00

Braised pot roast, homestyle beef gravy, mixed vegetables and mashed potatoes

### Grilled Chicken Orzo

\$18.00

Marinated grilled chicken over creamy orzo pasta with sautéed spinach, tomatoes, mushrooms and shallots

### CPH Shells & Cheese

\$15.00

Tender pasta in a creamy three cheese béchamel oven baked with chopped bacon and a buttery crumb topping

### Craft Chicken Pasta

\$17.00

Penne pasta and steamed broccoli in a parmesan cream sauce with marinated grilled chicken

### Chicken Parm

\$21.00

Hand breaded chicken with marinara, mozzarella and provolone over linguine

### Chicken Fried Chicken

\$19.00

Seasoned fried chicken with a cajun country gravy served with mashed potatoes and steamed broccoli

### Bucatini & Meatballs

\$17.00

Tender hand-rolled meatballs, fresh bucatini, house marinara, garlic bread

### Peppercorn Steak

\$27.00

Grilled NY Strip, mashed potatoes, haricot vert, brandy peppercorn sauce

### Pan Seared Salmon\*

\$22.00

Blackened salmon over orzo pasta in a light lemon cream sauce with haricot vert

### Not Your Momma's Meatloaf

\$17.00

Fresh ground beef with caramelized shallots, minced garlic and fresh herbs with home-style gravy, mashed potatoes and roasted carrots

### Yuengling™ Fish & Chips

\$21.00

Beer battered cod filets served with house cut fries and house tartar sauce

### Grandma C's Lasagna

\$17.00

Fresh pasta layered with ricotta, sweet Italian sausage, seasoned ground beef, marinara and a four cheese blend

### Chicken Pot Pie

\$14.00

Fire-roasted chicken thighs with potatoes and mixed vegetables in a savory chicken gravy and a puff pastry crust

## LUNCH FEATURES - SAMMYS & WRAPS 7

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### Roast Beef & Cheddar

\$12.00

Lettuce, tomato, horseradish cream sauce

### Ham & Swiss

\$12.00

Lettuce, tomato, pickles, dijon spread

<b>Meatloaf Sandwich</b>	<b>\$12.00</b>
Lettuce, tomato, muenster and garlicaoli	
<b>Honey Mustard Chicken Wrap</b>	<b>\$13.00</b>
Grilled chicken, lettuce,tomato	
<b>California Club Wrap</b>	<b>\$13.00</b>
Turkey, avocado, bacon, lettuce, tomato, ranch	
<b>Buffalo Chicken Wrap</b>	<b>\$13.00</b>
Chicken tenders, lettuce, tomato, ranch, hot sauce	
<b>Greek Wrap</b>	<b>\$14.00</b>
Grilled chicken, lettuce, tomato, onions, olives, feta, pepperoncinis, house vinaigrette	

## LUNCH FEATURES - LUNCH ENTRÉES 7

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<b>Lunch Fish &amp; Chips</b>	<b>\$17.00</b>
Two beer battered cod filets with house cut fries	
<b>Lunch Fried Chicken</b>	<b>\$12.00</b>
With mashed potatoes and Cajun country gravy	
<b>Chicken Bowl</b>	<b>\$12.00</b>
Hand breaded tenders, mashed potatoes, muenster, bacon, green onions and cajun country gravy	
<b>Lunch Tenders</b>	<b>\$12.00</b>
Four hand breaded tenders with choice of side	
<b>Grilled Salmon*</b>	<b>\$18.00</b>
Served with steamed broccoli	
<b>Lunch Meatloaf</b>	<b>\$12.00</b>
Served with mashed potatoes and homestyle gravy	
<b>Lunch Chicken Parm</b>	<b>\$14.00</b>
Served with spaghetti and garlic bread	

## SCRATCH-MADE DESSERTS - HANDHELDS 7

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<b>Éclair</b>	<b>\$6.00</b>
<b>Chocolate Chunk Cookies</b>	<b>\$3.50</b>
<b>Ghirardelli Fudge Brownie</b>	<b>\$5.50</b>
<b>Almond Flour Blondie</b>	<b>\$6.50</b>
<b>Cake Pops</b>	<b>\$3.00</b>
<b>Buttercream Cookie</b>	<b>\$4.00</b>

**Chocolate Caramel Cookie** **\$3.50**

**FRESH BAKED PASTRIES** 6

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**Cheese Danish** **\$4.50**

**Cinnamon Rolls** **\$5.00**

**Sticky Bun** **\$5.50**

**Blueberry Buckle** **\$7.50**

**S'mores Bar** **\$6.00**

**Dutch Apple Pie Bar** **\$6.00**

**SCRATCH-MADE DESSERTS - SHAREABLES (SERVES 2 TO 3)** 10

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**Cookies & Dream Pie** **\$16.00**

**Peanut Butter Cloud Pie** **\$17.00**

**NY Cheesecake with Strawberry Topping** **\$15.00**

**White Chocolate Raspberry Cheesecake** **\$16.00**

**Vanilla Confetti Cake** **\$15.00**

**Carrot Cake** **\$17.00**

**Death By Chocolate Cake** **\$16.00**

**Eggnog Cheesecake** **\$16.00**

**Lemon Berry Tart** **\$14.00**

**Mini Dessert Trio** **\$9.50**

**SCRATCH-MADE DESSERTS - IN-HOUSE SPECIALTIES** 3

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**Apple Crisp a la Mode** **\$10.00**

**Fudge Brownie Sundae** **\$10.50**

**Almond Flour Blondie Sundae** **\$11.50**

**CRAFT COCKTAILS** 6

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**Cardinal Bee** **\$12.00**

Cardinal gin, local honey, fresh lemon juice and simple syrup

**Blackberry Mule** **\$12.00**

Tito's Handmade Vodka, fresh lime juice, ginger beer and blackberry puree

<b>CPH Spiked Lemonade</b>	<b>\$11.00</b>
Tito's Handmade Vodka, house lemonade and seasonal fruit puree	
<b>Jalapeno Paloma</b>	<b>\$10.00</b>
Lunazul Blanco with grapefruit juice, simple syrup, club soda and fire-roasted jalapeno salsa	
<b>Maple Old Fashioned</b>	<b>\$12.00</b>
Bulleit Rye, house maple syrup and bitters and fresh orange peel	
<b>Trophy Wife</b>	<b>\$9.00</b>
Southern Comfort, Malibu, amaretto, orange juice, pineapple juice and grenadine	

## BRUNCH COCKTAILS 5

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<b>Seaside Mary</b>	<b>\$10.00</b>
Blue Shark Vodka, house bloody mary mix, loaded skewer and candied pepper bacon	
<b>Spiked Mimosa Sunrise</b>	<b>\$8.00</b>
Prosecco, OJ and Pinnacle Orange with a splash of grenadine	
<b>Peach Bellini</b>	<b>\$8.00</b>
Prosecco, peach schnapps and peach puree	
<b>Out of the Woods</b>	<b>\$10.00</b>
Tanqueray, Aperol and ginger beer	
<b>Tipsy Mermaid</b>	<b>\$8.00</b>
Prosecco, melon liqueur, blue curacao and pineapple juice	

## SIGNATURE MARTINIS 6

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<b>Elderflower</b>	<b>\$11.00</b>
Conniption gin, St. Germain elderflower liqueur, fresh lemon juice and basil simple syrup	
<b>French 75</b>	<b>\$11.00</b>
Empress gin, prosecco, fresh lemon juice and simple syrup	
<b>Mocha Martini</b>	<b>\$11.00</b>
Van Gogh Double Espresso Vodka, Godiva liqueur, Oak City Amaretto and cream	
<b>Shipwreck Martini</b>	<b>\$10.00</b>
Malibu, Oak City Amaretto, blue curacao and white grapefruit juice	
<b>Craft-Hattan</b>	<b>\$12.00</b>
Makers Mark, sweet vermouth, cherry juice, local honey and bitters	
<b>Blueberry Pancake Martini</b>	<b>\$11.00</b>
Blueberry vodka, Frangelico and butterscotch schnapps with simple syrup and sour mix	

## SIGNATURE MARGARITAS 4

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<b>Cadillac</b>	<b>\$14.00</b>
Patron Silver, Grand Marnier, OJ, sour mix and fresh lime juice	
<b>Roasted Jalapeno</b>	<b>\$12.00</b>
Lunazul Reposado, triple sec, lime juice, sour mix and fire-roasted jalapeno salsa	
<b>Apple Cinnamon</b>	<b>\$12.00</b>
Lunazul Reposado, Sour Apple Pucker, triple sec, lime juice, apple juice and a cinnamon stick	
<b>Peach</b>	<b>\$12.00</b>
Lunazul Reposado, peach schnapps, lime juice, sour mix and peach puree	

## WINE LIST - REDS <sup>6</sup>

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**Romantik Pinot Noir**

**Rhone Red Blend**

**Frico by Scarpetta Tuscan Red**

**La Celia Malbec**

**Storypoint Cabernet**

**Les Janelles Cabernet**

## WINE LIST - WHITES <sup>6</sup>

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**Ponte Rose**

**Hooked Riesling**

**DeGrendel Sauvignon Blanc**

**Ivory & Burt Chardonnay**

**Matchbook Chardonnay**

**Villa Brici Pinot Grigio**

## WINE LIST - BUBBLES <sup>2</sup>

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**Bosso Prosecco**

**J Cuvee Brut (Bottle Only)** **\$50.00**

## MARTINIS <sup>1</sup>

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**French 75** **\$11.00**

Empress gin, prosecco, fresh lemon juice and simple syrup