

DRINK SPECIALS

BLACK SHEEP DRAFT BEERS \$6

Featuring all North Carolina Beers (except Guinness)

Fishtowne:

"Reddie Freddie" Red IPA 6.5%

Crystal Coast:

"252" Pale Ale 5.8%

Rail House:

"K-Bar" Brown 6.0%

Guinness:

4.2%

1718:

"Rye Toid" Rye Ale 6.1%

Sycamore:

"Southern Girl" Blonde 5.2%

Crystal Coast:

"Plum-Berry" Fruit Ale 4.0%

WINE FEATURES \$9

Stemmari Pinot Grigio:

Aromas of white spring blossom and ripe pear, medium-bodied palate along with yellow apple and tangy acidity. It closes on hints of saline and almond.

Sean Minor Chardonnay:

Abundant flavors of apple, pear, sweet cream, and peach. White floral notes integrate well with hints of cardamom, cinnamon and vanilla lending to a lingering bright finish.

Matua Sauvignon Blanc:

You'll be met with lemony, citrus notes and a hint of vibrant passionfruit and basil. The palate is fresh and vibrant with concentrated blackcurrant leaf and a hint of classic cut-grass and green melon.

Maison Idiart Rose:

Elegant profile of lemons & strawberries on the nose. Medium-bodied & soft on the palate with a hint of red fruits. Good structure with a freshening finish. This is a great wine to pair with our Wenny and burrata.

Franciscan Cabernet:

A bold red wine with aromas of black tea, clove, and anise. A rich layer of toasted caramel and chocolate follow black berry and plum, lending to a long and decadent finish.