



LATE NIGHT - BIERGARTEN

APPETIZERS

-  **CHIPS & QUESO // \$10.99**
homemade queso served warm with tortilla chips
-  **SPINACH & ARTICHOKE DIP // \$12.99**
homemade with spinach and artichokes in a parmesan cream sauce, served warm with tortilla chips and pita points
-  **PRETZELS // \$10.99**
soft pretzels served with queso and honey mustard
- FRIED PICKLES // \$10.99**
dill pickle chips hand breaded and deep fried, served with ranch
- BBQ BUFFALO BALLS // \$13.99**
homemade bison meatballs basted in our homemade bbq sauce, served with a side of bleu cheese or ranch
- BISON CHILI // CUP \$6 / BOWL \$10**
classic homemade chili with bison and beans, topped with mixed cheese and scallions

NACHOS

- BISON CHILI // \$12.99**
bison chili, homemade queso, lettuce, pico de gallo, jalapeños, and sour cream
- BLACKENED CHICKEN // \$12.99**
blackened chicken, homemade queso, lettuce, pico de gallo, jalapeños, and sour cream
- SOUTHERN BBQ // \$12.99**
pulled pork, homemade queso, homemade bbq sauce, lettuce, pico de gallo, jalapeños, and sour cream

WINGS & TENDERS

- SMOKED WINGS**
[5] \$7.99 / [10] \$14.99 / [7 + SIDE] \$14.99
smoked wings, deep fried and tossed in your favorite sauce, served with celery and ranch or bleu cheese
- TENDERS**
[3] \$6.99 / [5] \$10.99 / [5 + SIDE] \$13.99
fresh hand battered chicken tenders with choice of sauce and ranch or bleu cheese

Sauces

mild / hot / nashville hot / beesting
bbq / garlic parmesan / carolina gold
sweet garlic teriyaki / sweet bourbon

FLATBREADS

-  **MARGHERITA // \$12.99**
garlic butter, fresh mozzarella, tomatoes, fresh basil, parmesan, and a drizzle of balsamic
- CALIFORNIA CLUB // \$13.99**
grilled chicken, applewood smoked bacon, tomatoes, cheese blend, diced avocado, and a drizzle of ranch
- THE CLASSIC // \$13.99**
zesty pizza sauce, pepperoni, italian sausage, cheese blend, and oregano
- BBQ CHICKEN // \$13.99**
grilled chicken, homemade bbq sauce, applewood smoked bacon, red onion, and cheese blend

 = gluten free

 = vegetarian

*Items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. This includes all steaks, burgers and shellfish.

2/9/26 v1.01

DRAFT BEER

	Origin	Style	ABV	
BLUE MOON	CO	Witbier	5.4%	\$5
GUINNESS	Ireland	Ireland Dry Stout	4.2%	\$7
LEGION JUICY JAY	NC	East Coast IPA	6.3%	\$7
MICHELOB ULTRA	MO	Light Lager	4.2%	\$4
MODELO ESPECIAL	Mexico	Mexican Lager	4.2%	\$6
NATURAL LIGHT	MO	Light Lager	4.2%	\$3
NEW SARUM BLOOD ORANGE WHEAT	NC	Witbier	6.0%	\$6
NODA HOP DROP LIGHT	NC	Session IPA	4.7%	\$7
OMB COPPER	NC	German Altbier	4.8%	\$6
RED OAK	NC	Red Lager	5.0%	\$6
RESIDENT CULTURE LIGHTNING DROPS	NC	New England IPA	6.5%	\$7
SEASONAL CIDER	Varies	Varies	Varies	\$6
STELLA ARTOIS	Belgium	Euro Pale Lager	5.0%	\$6
SUGAR CREEK BIG O	NC	Blood Orange IPA	7.0%	\$7
WICKED WEED PERNICIOUS IPA	NC	American IPA	7.3%	\$7

We have a great selection of seasonal and craft beers. Ask your server for today's selections.

BOTTLES/CANS BEER

	Origin	Style	ABV	
BOLD ROCK	NC	Hard Cider	4.7%	\$5
BUD LIGHT	MO	Light Lager	4.2%	\$4
BUDWEISER	MO	American Lager	5.0%	\$4
BUSCH LIGHT	MO	Light Lager	4.1%	\$3
COORS LIGHT	CO	Light Lager	4.2%	\$4
COORS ORIGINAL	CO	American Lager	5.0%	\$3
CORONA	Mexico	Pale Lager	4.6%	\$5
CORONA LIGHT	Mexico	Light Lager	4.1%	\$5
FOOTHILLS LITTLE TREES <i>Various Flavors</i>	NC	THC (10mg)	0.0%	\$10
MICHELOB ULTRA	MO	Light Lager	4.2%	\$4
MICHELOB ULTRA ZERO	MO	Light Lager	0.0%	\$4
MILLER LITE	WI	Light Lager	4.2%	\$4
PBR	IL	American Lager	4.7%	\$3
RESIDENT CULTURE CUMULO <i>Various Flavors</i>	NC	THC (10mg)	0.0%	\$10
WHITE CLAW <i>Various Flavors</i>	IL	Hard Seltzer	5.0%	\$5
YUENGLING	PA	American Amber	4.4%	\$5

MULES

CRAFTY MULE // \$9

new amsterdam vodka, fresh lime juice, ginger beer

CUCUMBER MULE // \$10

cucumber vodka, fresh lime juice, ginger beer, elderflower float, cucumber

VERRY BERRY MULE* // \$10

tito's vodka, fresh lime juice, house strawberry purée, ginger beer, mint sprig

GEORGIA ON MY MIND // \$9

deep eddy peach vodka, fresh lemon juice, fresh basil, ginger beer

KENTUCKY MULE // \$10

makers mark bourbon, fresh lime juice, ginger beer

WHITE WINE

	Origin	Glass	Bottle
HAYES RANCH CHARDONNAY	California	\$7	\$23
EDNA VALLEY BUTTERY CHARDONNAY	California	\$9	\$29
HIVE & HONEY RIESLING	California	\$8	\$26
CLOS DU BOIS PINOT GRIGIO	California	\$8	\$26
FOLONARI PINOT GRIGIO	Italy	\$8	\$26
KIM CRAWFORD SAUVIGNON BLANC	New Zealand	\$11	\$35
WHITEHAVEN WINES SAUVIGNON BLANC	New Zealand	\$9	\$29
FERRARI-CARANO CHARDONNAY	California		\$39

RED WINE

	Origin	Glass	Bottle
HAYES RANCH MERLOT	California	\$7	\$23
HAYES RANCH CABERNET	California	\$7	\$26
FRANCISCAN CABERNET	California	\$11	\$35
BODINI MALBEC	Argentina	\$8	\$26
LINE 39 PINOT NOIR	California	\$8	\$26
FIRESTEED PINOT NOIR	Oregon	\$9	\$29
ELOUAN PINOT NOIR	Oregon		\$36
DUCKHORN DECOY CABERNET	California		\$42

BLUSH & SPARKLING

		Glass	Bottle
HOUSE CHAMPAGNE	Spain	\$7	\$23
BILTMORE WHITE ZINFANDEL	North Carolina	\$7	\$23
FOLONARI MOSCATO	Italy	\$7	\$23
PERELADA CAVA BRUT ROSÉ	Spain	\$9	\$29
CA' DEL DOGE PROSECCO	Italy	\$9	
ZONIN PROSECCO - SPLIT	California	\$8	
LA MARCA PROSECCO - SPLIT	Italy	\$10	

For ease and speed of service all of our wine is opened at the bar.

SPECIALTY DRINKS

BOOZY BUFFALO* // \$6

vodka, ginger ale, splash of grape juice

LUMBERJACK FASHION // \$11

elijah craig small batch bourbon, simple syrup, orange and cherry bitters, torched orange twist

PRICKLY PEAR MARGARITA* // \$9

jose cuervo tequila, prickly pear syrup, fresh lemon and lime juice, agave, sugar rim

STRAW-BUBBLY // \$10

new amsterdam peach vodka, fresh strawberry, lemon juice, topped with sparkling wine

CHERRY LEMON SUNDROP MARTINI // \$9

deep eddys orange vodka, amaretto, sour, orange juice, lime juice, grenadine

SEX AND THE CITY // \$9

tito's vodka, peach schnapps, cranberry, pineapple juice

ESPRESSO MARTINI // \$12

tito's vodka, irish cream, kahlua, cold brew

*Available as a mocktail.