



# C O R D I A L

## COCKTAILS

It's French Grand Marnier, Grapefruit, Orange Flower, Sparkling Rosé	14
Pink G&T Tanqueray Gin, Fever Tree Aromatic Tonic	12
Mi Amorcito, Paloma Lunazul Reposado Tequila, PAMA Pomegranate Liqueur, Lime, Grapefruit Soda	12
Old Cuban Queen Charlotte's Reserve Rum, Lime, Mint, Angostrura Bitters, Cava	12
Old Fashioned Elijah Craig Small Batch Bourbon, Spiced Tea Syrup, Blend of Bitters	14
Rye Negroni George Dickel Rye Whiskey, Carpano Antica, Campari, Damn Fine Coffee Liqueur	14

## BEER

OMB Captain Jack Pilsner	6
Catawba White Zombie	6
NoDa Jam Session Pale Ale	6
Triple C 3C IPA	6
Sugar Creek "Big O" Blood Orange IPA	6
Blrdsong Mexicali Stout	6
NoDa Coco Loco Porter	6
Sycamore Wild Blossom Brut Cider	6
Estrella Damm Barcelona Lager 11.2oz	5

## SMALL + SHAREABLE PLATES

Charcuterie Board for 2   for 4 Chef's selection of cured meats & artisanal cheeses	16 / 24
Caribbean Jerk Wings Cilantro-Lime Ranch	12
Yuca Fries Mojo, Pink Sauce	6
Roasted Local Beets Purple Radish, Arugula, Ashe County Blue Marble, Cumquat Vinaigrette	8
Empanadas Pulled Sofrito Chicken, Herbed Cream	12
Albondigas Romesco, Manchego	10
Pulled Chicken + Avocado Flatbread	12
Chorizo + Fresh Mozzarella Flatbread	12
Roast Pork Sliders Arbol Chile BBQ, Swiss, Pickle	14
Citrus Shrimp Mashed Plantains, Citrus + Herb Salad	12
Flan Pumpkin, Spiced Walnuts, Maple-Ginger Foam	5
<b>WINE</b>	
Prosecco on Tap Zardetto, Italy	8
Brut Rosé Dibon, Spain	10
Rosé Maison Saleya, France	10
Vinho Verde Loureiro Quinta de Curvos, Portugal	9
Sauvignon Blanc Huia, New Zealand	12
Picpoul Les Costieres de Pomeriois, France	12
Chardonnay Cateña, Argentina	10
Lambrusca Rosé LINI 19, Italy	10
Pinot Noir Noah River, California	12
Etna Rosso Cantine Paolini, Italy	14
Malbec Barricas, Argentina	8
Red Blend Lapis Luna, California	12
Cabernet Sauvignon Spoken West, California	12



Parties of 6 or more will have an 18% gratuity added  
We politely ask that guest checks not be split more than 3 ways