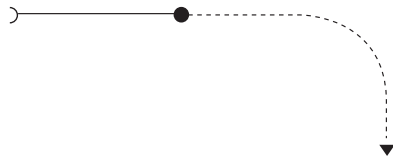












# DRINKS



## Draft Beer →

Ask about Crowlers To-Go

	<b>MERCURY</b> Hazy IPA (7.0% ABV) – Supersonic, Citrus, Dank <i>*Available in 16oz 4-packs to go (\$14.99)</i>	\$7
	<b>EDMUND</b> Hazy Pale Ale (5.5% ABV) – Orange, Mango, Fruity	\$7/\$9
	<b>CUBE</b> West Coast IPA (7.2% ABV) – Crisp, Tropical, Citrus <i>*Available in 16oz 4-packs to go (\$14.99)</i>	\$7/\$9
	<b>RUSSIAN IMPERIAL STOUT *8OZ</b> Imperial Stout (11.5% ABV) – Bitter, Fruity, Baker’s Chocolate <i>*Collaboration with Incendiary Brewing (Winston Salem)</i>	\$7
	<b>WILDER HIRSCH</b> German Style Lager (4.7% ABV) – Biscuit, Crisp Clean <i>*Available in 16oz 4-packs to go (\$12.99)</i>	\$7/\$9
	<b>DOLLY</b> Honey Blonde Ale (5.1% ABV) – Honey, Crisp, Refreshing	\$5/\$9
	<b>QUAID</b> Pecan Porter (6.6% ABV) – Pecans, Roast, Spice, Bakers Chocolate	\$7/\$9
	<b>MR. DIAMOND</b> Cherry Wheat (5.0% ABV) – Cherry, Biscuit, Cinnamon, Vanilla	\$7/\$9
	<b>JEAN</b> Belgian Blonde (4.5% ABV) – Grapefruit, Hoppy, Fruity	\$5/\$9
	<b>DAS HOPFENHEAD</b> India Pale Lager (6.0% ABV) – Citrus, Crisp, Hoppy <i>*Collaboration with Devil’s Logic and Hop Head Farms</i>	\$6/\$8

## Seltzer & Cider

<b>PROTAGONIST KC’S STAWBERRY BASIL SELTZER</b>	\$6
Seltzer (5.5% ABV) – Strawberry, Basil	
<b>BOTANIST &amp; BARREL LESS IS MORE</b>	\$9
Pet Nat (8.5% ABV) – Petillant Naturel Wild - Spontaneous Ferm	

## Draft Cocktails

<b>GIN &amp; TONIC</b>	\$8
------------------------	-----

## Signature Cocktails

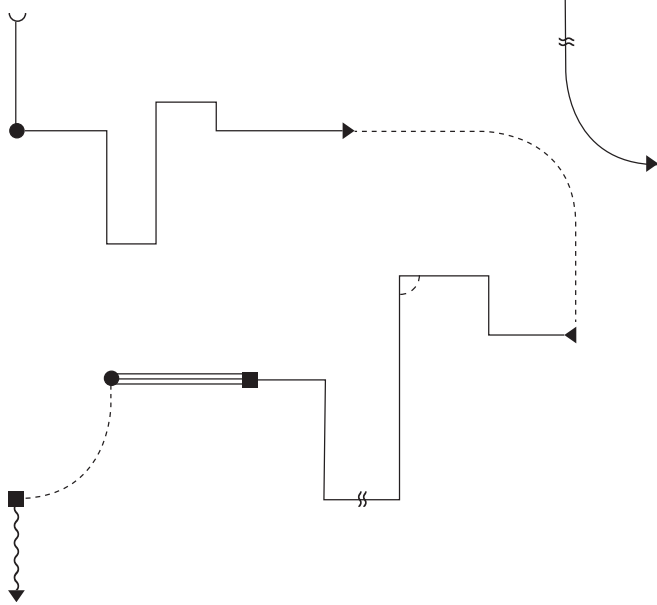
<b>GORDON GEKKO (AKA MANHATTAN)</b>	\$16
Four Roses Single Barrel, Sweet Vermouth, Bitters, Cherry	
<b>MORIARTY (AKA OLD FASHIONED)</b>	\$14
Woodford Reserve, Orange Bitters, Orange Peel, Cherry	
<b>JACK TORRANCE (AKA BOURBON SOUR)</b>	\$15
Woodford Reserve, Lemon Juice, Maple Syrup, Cherry	
<b>EL GUAPO (AKA PALOMA)</b>	\$16
Casamigos Resposado, Lime Juice, Agave Nectar, Grapefruit	
<b>ANTON CHIGURH (AKA LA CIUDAD)</b>	\$16
Espolon Anejo, Ancho Reyes, Triple Sec, Chocolate Bitters,	
<b>LEO SHARP (AKA TEQUILA MULE)</b>	\$12
Espolon Anejo, Lime Juice, Ginger Beer, Mint	
<b>MALEFICENT</b>	\$12
Tito’s Vodka, Muddle Blackberry, Lemon, Soda	
<b>SAMANTHA (AKA COSMO)</b>	\$13
Salamander Vodka, Cointreau, Cranberry Juice, Lime Juice	
<b>DON DRAPER (AKA VODKA GIMLET)</b>	\$11
Ketel One Vodka, Lime Juice, Simple Syrup	
<b>JEAN GIRARD (AKA GIN FIZZ)</b>	\$13
Hendricks Gin, Grapefruit Juice, Lime Juice, Simple, Soda	
<b>HEFFALUMPS (AKA BEES KNEES)</b>	\$13
Fords Gin, Honey, Lemon Juice, Lemon Peel	
<b>KRISTATOS (AKA NEGRONI)</b>	\$13
Bombay Sapphire, Campari, Sweet Vermouth, Orange Peel	

## Wine

6oz/8oz/BTL

<b>HOUSE WINES (PROVERB)</b>	\$6/8/15
Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir	
<b>KIM CRAWFORD</b>	\$12/14/30
Sauvignon Blanc	
<b>ECCO DOMANI</b>	\$7/9/19
Pinot Grigio	
<b>COLUMBIA</b>	\$9/11/23
Chardonnay	
<b>PROPHECY</b>	\$8/11/22
Rose	
<b>JOSH CELLARS</b>	\$12/15/29
Pinot Noir	
<b>STORYPOINT</b>	\$9/12/23
Cabernet Sauvignon	
<b>LA MARCA</b>	\$9/12/23
Sparkling Prosecco	
<b>DARK HORSE</b>	\$7/9/18
Sparkling Brut Rose	
<b>MIMOSA</b>	\$9

# FOOD



## Appetizers

**HOUSE-MADE MEATBALLS** \$14  
Pork and beef meatballs topped with parmesan and marinara

**HOT PRETZEL** \$7  
Queen City Pretzel heated in our pizza ovens and served with house made beer cheese and spicy mustard

**BRUSCHETTA** \$9  
Toasted garlic French bread served with fresh tomatoes, herbs, and spices

**CHEESEY BREAD** \$8  
Our pizza dough seasoned and smothered with freshly grated Mozzarella served with our house-made marinara

**PESTO AND GOAT CHEESE CHEESEY BREAD** \$10  
Our pizza dough coated with pesto sauce and fresh goat cheese served with our house-made marinara

## Salads

**JACK DAWSON** \$5/8  
Iceberg, English Cucumber, Roma Tomato, Red Onion, Black Olives, Shredded Mozzarella, House-Made Croutons

**OTTO** \$6/9  
Iceberg, Roma Tomatoes, Red Onion, Kalamata Olives, English Cucumber, Pepperoncini, Feta, House-Made Red Wine Vinaigrette

**BOB ROSS** \$7/10  
Spring Mix, Dried Cranberries, Red Onion, Chopped Pecans, Goat Cheese, House-Made Creamy Balsamic Vinaigrette

**CAESAR CARDINI** \$6/8  
Chopped Romaine, Grated Parmesan, House-Made Croutons, Tossed in Caesar Dressing

## Calzone

**BUILD YOUR OWN** \$13  
Ben Wyatt classic calzone: tomato base, select your cheese and two additional toppings.

## Desserts

**TIRAMISU** \$8  
**CANNOLI** \$8  
**CHOCOLATE CHUNK COOKIES W/ ICE CREAM** \$7

## Pizza

SLICE/16"/20"/28"

**DR STEVEN BRULE** NA/22/28/38  
Mushroom cream base, Spicy Italian sausage, Onion, topped with Arugula and garnished with Pickled Onion

**TOMMY CALLAHAN** \$7/22/28/38  
Red Sauce, Mozzarella, Pepperoni, Sweet Italian Sausage, Ham, Ground Beef, Bacon

**RAPUNZEL** NA/18/24/34  
Creamy mustard base, beer boiled bratwurst, sauerkraut, grilled peppers and onions \*Pair with Wilder Hirsch Lager

**HOMER SIMPSON** NA/18/24/34  
Carolina BBQ Base, marinated chicken, bacon, red onions, Monterey jack and cheddar Cheese and garnished with cilantro.

**BOB MARLEY** NA/18/24/34  
Hot sauce base, marinated chicken, bacon, bleu cheese, red onions, mozzarella, shredded carrots and celery, ranch drizzle.

**DALE DENTON** NA/18/24/34  
Garlic, Olive Oil and Gorgonzola topped with fresh pineapple and salami \*Pair with Cube West Coast IPA

**"JOHNNY" 5** NA/18/24/34  
Ricotta Blend Base topped with Mozzarella, Parmesan, and house made hot honey \*Pair with Mercury Hazy IPA

**LIZ GILBERT** NA/18/24/34  
Olive Oil Base, Roma Tomatoes, Mozzarella, Basil, Italian Seasoning

**LANDO CALRISSIAN** \$7/22/28/38  
Red sauce, mozzarella, pepperoni, sweet Italian sausage, roasted green pepper, black olives, roasted mushroom

**JIM GAFFIGAN** NA/18/24/34  
Garlic, Olive Oil and Ricotta Blend Base topped with Mozzarella and Parmesan

**BUILD YOUR OWN** \$5/14/18/26  
Kevin McCallister cheese pizza: add any topping your little heart desires

**TOPPINGS** \$.75/\$1/\$2/\$4  
**Meats:** Pepperoni, Sweet Italian Sausage, Spicy Italian Sausage, Bacon, Ham, Ground Beef, Diced Salami, Anchovies, Meatball

**Veggies:** Banana Peppers, Tomatoes, Artichokes, Roasted Mushrooms, Sun Dried Tomatoes, Spinach, Jalapeno Peppers, Roasted Red Peppers, Roasted Green Peppers, Black Olives, Green Olives, Fresh Minced Garlic, Fresh Basil, Pesto, Pineapple, Sliced Red Onion, Roasted White Onion, Pickled Red Onion, Arugula

**Specialty Cheeses:** Feta, Ricotta, Bleu Cheese, Smoked Gouda, Goat, Cheddar Blend

# PROTAGONIST

protagonistbeer.com @protagonistbeer

