

TACOS

AL PASTOR \$5

Marinated Meyer Pork
Grilled Pineapple, Onion, Cilantro

SKIRT STEAK \$5

Certified Angus Skirt Steak
Horseradish Crema, Frizzled Onions, Cilantro

TEMPURA FISH \$5

Seasonal Fish, Dressed Red Cabbage,
Red Radish, Arbol & Crab Aioli

MUSHROOM \$5

Fox Farm & Forage Grey Oyster
Jicama Slaw, ChimiChurri Cashew Crema

SHRIMP \$5

Blackened N.C. Shrimp
Cilantro-Lime Slaw, Red Radish

SEA & SALADS

AGUACHILES \$14

Sea Scallops, Red Onion, Cucumber,
Red Radish, Sprouts, Fried Saltines. **Spicy*

ESQUITES SALAD \$4

Charred Yellow Corn, Roasted Garlic, Chili Powder,
Chives, Cilantro, Jalapeno, Dukes Mayo, Queso Fresco

STANDARD GREENS \$10

Local Seasonal Greens,
Aged Sherry & Shallot Vinaigrette

BEETS \$12

Coal Roasted Beets, Belgian Endive, Honey Roasted Pepitas,
Humboldt Fog Goat Cheese, Sprouts, Honey-Thyme Vinaigrette

WINGS (5ct)

JOYCE FARMS WINGS \$12

Whole Oak Smoked & Dry Rubbed.
Served with ChimiChurri Ranch & Pickled Onions

Consuming raw or undercooked eggs cooked to order, meats, poultry, seafood, or shellfish may increase your risk of foodborne illness.



BEER

DRY-HOPPED LAGER \$5 Pint / 5.2%

Standard + Steel String

IPA \$7 Pint / 7.0%

Va 2-Row, El Dorado, Citra

FASHIONABLY LATE \$7 Pint / 9.0%

Standard + Cellarest Dark Farmhouse Ale

PUB ALE \$5 Pint / 4.5%

English Bitter On Nitro

LAGER \$5 Pint / 3.8%

Virginia 2-Row, Bloody Butcher, Saaz

P.O.G GOSE \$5 Pint / 5.0%

Standard + Neuse River River Tropical Fruit Gose

FAMOUS DERAMUS \$8 Pint / 10.0%

Coffee Toffee Toffee Coffee Stout

TABLE SAISON \$5 Pint / 4.0%

Virginia 2-Row, Appalachian Wheat, Lemon

ANCILLARY* FERMENTATION \$7 Pint / 7.0%

Juicy India Pale Ale, Rotating Hops

WESTWARD \$7 Pint / 6.7%

American West Coast Ipa

ROSE BIERE \$7 Pint / 8%

Beer/Wine Hybrid

CIDER

BOTANIST & BARREL STANDARD PRIVATE LABEL

\$7 Pint / \$14 Porron

Va Crab Apples + Nc Sweet Apples,
Aged In Sauvignon Blanc Barrels



COCKTAILS

MARGARITA \$11

El Jimador blanco tequila, lime juice, Cointreau.

Shaken in large rocks glass with tajin salt rim, and garnished with lime.

PALOMA \$11

El Jimador blanco tequila, Topo Chico, grapefruit shrub.

Served in tall Collins glass and garnished with grapefruit.

G&T \$8

Gordon's gin, tonic, celery bitters. Served in tall Collins glass, garnished with celery and lime wedge.

HIBISCUS LIMEADE \$9

Hibiscus-infused vodka, limeade. Served in tall Collins glass and garnished with lime wedge.

N/A BEVERAGES

Mexican Coke \$3.25

Diet Coke \$3.00

Cheerwine \$3.75

Sprite \$3.00

Fanta Orange \$3.75

Devils Foot Lemonade \$4.00

Devils Foot Limeade \$4.00

Devils Foot Ginger Beer \$4.00

Topo Chico \$3.00

WHITE WINE

ZAZOU PICPOUL De Pinet \$9 5oz / \$30 btl

France; Flowers, Fresh Lemon, White Peach 14.5%

ECHEVERRIA 'NO ES PITUKO' Chardonnay \$12 5oz / \$30 btl

Chile; Full Bodied, Creamy+ Refreshing, Fruity Acidity 13.5%

HABLO 'GULP' – Verdejo \$8 5oz / \$33 btl

Spain; Green Apple, Lemon Peel, Tart 11.5%

ROSÉ WINE

BOHO DE LUAR VINHO ROSA \$10 5oz / \$30 Btl

Portugal; Light Bodied, Red Fruit, Orange Blossom 11.5%

ANNE PICHON SAUVAGE 'Gris Montagne' \$10 5oz / \$30 btl

France; Crisp + Dry, Watermelon, Strawberry 12.5%

JULES & FRANCOIS 'From The Tank' Rose \$9 5oz / \$35 L

France; Light + Dry, Red Berries, Lemon Curd 13.0%

ORANGE WINE

FIELD RECORDINGS 'Skins' \$12 5oz / \$39 btl

California; Crisp, Apricot, Marzipan 12.1%

RED WINE

LAS JARAS'WAVES' Red \$15 12oz can

California; Feather Light, Black Plum, Violet 13.5%

GULP 'HABLO' Red \$8 5oz / \$35 btl

Spain; Crisp Acid, Ripe Berry, Stonefruit, Minerality 12.0%

JULES & FRANCOIS 'FROM THE TANK' Red \$9 5oz / \$35 L

France; Smokey, Black Cherry, Plum, Soft Tannins 13.0%

BUBBLES

JOAO PATO 'DUCKMAN' Branco \$12 5oz / \$36 btl

Portugal; Funky, Banana, Cream, Carrot 12.0%

FIELD RECORDINGS 'DRY HOP' \$12 5oz / \$39 btl

California; Dry + Tart, Grapefruit, Cantaloupe 13.1%

LA COLLINA 'QUARESIMO' Lambrusco \$12 5oz / \$30 btl

Italy; Tart Cranberry, Dark+ Dry, Tingling Tannins 11.0%

ZARDETTO Private Cuvee Brut \$8 5oz / \$30 L

Italy; Crisp Acidity, Pear, Peaches, Wildflowers 11.0%