

DRINKS

COCKTAILS

The Blushing Thorn 16

Ginger + Rhubarb House Infused Gin /
Lemon / Dry Vermouth / St. Germain

El Caliente 15

Jalapeño + Fresno Pepper House Infused Tequila /
Cilantro + Lemon Grass / Lime / Tajín

Fall Standards 17

Butternut Squash + Brown Sugar House Infused Bourbon /
Cilantro + Lemon Grass / Black Walnut Bitters

Strawberry Blonde 14

Tito's / Aperol / Lemon /
Lavender Bitters / Bubbly

New Old Fashioned 19

Elijah Craig Rye Whiskey / Bitters /
Singed Orange / Amarena Cherry

Caribbean Sunset 13

Captain Morgan Spiced Rum / Italicus /
Cranberry / Pineapple / Coconut



Sea Foam Margarita 14

Lunazul Silver / Agave / Lime /
Housemade Sea Salt Foam



Cool As A Cucumber 15

Altos Blanco / White Cran /
Cucumber / Lime / Agave

Moment of Clarity 18

Clarified Elijah Craig Bourbon /
Lemon / Simple / Meringue

Oaxaca Old Fashioned 20

Altos Reposado / Mezcal /
Peychaud's / Agave + Twist

Autumn Skies 15

Elijah Craig Rye / Monkey Shoulder / Lo-Fi Aperitif /
Apple Cider / Lemon / Angostura / Demerara

Five Pepper Finale 14

1000 Piers Gin / Five Pepper Shrub / Green
Chartreuse / Lime

For Inclusivity These Drinks  Can Be Modified To Be Spirit Free - 11 -

BOTTLES + CANS

Druid Pils South 9 | 4.5%

Heist | Charlotte, NC

Hop Drop 'N Roll IPA 8 | 7.2%

NoDa | Charlotte, NC

Petite Cider 8 | 4.5%

Potter's | Charlottesville, VA

Red Oak Bavarian Lager 8 | 5%

Red Oak | Whitsett, NC

Tecate Original 5 | 4.5%

Cervecería Tecate | Tecate, Mexico

Michelob Ultra 4 | 4.2%

Anheuser-Busch | St. Louis, MO

Milk Stout Nitro 8 | 6%

Left Hand | Longmont, CO

Run Wild IPA 8 | NA

Athletic | Milford, CT

Upside Dawn Golden Ale 8 | NA

Athletic | Milford, CT

People's Porter 7 | 5.8%

Foothills | Winston Salem, NC

Mango Tango Foxtrot IPA 9 | 5.7%

Deep River | Clayton, NC

High Noon 10 | 4.5%

High Noon Spirits | New York City

Sky Blue Kölsch 7 | 4.8%

Carolina | Pittsboro, NC

Salvator Double-Bock 6 | 7.9%

Paulaner München | Munich, Germany

Mind Haze IPA 8 | 6.2%

Firestone Walker | Paso Robles, CA

Stella Artois 6 | 4.8%

Anheuser-Busch | St. Louis, MO

Blue Razz Burst Sour 8 | 4.5%

Wicked Weed | Asheville, NC

ELITE MARTINI

20

Gold Rush

Bulliet Bourbon / Domaine de Canton /
Lemon / Peychaud's

Ella Fitzgerald

Bombay Sapphire / Dry Vermouth /
Orange Bitters / Jasmine

Brandy Lane

Calvados Brandy / Averna Amaro /
Sweet Vermouth / Bitters

Down + Dirty

Grey Goose / Olive Juice /
Blue Cheese Stuffed Olives

Perfect Manhattan

Elijah Craig Bourbon / Bitters /
Sweet + Dry Vermouth / Amarena Cherries

Aviation

Conniection Gin / Crème De Violette /
Luxardo / Lemon

The Eulogy

Elijah Craig Rye / Benedictine / Absinthe /
Amaro Montenegro / Sweet Vermouth

DRAFTS

Ask Your Server About Our
Rotating Draft Selection

CALI SOBER

Strawberry Spritz 12

Louie Louie | New Orleans
5mg THC + 5mg CBD

Blackberry Lemon 12

Louie Louie | New Orleans
5mg THC + 5mg CBD

Satsuma 12

Louie Louie | New Orleans
5mg THC + 5mg CBD

Velvet Haze* 12

Tattersall 4mg THC Tonic / Peach /
Honey / Lemon / Jasmine / Egg White

Limit: Two Per Person

CYPRESS HALL

KITCHEN + BAR

*These cocktails may contain ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you use a credit card, we will charge an additional fee 3 % to help offset processing cost.

This amount is not more than what we pay in fees. We do not surcharge debit cards.