Locally owned — *Established 2010*

appetizers

LOBSTER & CRAB SPRING ROLLS Lobster, blue crab, Napa cabbage, carrots, ginger, garlic. Garnished with pesto, sweet chili sauce, spicy honey marmalade and microgreens - 20

CRAB RANGOON DIP Creamy crab rangoon with a parmesan panko crust and scallions. Served with wonton chips and Thai sweet chili sauce - 17

CRISPY BRUSSELS Brussels sprouts tossed with toasted sesame seeds and a sweet soy glaze, topped with bonito flakes - 12

SPICY TOGARASHI SHRIMP Flash fried shrimp in spicy Togarashi sauce, served over Asian slaw with pounded ginger dressing - 17

TUNA & AVOCADO-TINI* [GS] Fresh tuna and avocado in ginger dressing, topped with sesame seeds - 17

EDAMAME [GS] (V) Soy beans in pod served with a choice of sea salt, alderwood smoked salt, wasabi ranch seasoning or Sriracha salt - 9

BLACKENED TUNA NACHOS* 5 wonton chips with Crab Rangoon Dip, avocado salsa, tomatoes, seared rare blackened yellowfin tuna and microgreens - 18

CRISPY CALAMARI "T & T" Calamari tubes & tentacles, flash fried and served with a sweet chili sauce - 17

BIG AL'S YELLOWTAIL* Slices of yellowtail sashimi topped with thinly sliced jalapeño pepper. Served with a side of ponzu dipping sauce - 15

PARMESAN BACON TRUFFLE FRIES House fries with truffle and parmesan cheeses, applewood bacon and chives - 15

PICKLES & PEPPERS (V) Crinkle-cut dill pickles and spicy cherry peppers flash fried and served with ranch dressing and horseradish aioli for dipping - 12

SPICY POKE DIP* Spicy poke with tuna, salmon and yellowtail, served atop seaweed salad with wonton chips - 15

HAND-CUT COLOSSAL ONION RINGS (V) Thick cut onion rings battered with panko and coconut. Served with horseradish aioli and sweet Thai chili sauce - 12

MISO SOUP Tofu, seaweed, scallions in miso broth - 8

CRISPY RICE WITH TUNA* Crispy sushi rice, spicy tuna mix, avocado and chili crunch - 14

salads

Sherry Vinaigrette [GS] (V), Ginger Dressing [GS] (V), Ranch (V), Strawberry Balsamic Vinaigrette (V), Honey Mustard [GS], Balsamic Vinaigrette [GS] (V), Smoked Blue Cheese (V)

HOUSE SIDE SALAD (V) Mixed greens, cucumbers, tomatoes, beet and carrot curls, croutons, choice of dressing - 9

GOAT IN THE GARDEN [GS] (V) Fresh arugula, spinach and basil with roasted walnuts, Asian pear, strawberries and goat cheese with extra virgin olive oil and strawberry balsamic vinegar - 15
CHICKEN - 20

COBB SALAD [GS] Grilled all natural chicken, eggs, avocado, cheddar cheese, kalamata olives, cucumbers, bacon, cherry tomatoes, smoked blue cheese crumbles, choice of dressing - 24

GRILLED SALMON SALAD* Spinach & field greens, cashews, sun dried tomatoes, Peruvian sweet peppers, sesame encrusted goat cheese, grilled salmon with sherry vinaigrette - 23

sides

HOUSE SEASONED FRIES

SWEET & SPICY THAI CUCUMBERS

BACON COLESLAW

SWEET POTATO FRIES (add $1)

FRIED PICKLES (add $1)

EDAMAME (add $1)

SEAWEED SALAD (add $1)

drinks & hot teas

SOFT DRINKS - 3.50

FRESH ICED TEA - 3.50

FRESH BREWED COFFEE - 3

BOTTLED WATER - 7
Saratoga Still Spring
Saratoga Sparkling Spring

CHAMOMILE MEDLEY DECAF HOT TEA - 7

VANILLA MINT CHAI HOT TEA - 7

PEACH BLOSSOM HOT TEA - 7

JASMINE GREEN TEA HOT TEA - 7

BLUEBERRY ROOIBOS DECAF HOT TEA - 7

TUMERIC GINGER HOT TEA - 7

burgers & such

Grilled fresh to order, all of our burgers are a full 1/2 pound of all natural, Animal Welfare Certified beef from Brasstown Farms, located here in North Carolina. Like our beef, all of our proteins from chicken to turkey to bison, are NEVER, EVER given hormones or antibiotics. All of our burgers are served with your choice of side item.

THE LOCAL YOKEL* Half-pound beef burger, goat cheese, fresh basil, fried cherry peppers, lettuce, tomato, red onion, Abbott Farms F.R.O.G. (fig, raspberry, orange, ginger) jam reduction, brioche bun - 19.75

BETTER BRIE-LIEVE IT BURGER* Half-pound beef burger, brie, arugula, tomato, creamy chipotle mayo, onion marmalade, crispy onion strings, brioche bun - 19.50

THE TEXAS CRUNCH BURGER* Half-pound beef burger, house-made chili, cheddar cheese, applewood bacon, pico de gallo, Fritos, lettuce, brioche bun - 19.75

THE STOUT BURGER* Half-pound beef burger topped with Guinness mustard aioli, gruyere, mushrooms, crispy onion strings, brioche bun - 19.75

THE NOT FROM BUFFALO CHICKEN SANDWICH Buttermilk fried chicken breast doused in hot sauce, loaded with jalapeño bacon slaw and topped with ranch dressing, brioche bun - 18

THE C.B.C.L.T.* Half-pound beef burger, cheddar cheese, applewood bacon, white cheddar cheese, lettuce, tomato, onion, Cowfish sauce, brioche bun - 19.75

THE TEXAS LONGHORN* Half-pound beef burger, cheddar cheese, onion strings, jalapeño bacon, tangy BBQ sauce, lettuce, tomato, brioche bun - 19.75

THE BIG SQUEAL* Half-pound beef burger, pulled pork, smoked gouda cheese, onion strings, bacon coleslaw, BBQ sauce, lettuce, pickles, brioche bun - 19.75

GRILLED SALMON BLT* Grilled salmon, applewood bacon, lettuce, tomato, jalapeño citrus aioli, brioche bun - 21

THE JALAPENO POPPER SHOW-STOPPER* Half-pound beef burger, jalapeño-infused cream cheese, jalapeño bacon, fried jalapeños, jalapeño citrus aioli, lettuce, tomato, fresh sliced jalapeños, brioche bun - 19.75

SHROOMIN'SWISS BURGER* Half-pound beef burger, Swiss cheese, sautéed mushrooms, roasted garlic aioli, lettuce, tomato, sesame seed bun - 19

APPLE, BERRY & BRIE TURKEY BURGER Half-pound turkey burger, Brie cheese, cranberries, Fuji apples, spicy honey marmalade, 7-grain wheat bun - 20

BLACK TRUFFLE CHEESE BURGER* Half-pound beef burger, black truffle cheese, roasted shallots, sautéed mushrooms, roasted garlic aioli, lettuce, brioche bun - 19.75

THE BOURSIN BACON BURGER* Half-pound beef burger, garlic & herb boursin cheese, applewood bacon, sautéed mushrooms, grilled onions, lettuce, tomato, onion roll - 19.75

THE HEAVENLY VEGGIE (V) Housemade veggie burger, roasted red peppers, sliced avocado, red onion, baby spinach, 7-grain wheat bun - 16

THE ARNOLD HAMANDEGGAR* Half-pound beef burger, cheddar cheese, grilled country shoulder ham, fried egg, applewood bacon, grilled onions, Cowfish sauce, onion roll - 20.75

THE THUNDERING HERD BISON BURGER* Half-pound chipotle bison burger, sharp white cheddar cheese, avocado salsa, lettuce, chipotle aioli, red onion, sesame seed bun - 21

CHICKEN BACON AVOCADO Grilled all natural chicken, applewood bacon, avocado, lettuce, tomato, wasabi mayo, brioche bun - 18

BARE BONES BURGER* Half-pound beef burger served on your choice of bread - 18

substitutions & additions

PROTEIN
Beef Burger*
Grilled Chicken
Chipotle Bison* - 5
Turkey Burger - 5
Veggie Burger

BREAD
Original Brioche Bun
7-Grain Wheat Bun
Sesame Seed Bun
Onion Roll
Texas Toast
Gluten Sensitive Bun - 1

CHEESE
American Cheese - 1.50
Sharp Cheddar - 1.50
White Cheddar - 1.50
Smoked Blue Cheese - 1.50
Pepperjack Cheese - 1.50
Swiss Cheese - 1.50
Brie Cheese - 1.50
Goat Cheese - 1.50
Black Truffle Cheese - 2
Gruyere Cheese - 1.50

TOPPINGS
Beef Chili - 3
Avocado - 1.50
Grilled Ham - 1.50
Avocado Salsa - 1.50
Sautéed Mushrooms - 1.50
Fried Egg* - 1.50
Applewood Bacon - 1.50
Jalapeño Bacon - 1.50
Grilled Onion - 1
Fried Jalapeño - 1
Fried Onion Strings - 1
Cowfish Sauce
Wasabi Mayo
Garlic Aioli
Chipotle Mayo
Jalapeños
BBQ Sauce
Cranberries
Leaf Lettuce
Tomato
Red Onion
Pickles
Horseradish Aioli
Duke's Mayonnaise
Cucumber
Iceberg Lettuce
Arugula

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[GS] - Notes items that are Gluten-Sensitive (V) - Notes items that are Vegetarian
The Cowfish strives to meet all dietary needs and goals, but is not a gluten free environment. Although we are confident that our recipes meet your needs, the potential migration of ingredients in a commercial kitchen disallows us from claiming that a product or menu item is 100% gluten free. If you have severe allergic conditions, please understand that we do not make any guarantee of purity.

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burgushi

THE COWFISH BENTO BOX*
A combo meal featuring both burger and sushi, including a mini-burger with American cheese, pickles and chopped red onion, sweet potato fries, Thai cucumbers, edamame and choice of a 4 piece sushi roll (California, Spicy Tuna, Vegetarian or Philly Roll) - 20

THE DELIVERANCE ROLL - SOUTHERN STYLE BAR-B-Q-SHI*
Pulled pork, caramelized onion and BBQ sauce, wrapped in rice, soy paper and potato strings then flash fried. Topped with housemade bacon coleslaw and chives - 19

THE ALL-AMERICAN BACON DOUBLE CHEESEBURGOOSHI*
Seasoned all natural beef, yellow cheddar cheese, white cheddar cheese, applewood bacon, and red onion, wrapped in rice, soy paper and potato strings then flash fried. Topped with ketchup, mustard, dill pickle, Roma tomato and chives. Served atop Cowfish sauce with house seasoned fries - 20

FUSION SPECIALTY BENTO BOX*
A combo meal featuring both burger and sushi, including the featured mini burger of the week, sweet potato fries, Thai cucumbers, edamame and choice of a 4 piece Fusion Specialty roll (Mark's, Firecracker, Miss Moffitts Roll or Tempura Shrimp Roll) - or - 3 pieces of mixed nigiri (tuna, salmon and shrimp) - 23

DOUG'S FILET ROLL*
Avocado, kani and cream cheese rolled inside rice and nori, topped with thin slices of seared filet mignon, spicy mayo, scallions and masago. Served with a side of pounded ginger - 22

KICKIN' CHICKEN ROLL
Shredded buffalo chicken and jalapeño cream cheese rolled inside rice and nori, panko coated and flash fried. Topped with bacon and blue cheese. Served with a side of ranch - 18

BAKKAFROST ESTABLISHED 1968

BAY WINDS

Our longtime seafood partners support our commitment to preserving the oceans and helping to safeguard future seafood supplies. Bakkafrost, our salmon vendor, is dedicated to the sustainability and traceability of their fresh salmon. Baywinds provides our sustainably raised, STP (Sodium Tripoly Phosphate) free shrimp.

sushi bar selections

SASHIMI *Fresh fish only*

3 PIECE MIX* [GS] Chef's selection of fresh tuna, salmon and yellowtail. Served over ice - 12

7 PIECE MIX* [GS] Chef's mixed selection of fresh tuna, salmon and yellowtail. Served over ice - 27

NIGIRI *Fresh fish over sushi rice with a smear of wasabi*

TIER 1* Served a la carte: kani, masago (smelt egg), mackerel [GS], ebi shrimp [GS] - 3

TIER 2* Served a la carte: tuna [GS], salmon [GS], yellowtail [GS], seasonal whitefish [GS], sweet shrimp [GS], octopus [GS],eel, squid [GS], smoked salmon [GS], ikura (salmon roe) and tobiko (flying fish egg) - 4

SUSHI COMBOS

MORIAWASE DOZEN* 8 piece California Roll and 4 pieces of Nigiri (1 each - tuna, salmon, seasonal whitefish and kani) - 22

MORIAWASE DOUBLE DEUCE* 8 piece Spicy Crunchy Roll, 8 piece Spicy Tuna Roll and 6 pieces of Nigiri (1 each - tuna, salmon, seasonal whitefish, yellowtail, shrimp and kani) - 34

CLASSIC ROLLS *Rice outside of seaweed wrapper*

CALIFORNIA ROLL* Kani, cucumber, avocado, masago and sesame seeds - 9

SPICY TUNA ROLL* [GS] Fresh sliced tuna, cucumber, spicy mayo and sesame seeds - 11

SPICY YELLOWTAIL ROLL* [GS] Fresh sliced yellowtail, scallions, spicy mayo and sesame seeds - 10

PHILLY ROLL* [GS] Fresh sliced salmon, avocado, cream cheese and sesame seeds - 10

SPICY CRUNCHY ROLL Shrimp tempura, kani, spicy mayo, crispy tempura flakes and sesame seeds - 16

SPIDER CRAB ROLL* Crispy soft shell crab, kani, cucumber, scallions, masago, spicy mayo and sesame seeds - 20

VEGETARIAN ROLL [GS] (V) Avocado, cucumber, carrot, beets and sesame seeds - 8

TEMPURA ROLL* Shrimp tempura, kani, cucumber, masago, spicy mayo and sesame seeds - 14

TNT ROLL* Spicy tuna, kani, avocado, masago and sesame seeds - 17

RAINBOW ROLL* California roll topped with assorted fish, masago, spicy mayo and sesame seeds - 20

BAGEL ROLL* Smoked salmon, kani, cream cheese roll battered and flash fried, topped with sweet eel sauce and sesame seeds - 14

Upgrade to bluefin* when available on any roll, nigiri or sashimi.
Roll Upgrade - 5 Sashimi/Nigiri - 1.50 per piece

fusion specialties

YOUNG 9 ROLL* Nori, sushi rice, sun-dried tomato, salmon, fresh basil & avocado on the inside, topped with a torched miso glazed salmon, chili crunch & chives. $5 from each roll sold goes directly to The Young 9 Foundation to help support children & young adults who are struggling with mental health issues, specifically young athletes & underrepresented youth. - 21

HAMACHILI ROLL* Hamachi, jalapeño, fresh basil, spicy mayo, topped with hamachi, avocado, chili crunch and microgreens - 21

THE JUSTIN THOMAS FOUNDATION (JTF) ROLL*
Lump crab, shrimp tempura, jalapeño and tempura flakes topped with tuna, Japanese mayo and tobiko - 23

MARK'S ROLL* Fresh tuna, jalapeño, cream cheese, kani, scallions inside, coated with panko and flash fried. Topped with Japanese mayo, sriracha and sesame seeds. Served with ponzu dipping sauce - 19

RIVERBOAT RON ROLL* Crispy soft-shell crab, kani, cucumber, topped with avocado, eel sauce, spicy mayo and sesame seeds. Served with a side of poke - 23

FIRECRACKER ROLL* Shrimp tempura, kani inside coated with tempura flakes, topped with yellowtail, salmon, spicy mayo, masago, tobiko, scallions with sesame seeds. Served and ponzu dipping sauce - 19

TROPICAL STORM ROLL* Kani, avocado and cucumber inside, topped with tuna, salmon, yellowtail, Japanese mayo, sweet eel sauce, sriracha, multi-colored tobiko with sesame seeds. Served with wasabi yuzu dipping sauce - 23

VOLCANIC ROLL* Tempura shrimp, jalapeño, cucumber, scallions inside, topped with spicy tuna and sesame seeds - 17

DOUBLE SALMON ROLL* [GS] Smoked salmon, avocado inside, topped with fresh salmon and sesame seeds. Served with a side of spicy mayo - 18

MISS MOFFITTS ROLL* Spicy tuna, scallions, tempura flakes inside, topped with avocado, sweet eel sauce and sesame seeds - 18

RIGG'S R&R CRABCAKE ROLL* Tuna, avocado, cream cheese inside, topped with lump crabcake mix and baked. Finished with masago, spicy mayo and sesame seeds - 20

NORTH HILLS ROLL Tempura shrimp, cucumber, cilantro inside. Topped with avocado, diced mango, chopped cashews, sweet eel sauce and sesame seeds - 16

BLACKENED TUNA ROLL* Lump crabcake mix and cream cheese inside, coated in tempura flakes. Topped with seared blackened tuna, avocado salsa, jalapeño and sesame seeds - 22

GEORGIA ROLL* Tempura shrimp, kani inside, coated with tempura flakes. Topped with yellowfin tuna, eel, sweet eel sauce and sesame seeds. Served with a side of spicy mayo - 22

THE BOSS* Spicy yellowfin tuna, kani salad, English cucumbers inside, coated in tempura flakes. Topped with avocado, premium tuna, wasabi tobiko, wasabi mayo and sesame seeds - 23

MAD MANGO-CADO ROLL Shrimp tempura, kani inside, coated with tempura flakes. Topped with mango, avocado, sweet eel sauce and sesame seeds. Served with a side of spicy mayo - 17

MRS. WOODBURY'S FRESH FIND* [GS] Tuna, cucumber, green onion inside, topped with premium salmon, avocado and sesame seeds. Served with a side of spicy tuna poke with salmon and yellowtail - 21

THE HEARTest YARD ROLL* Fresh tuna, avocado and English cucumbers on the inside and thinly sliced Scottish salmon and soy paper on the outside, served with ponzu sauce - 21

FIERY DRAGON ROLL* Tempura shrimp, lump crab, jalapeño inside, topped with tuna, eel, jalapeño, spicy masago, eel sauce and sesame seeds - 23

THE ROLL THAT LOVE BUILT* Tempura shrimp and kani inside, coated with tempura flakes, topped with tuna, hamachi, eel sauce, Japanese mayo and tobiko. Served with ponzu dipping sauce - 22

build your own roll

Select your fillings and toppings to create your own! ***$5 base price***

wrapper & rice
- Seaweed
- Soy paper - 1
- White rice
- Brown rice - 1

inner fillings (max 5)
- Tuna* - 7
- Salmon* - 5
- Yellowtail* - 5
- Seasonal Whitefish* - 4
- Ebi Shrimp - 3
- Ikura* (salmon roe) - 4
- Kani (crabstick) - 2
- Smoked Salmon* - 3
- Ground Beef* - 3
- Fried Soft Shell Crab - 9
- Filet Mignon* - 8
- Tempura Shrimp - 4
- Pulled Pork BBQ - 2
- Applewood Bacon - 1
- Crabcake Mix - 10
- Cream Cheese - 1
- Mango - 1
- Tempura Flakes - .5
- Mint - .5
- Carrots - .5
- Tobiko* (flying fish roe) - 1
- Masago* (smelt roe) - 1
- Beets - .5
- Spicy Mayo
- Sriracha
- Avocado - 2
- Thai Basil - .5
- Cucumber - .5
- Scallions - .5
- Jalapeño - .5

outer toppings (max 3)
- Tuna* - 8
- Salmon* - 8
- Yellowtail* - 8
- Seasonal Whitefish* - 7
- Eel - 12
- Ebi Shrimp - 5
- Kani (crabstick) - 7
- Filet Mignon* - 12
- Lump Crabcake Mix - 12
- Avocado - 3
- Mango - 3
- Mixed Assortment* - 10
  Select up to 5: tuna, salmon, yellowtail, seasonal whitefish, ebi shrimp, kani, avocado, mango

additional toppings
- Masago* (smelt roe) - 1
- Tobiko* (flying fish roe) - 1
- Ikura* (salmon roe) - 4
- Spicy Mayo
- Sweet Eel Sauce
- Sriracha (chili paste)
- Coat with Tempura Flakes
- Tempura Fry Inner Roll - 1

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handspun milkshakes

CLASSIC SHAKE [GS]
A perfectly hand-spun shake in your choice of flavors: chocolate, vanilla or strawberry - 10

VANILLA CAKE SHAKE
Vanilla bean ice cream hand-spun with birthday cake mix - 10

CHOCOLATE CAKE SHAKE
Vanilla bean ice cream hand-spun with chocolate and birthday cake mix - 10

GIMMIE MORE SMORE SHAKE
Vanilla bean ice cream hand-spun with chocolate, mallow cream and crunchy graham crackers - 10

COOKIES & CREAM
Vanilla bean ice cream hand-spun with crushed Oreo cookies - 10

MARSHMALLOW CRISPY TREAT SHAKE
Vanilla bean ice cream hand-spun with Rice Krispies and mallow cream - 10

THE GRASSHOPPER [GS]
A minty masterpiece of vanilla bean ice cream hand-spun with Andes chocolate mints - 10

THE CARA SHAKE
Vanilla bean ice cream hand-spun with chocolate and peanut butter. Topped with chocolate mousse, shaved chocolate and peanut butter candy pieces - 10

CARAMEL CHOCOLATE ESPRESSO MALT
Vanilla bean ice cream hand-spun with concentrated coffee, caramel, chocolate and malt - 10

BLACKOUT SHAKE
Chocolate ice cream hand-spun with our homemade brownies, chocolate shavings and chocolate syrup. Topped with chocolate mousse, chocolate shavings and more brownie - 10

BEDROCK BLAST
Vanilla bean ice cream hand-spun with Fruity Pebbles - 10

spiked shakes

PEANUT BUTTER NANA TIME
Smirnoff Vanilla Vodka, banana liqueur, ice cream, fresh banana and peanut butter cups - 17

THREE DRUNKEN ELVES
Smirnoff Whipped Vodka, Frangelico, Rice Krispies, mallow cream and ice cream - 17

NO SLEEP TIL BROOKLYN
Myer's Dark Rum, Kahlua, ice cream, malt, concentrated coffee, chocolate espresso beans - 17

desserts

THE MOUSSE IS LOOSE
Layers of fudge brownie, chocolate mousse and vanilla mousse - 12

FRESH BERRY TALL CAKE
Moist lemon pound cake, vanilla bean ice cream and raspberry sauce. Topped with fresh seasonal berries - 12

specialty martinis

PURPLE RAIN
Empress Gin, fresh lime juice, lychee syrup - 15

THE CUCUMBER MINT-INI
Hendrick's Gin, cucumber, mint, freshly squeezed lime - 15

CRAIG… HOW YOU GONNA GET FIRED ON YOUR DAY OFF?
Elijah Craig Bourbon, Caravella Limoncello, lemon sour, mint - 15

BIG O'S LAST LAUGH
Smirnoff Citrus Vodka, pomegranate liqueur, POM juice, freshly squeezed lime - 14

ITSY BITSY TINI-WEENIE FRESH AND BERRY GREAT MARTINI
Our skinny martini. Smirnoff Raspberry Vodka, prosecco, agave nectar, fresh raspberry, freshly squeezed lemon - 15

DOUBLE ESPRESSO MARTINI
Van Gogh Coffee Double Espresso, Kahlua, freshly brewed espresso, lemon twist - 15

handcrafted cocktails

THE CHUN-LI
Malibu Rum, dragonfruit, freshly squeezed lemon and lime, mint - 14

ICHIGO NO HANA
Citrus vodka, sparkling sake, Thai basil, fresh strawberry, lemonade - 16

NEW FASHIONED
Knob Creek, Amaretto, orange bitters, simple syrup - 15

BULLEITS & BACON
Bulleit Bourbon, Cherry Heering, orange and Angostura bitters, orange peel, candied bacon - 14

STRAWBERRY SOUR
Jameson Whiskey, strawberry tea syrup, freshly squeezed lime juice, egg white - 15

PINK LOTUS
Bacardi Rum, freshly squeezed lemon juice, house made hibiscus syrup, egg white - 14

THE HOT STONER
Ketel One Vodka, stone fruit syrup, Thai chile, freshly squeezed lime - 14

SNAKE IN THE GRASS
Ketel One Vodka, jalapeno, lemongrass, freshly squeezed lime, ginger beer - 14

DAMN GOOD MARGARITA
Don Julio, Cointreau, freshly squeezed lime juice, agave - 15

SKINNY GONZALES
Our skinny twist on a margarita. Epsolon Tequila Blanco, Peach Schnapps, Grand Marnier, freshly squeezed lime, POM juice - 15

mocktails

DON'T CALL ME SHIRLEY
Fresh lemon juice, fresh lime juice, club soda, homemade grenadine - 8

CUKE SKYWALKER
Cucumber, fresh lime juice, Elderflower syrup, club soda - 8

draft beer

BREWERY BHAVANA VASE WEST COAST IPA (Raleigh, NC - 6.2% ABV) - 9

BURIAL BEER CO. SHADOWCLOCK PILSNER (Asheville, NC - 5.5% ABV) - 9

LOCAL TIME BREWERY PHUKET SUNSET THAI RICE LAGER
(Holly Springs, NC - 5.0% ABV) - 9

RED OAK AMBER (Whitsett, NC - 5.0% ABV) - 8

TROPHY BREWING TROPHY WIFE SESSION IPA (Raleigh, NC - 4.9% ABV) - 9

WICKED WEED PERNICIOUS IPA (Asheville, NC - 7.3% ABV) - 9

WILD CARD SEASONAL ROTATING TAP - 9

bottles & cans

BURIAL BEER CO. PROPHETMAKER DOUBLE DRY HOPPED PALE ALE
(Asheville, NC - 5.2% ABV) - 12

GUINNESS (Dublin, Ireland - 4.2% ABV) - 9

LONERIDER CERVESA PARA LOS BANDITOS MEXICAN LAGER (Raleigh, NC - 4.8% ABV) - 8

LYNWOOD BILL & TED'S EXCELLENT AMBER (Raleigh, NC - 5.5% ABV) - 9

MOTHER EARTH SERCY HARD SELTZER (Kinston, NC - 5.0% ABV) - 8

COORS LIGHT - 6

MICHELOB ULTRA - 6

BULL CITY OFF MAIN SEMI DRY CIDER (Durham, NC - 6.0% ABV) - 8

ATHLETIC BREWING COMPANY UPSIDE DAWN (Milford, CT - Non-alcoholic) - 7

wine

WHITES

AMORE DI AMANTI PROSECCO
(Italy) - 12 | 48

CURRAN ROSE
(California) - 13 | 52

WALNUT BLOCK SAUVIGNON BLANC
(New Zealand) - 12 | 48

KONO SAUVIGNON BLANC
(New Zealand) - 13 | 52

PROVERB CHARDONNAY
(California) - 11 | 44

BENVOLIO PINOT GRIGIO
(Italy) - 13 | 52

O-P SANCERRE
(France) - 16 | 64

SONOMA CUTRER CHARDONNAY
(California) - 15 | 60

REDS

OKO ORGANIC PINOT NOIR
(France) - 12 | 48

BOEN PINOT NOIR
(California) - 13 | 52

LA PERLA RIOJA
(Spain) - 15 | 60

TRAPICHE BROQUEL MALBEC
(Argentina) - 13 | 52

PROVERB CABERNET SAUVIGNON
(California) - 11 | 44

AIRFIELD CABERNET SAUVIGNON
(Washington) - 14 | 56

OMEN CABERNET SAUVIGNON
(PASO ROBLES, CA) - 16 | 64

sake

SAKE SAMPLER Sample pours of four of our favorites - 16

SAKE BOMB KANPAI!!! - 11

SHO CHIKU BAI HOT | Classic Junmai (USA) Served warm - 17

HANA GINJO | White Peach - 22

SHIRAKABE GURA MIO | Sparkling sake - 26

TOZAI | Nigori "Snow Maiden" - 28

YOSHI NO GAWA | Junmai Ginjo "Winter Warrior" - 32

SHIRAKABE GURA TOKUBETSU | Junmai "White Wall" - 36

SHO CHIKU BAI | Nigori - 17