



## DESSERTS

**Vanilla Bean Crème Brûlée**, chilled vanilla bean custard,  
caramelized sugar, raspberry coulis, pirouette cookie 9

▲ **Sandeman** “Rainwater” Madeira 4.5

▲ **Apple Crisp Cheesecake**, vanilla wafer crust, cinnamon cream cheese  
filling, apple compote, GVG vanilla ice cream, crème anglaise 9

▲ **Domaine Coyeux** “Elegans,” Muscat de Beaumes de Venise 8

▲ **Peach Crostata**, rustic tart, fresh peaches,  
GVG buttermilk ice cream, caramel sauce 9

▲ **Symphonie de Haut Peyraguey**, Sauternes 7.5

**Rich Chocolate Cake**, mocha cream filling,  
ganache, crème anglaise, raspberry coulis, chocolate sauce 9

▲ **Hawk & Horse** “Latigo,” Late Harvest Cabernet Sauvignon 12

▲ **Bourbon Caramel Pecan Tiramisu**, chocolate espresso sponge cake,  
whipped cream, chocolate sauce, candied pecans 9

▲ **Fonseca** 10 year Tawny Port 8

**Frozen Nutty Irishman**, chocolate cake, Irish cream mousse,  
crushed English toffee, crème anglaise, chocolate sauce 9

▲ **Dow’s** 20 Year Tawny 10

**Affogato**, GVG vanilla ice cream, shot of espresso,  
chocolate-hazelnut biscotti 7

▲ **Blandy’s Malmsey** 10 Year Madeira 5

▲ Indicates Wine Pairing Selections

## FLAVORED COFFEES

**Cinnamon Hazelnut Cappuccino** 5.25

**White Chocolate Cappuccino** 5.25

**Vanilla Latté** 5.25

**Praline Latté** 5.25

*Please let us know about your allergies.  
Some recipes may contain nuts or other allergens.*

G V G I S 1 0 0 % E M P L O Y E E O W N E D !

**PORT/SHERRY/MADEIRA**

Croft "Pink" Rosé Port	5.50
Croft 10 year Tawny Port	8.00
Dow's 20 year Tawny Port	10.00
Fonseca 10 year Tawny Port	8.00
Graham's "Six Grape" Tawny Port	5.25
Poças Vintage Port 2011	20.00
Sandeman "Founder's Reserve" Port	4.50
Dry Sack Medium Dry Sherry	5.25
Harveys Bristol Cream Sherry	4.75
Blandy's Malmsey 10 year Madeira	5.00
Sandeman "Rainwater" Madeira	4.50

**DESSERT WINES**

Saracco, Moscato d'Asti	5.25
Michele Chiarlo "Nivole," Moscato d'Asti	5.50
Poças Moscatel, Douro	6.00
Symphonie de Haut Peyraguey, Sauternes	7.50
Domaine Coyeux "Elegans," Muscat de Beaumes de Venise	8.00
Hawk & Horse "Latigo," Late Harvest Cabernet Sauvignon	12.00

**BRANDY/COGNACS**

Courvoisier VS	11.50
Hennessy VS	12.00
Hennessy XO	39.00
Rémy Martin VSOP	12.00
Rémy Martin 1738	15.00

**CORDIALS**

Baileys	8.50
Benedictine	9.00
Chambord	9.00
Chartreuse Yellow	14.00
Disaronno	8.50
Dom B&B	9.00
Frangelico	9.50
Fernet-Branca	10.50
Grand Marnier	11.00
Grand Marnier Centenaire	40.00
Grappa Di Barbera	10.00
Kahlúa	7.75
Limoncello	9.00
Luxardo	8.00
Pernod	9.00
Sambuca	9.00

**GIN**

The Botanist	10.00
Cardinal "Barrel Rested"	11.75
Durham Distillery "Conniption"	11.75
Emulsion	12.00
Hendrick's	10.50
Sutler's "Small Batch"	11.00

**RUM**

Gosling's	8.25
Plantation 5 year	9.00
Ron Zacapa "No. 23 Solera"	16.00
Zaya "12"	10.50

**TEQUILA/MEZCAL (2 oz)**

Casamigos Blanco	17.00
Casamigos Reposado	17.00
Creyente Mezcal Joven	12.00
Del Maguey "Vida" Mezcal	12.50
Dobel 50 Anniversary	60.00
Don Julio 1942	39.00
Don Julio Primavera	39.00
Don Julio Reposado	12.75
Herradura Ultra	15.00
Olmeca Altos Añejo	10.00
Patron Reposado	15.00
Patrón Silver	13.00
Sombra Mezcal Joven	10.50

**BOURBON (1.25 oz/2 oz)**

1792 Small Batch	8.50/11.00
Angel's Envy	13.75/19.25
Baker's 7 year	11.00/15.00
Barrell "Cask Strength"	14.00/20.00
Basil Hayden 8 year	10.00/14.00
Blade and Bow	11.00/15.00
Breckenridge	11.00/15.00
Bulleit 10 year	11.00/15.00
Elijah Craig Small Batch 10 year	9.00/12.00
Four Roses Single Barrel	11.00/14.25
High West "American Prairie"	9.50/13.00
Hooker's House	11.00/15.00
Hudson "Baby Bourbon"	11.25/15.50
Isaac Bowman Port Finish	10.00/14.00
Jefferson's Reserve	11.00/15.00
Jefferson's Ocean	16.00/25.00
Jim Beam	6.50/7.50
Kentucky Owl	45.00/70.00
Knob Creek	9.50/13.00
Maker's Mark	9.00/12.00
Maker's 46	10.00/14.00
Old Forester 1897 Bonded	12.00/17.00
Old Forester Signature Bonded	8.00/10.00
Rebel Yell	6.75/7.75
Russell's Reserve Single Barrel	11.50/16.00
Wild Turkey 101	7.75/9.50
Woodford Reserve	9.00/12.00

**RYE (1.25 oz/2 oz)**

Bulleit Small Batch 7 year	9.25/12.50
High West "Double"	9.50/13.00
Knob Creek Small Batch	9.50/13.00
Old Overholt	8.00/10.50
Redemption	8.50/11.00
Templeton 4 year	9.00/12.00
Uncle Nearest	12.50/18.00
WhistlePig 10 year	15.00/24.00
WhistlePig 12 year	19.00/30.00

**SCOTCH (1.25 oz/2 oz)**

Ardbeg 10 year	13.00/19.00
Aberlour 16 year	14.50/22.00
Auchentoshan "American Oak"	11.50/16.00
Auchentoshan "Three Wood"	14.50/22.00
Balvenie "Double Wood" 12 year	11.50/16.00
Bowmore 15yr	15.00/24.00
Chivas Regal 12 year	9.25/12.50
Dewar's (Well)	6.75/8.00
Glenfiddich 12 year	9.50/13.00
Glenlivet 12 year	9.50/13.00
Glenlivet 21 year	32.00/50.00
Glenmorangie 10 year	12.00/17.00
Glenmorangie Quinta Ruben 12 year	14.00/20.00
Johnnie Walker "Red"	7.75/9.50
Johnnie Walker "Black"	9.50/13.00
Johnnie Walker "Blue"	26.00/40.00
Macallan 12 year Double Cask	15.00/24.00
Macallan 25 year	250.00/375.00
Talisker 10 year	12.50/18.00

**WHISKEY (1.25 oz/2 oz)**

2 Gingers	6.50/7.50
Canadian Club	6.75/8.00
C.B. Fisher's Malt	10.00/14.00
Crown Royal	8.50/11.00
Gentleman Jack	8.00/10.50
Jack Daniels	7.50/9.25
Jameson 8 year	8.00/10.00
Makoto Single Grain 23 year	55.00/90.00
Midleton "Barry Crockett Legacy"	32.00/50.00
Seagram's 7	6.75/7.75
Slane Irish Triple Casked	7.75/9.50
Tullamore Dew 12 year	11.00/15.00
Uncle Nearest 1856	14.00/20.00



## FEATURED COCKTAILS

### **Bright and Bubbles**

Italicus Bergamotto, Aperol, Lemon Juice, Prosecco; up 14

### **Better with Thyme**

St-Germain Elderflower, Lillet Rosé, Lemon Juice,  
Thyme Honey, Nicholas Feuillatte Champagne; up 12

### **Floral Embers**

Casamigos Mezcal, Grapefruit Juice, Rosemary Simple Syrup,  
Roses Lime; rocks 11

### **Peach Bellini**

Peach Schnapps, Peach Purée, Cointreau,  
Poema Rose Cava; up 12

### **Prickly Pear Margarita**

Casamigos Blanco, Pierre Fernando Dry Curaçao,  
Fresh Lime, Mint, Desert Pear Monin; rocks 14

### **Halfway Down the River**

Knob Creek Rye, Hennessy VS, Pernod Rinse,  
Peychaud's Bitters, Raw Sugar; short 14

## SIGNATURE COCKTAILS

### **Chocolate Almond Negroni**

Tanqueray, Disarrano, Campari, Matthiasson Sweet Vermouth,  
Angostura Cocoa Bitters; rocks 17

### **Watermelon Cosmopolitan**

712 Vodka, Cointreau, Roses Lime, Fresh Watermelon Juice; up 14

### **The Dirty Dance**

Grey Goose, Olive Juice, Shaken Up; Choice of Pimento,  
Blue Cheese, or Bacon Blue Stuffed Olives 12

### **Kentucky Road**

Woodford Reserve, Demerara Simple, Orange bitters,  
Cherry Bitters; rocks 14

### **Manhattan Memory**

Bulleit Rye, Fonseca 10 year Tawny Port, Maple Simple,  
Black Walnut Bitters; rocks/up 12

### **Raspberry Mule**

Pinnacle Vodka, Fresh Lime, Ginger Beer,  
Fresh Raspberries; crushed ice 9

*\*Items are cooked to order or may contain raw ingredients.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*



## DRAFT BEER

Ask your server for our current Draft Beer selection

### NORTH CAROLINA BEER

**Witbier**, Southern Pines “Hefeweizen” (4.8%) Southern Pines 6

**Pale Ale**, Oskar Blues “Dales” (6.5%) Brevard 6

**Amber Ale**, Highland “Gaelic Ale” (5.8%) Asheville 5

**Porter**, Foothills “People’s Porter” (5.8%) Winston-Salem 5

**Cider**, Bull City Ciderworks “Off Main” (6.0%) Durham 6

**IPA**, Wicked Weed “Appalachia Session IPA ” (4.7%) Asheville 6

**Brown Ale**, Lonerider “Sweet Josie” 16oz (6.1%) Raleigh 8

**Kölsch**, Blowing Rock “Kölsch” (5.5%) Blowing Rock 5

**Cider**, Appalachian Mountain Brewery “Mystic Dragon” (5%) Boone 6

### CRAFT BEER

**Seasonal Gose**, Anderson Valley “128 Session Series” (4.2%) California 6

**Pilsner**, North Coast Brewing “Scrimshaw” (4.4%) California 6

**Blonde Ale (Gluten Free)**, Glutenberg 16oz (4.5%) Canada 6

**Hard Seltzer**, Truly “Wild Berry” 16oz (5.0%) Massachusetts 6

**Witbier**, Allagash “White” (5.2%) Maine 8

**Lager**, Brooklyn Brewery, (5.2%) New York 5

**Lager (Non-Alcoholic)**, Heineken (0.0%) Holland 5

**Brown Ale**, Rogue “Hazelnut Brown Nectar” (5.6%) Oregon 6

**IPA**, Bell’s “Two Hearted Ale” (7.0%) Michigan 5

**Trappist Ale**, Chimay Red “Dubbel” (7%) Belgium 12

**Trappist Ale**, Rochefort 10 (11.3%) Belgium 14

**Lager**, Heineken (5.0%) Holland 5

**Stout**, Founders “Breakfast Stout” (8.3%) Michigan 8

### DOMESTIC & IMPORT BEER

**Budweiser** (5.0%) 3.5

**Bud Light** (4.2%) 3.5

**Coors Light** (4.2%) 3.5

**Michelob Ultra** (4.2%) 3.5

**Miller Lite** (4.2%) 3.5

**Corona** (4.6%) 5

**Stella Artois** (5.0%) 5

**Guinness Draught** (4.2%) 7