



DESSERTS

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

▲ **Sandeman** “Rainwater” Madeira 4.5

▲ **Pecan Pie Cheesecake**, caramel, whipped cream, pecan brittle 9

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

▲ **Apple Crostata**, GVG buttermilk ice cream, caramel, cinnamon 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

▲ **Cranberry Upside Down Cake**, cranberry compote,
GVG gingerbread ice cream, crème anglaise 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 Beaugues de Venise	8.00
Hawk & Horse "Latigo," Late Harvest Cabernet Sauvignon	12.00

COGNAC

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

CORDIALS

Amaro Montenegro	10.50
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

Gordian Knot	12.00
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
Ilegal	12.00
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
Eagle Rare	10.00/14.00
Elijah Craig Small Batch 10 year	9.00/12.00
Four Roses Single Barrel	11.00/14.25
High West	9.50/13.00
Hooker's House	11.00/15.00
Hudson	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)

Basil Dark	11.50/16.00
Bulleit Small Batch 7 year	9.25/12.50
High West "Double"	9.50/13.00
Knob Creek Small Batch	9.50/13.00
Michter's	11.00/15.00
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	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
Laphroaig Select	12.00/17.50
Lagavulin 11 year Offerman	14.00/20.00
Macallan 12 year	15.00/24.00
Macallan 25 year	250.00/375.00
Oban	12.00/17.00
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

Ask Your Mother

Conniption Kinship Gin, Cardamom Lavender Agave,
Lemon Juice, Angostura Orange Bitters; up \$14

Better with Thyme

St-Germain Elderflower, Lillet Rosé, Lemon Juice,
Thyme Honey, Nicholas Feuillatte Champagne; up 13

Smoked Pineapple Smash

Basil Hayden Bourbon, Ilegal Mezcal, Blackberries, Pineapple Juice,
Rosemary Simple, Lime Juice; rocks 13

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

SIGNATURE COCKTAILS

Beat of the Dram

Michters Rye, Zaya Grand Reserva, Matthiasson Sweet Vermouth,
Angostura Bitters, Brown Sugar Spiced Simple: up/rocks 16

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

Raspberry Mule

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

Halfway Down the River

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

ZERO PROOF COCKTAILS

Roses with Thorns

Pomegranate Juice, Rosemary Simple, Roses Lime Juice, Ginger Beer; tall 7
**Add Chemist Gin or 712 Vodka 5*

The Spice Melange

Spiced Apple Cider, Lemon Juice, Cinnamon, Clove; hot 7
**Add Jameson Irish Whiskey or Disaronno Amaretto 5*

**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

Pilsner, Fullsteam Brewery “Paycheck” (4.5%) Durham 6

Golden Lager, Red Oak Brewery “Humming Bird Helles” (4.5%) Witsett 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

IPA (Non-Alcoholic), Brooklyn Brewery “Special Effects IPA” (<0.5%) 6

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