

<i>White Wines</i>			<i>White Wines</i>		
	<i>glass</i>	<i>bottle</i>		<i>glass</i>	<i>bottle</i>
Benvolio Pinot Grigio <i>Friuli, Italy</i>	8	30	Benvolio Pinot Grigio <i>Friuli, Italy</i>	8	30
La Crema Pinot Gris <i>Monterey, California</i>	9	34	La Crema Pinot Gris <i>Monterey, California</i>	9	34
Estancia Unoaked Chardonnay <i>Monterey, California</i>	8	30	Estancia Unoaked Chardonnay <i>Monterey, California</i>	8	30
Story Point Chardonnay <i>Sonoma, California</i>	9	34	Story Point Chardonnay <i>Sonoma, California</i>	9	34
Ghost Pines Chardonnay <i>North Coast, California</i>	10	36	Ghost Pines Chardonnay <i>North Coast, California</i>	10	36
Sonoma Cutrer Russian River Ranches Chardonnay <i>Sonoma, California</i>	10	36	Sonoma Cutrer Russian River Ranches Chardonnay <i>Sonoma, California</i>	10	36
Kono Sauvignon Blanc <i>Marlborough, New Zealand</i>	8	30	Kono Sauvignon Blanc <i>Marlborough, New Zealand</i>	8	30
Matanzas Creek Sauvignon Blanc <i>Sonoma County, California</i>	10	36	Matanzas Creek Sauvignon Blanc <i>Sonoma County, California</i>	10	36
Schmitt Sohne Riesling <i>Mosel, Germany</i>	7	26	Schmitt Sohne Riesling <i>Mosel, Germany</i>	7	26
Villa Pozzi Moscato <i>Sicily, Italy</i>	7	26	Villa Pozzi Moscato <i>Sicily, Italy</i>	7	26
<i>Red Wines</i>			<i>Red Wines</i>		
	<i>glass</i>	<i>bottle</i>		<i>glass</i>	<i>bottle</i>
Macmurray Pinot Noir <i>Central Coast, California</i>	8	30	Macmurray Pinot Noir <i>Central Coast, California</i>	8	30
Primarius Pinot Noir <i>Oregon</i>	10	36	Primarius Pinot Noir <i>Oregon</i>	10	36
Chateau Ste Michelle Indian Wells Vineyard Merlot <i>Columbia Valley, Washington</i>	10	36	Chateau Ste Michelle Indian Wells Vineyard Merlot <i>Columbia Valley, Washington</i>	10	36
Louis Martini Cabernet Sauvignon <i>Sonoma, California</i>	9	35	Louis Martini Cabernet Sauvignon <i>Sonoma, California</i>	9	35
Josh Cellars Cabernet Sauvignon <i>Lodi, California</i>	8	30	Josh Cellars Cabernet Sauvignon <i>Lodi, California</i>	8	30
Ghost Pines Cabernet Sauvignon <i>North Coast, California</i>	10	36	Ghost Pines Cabernet Sauvignon <i>North Coast, California</i>	10	36
Trapiche Broquel, Malbec <i>Mendoza, Argentina</i>	9	35	Trapiche Broquel, Malbec <i>Mendoza, Argentina</i>	9	35
Trivento Golden Reserve Malbec <i>Mendoza, Argentina</i>	10	36	Trivento Golden Reserve Malbec <i>Mendoza, Argentina</i>	10	36
Haraszthy Bearitage Red <i>Lodi, California</i>	8	30	Haraszthy Bearitage Red <i>Lodi, California</i>	8	30
Coppola Syrah-Shiraz <i>California</i>	9	34	Coppola Syrah-Shiraz <i>California</i>	9	34
Las Rocas Grenache <i>Spain</i>	8	30	Las Rocas Grenache <i>Spain</i>	8	30
Siglo Rioja “Crianza” <i>Rioja, Spain</i>	9	34	Siglo Rioja “Crianza” <i>Rioja, Spain</i>	9	34
Raylen Carolinius Red Blend <i>Yadkin Valley, North Carolina</i>	8	30	Raylen Carolinius Red Blend <i>Yadkin Valley, North Carolina</i>	8	30
Jolo Red Blend “Pilot Fog” <i>Yadkin Valley, North Carolina</i>	14	50	Jolo Red Blend “Pilot Fog” <i>Yadkin Valley, North Carolina</i>	14	50

## *Champagnes-Sparkling-Rose Wines*

	<i>glass</i>	<i>bottle</i>
Mimosa Sparkling Wine and Orange Juice	8	
Avissi Prosecco, Italy	8	30
Moet & Chandon Brut Imperial Epernay, France		84
Laurent Miquel Rose, France	7	26
Whispering Angel Rose Provence, France	10	36

## *House Wines*

### **Glass 7**

Pinot Grigio • Chardonnay •  
Merlot • Cabernet Sauvignon • White Zinfandel

## *Beer List*

### **New Belgium (Asheville)**

Voodoo Ranger IPA, Fat Tire Amber Ale \$6

### **French Broad Brewing (Asheville)**

Gateway Kolsch, Frog Horn IPA,  
Wee Heavy-er Scotch Ale \$6

### **Highland Brewery (Asheville)**

St Teresa's Pale Ale, Gaelic Ale & Oatmeal Porter \$6

### **Oskar Blues (Brevard)**

Dales Pale Ale, Pinner IPA \$6

### **Sierra Nevada (Mills River)**

Pale Ale, Southern Gothic Pilsner,  
Hop Hunter IPA & Seasonal \$6

### **Pisgah Brewing (Black Mountain)**

Pale Ale \$6

## **Imports**

Stella Artois, Corona Extra & Modelo Especial \$6

**Domestic:** Miller & Miller Lite \$5

**Becks N/A \$5**

## **Cider**

Crispin Original \$6

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Avissi Prosecco, Italy	8	30
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**Domestic:** Miller & Miller Lite \$5

**Becks N/A \$5**

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DESSERTS

***Pisgah Specialties***

French Silk Pie	\$8
French Silk Pie “All the Way” <i>Served with ice cream, strawberries and almonds</i>	\$9
New York Style Cheesecake	\$8
Crème Brûlée	\$8

***Everyday Favorites***

Sliding Rock Brownie	\$8
Big Fat Chocolate Cake	\$9
Chocolate Peanut Butter Pie	\$8
Key Lime Pie	\$7
Home Baked Apple Pie <i>sugar free</i>	\$7
Southern Pecan Pie	\$6
Homemade Cobbler	\$7
Ice Cream 2 <i>large scoops</i>	\$5
Rainbow Sherbet	

*À la Mode \$2*

*Add to Desserts*

*\$1 each*

Strawberries

Caramel

Chocolate

Almonds

Candied Pecans

Whipped Cream

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Chocolate

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Candied Pecans

Whipped Cream