

## Craft Cocktails

<b>Carolina Old Fashioned</b>	15
Queen Charlotte's Rum, Fresh Vanilla Bean, Orange Bitters, Soda	
<b>Apple Ginger Martini</b>	14
Effen Apple Vodka, Cinnamon Apple Brandy Lemon, Ginger Apple Syrup	
<b>Thyme Will Tell</b>	14
Hendrinks Gin, Chambord French Liqueur Fresh Raspberries, Thyme, Topo Chico	
<b>Another Round</b>	15
Knob Creek Bourbon, Bitters Tippleman's Spiced Falernum Syrup	
<b>Upstream Margarita</b>	12
El Jimador Reposado Tequila, Fresh Lime	
<b>Want it Spicy? Just say Jalapeno</b>	
<b>Upstreams World Famous Sangria</b>	10
Pick your poison, Red or White!	



Perfection takes time!  
Please give us an extra minute or two while we perfect your handcrafted cocktail

## Bottle Beer

<b>Bud Light- 5.0%</b>	4
<b>Mich Ultra- 4.2%</b>	4.5
<b>Stella Artois- 5.0%</b>	5
<b>Bell's Two Hearted Ale- 7.0%</b>	6
<b>Beck's Non-Alcoholic</b>	6

## Draft Beer

<b>Pumking Imperial Ale (10oz) - 8.6%</b>	7
Southern Tier Brewing Co, Charlotte	
<b>Mecktoberfest - 5.4%</b>	7
Olde Mecklenburg Brewery, Charlotte	
<b>Captain Jack Pilsner - 4.9%</b>	6.5
Olde Mecklenburg Brewery, Charlotte	
<b>Hop, Drop, &amp; Roll IPA - 7.2%</b>	7
NoDa Brewing Co, Charlotte	
<b>Jam Session Pale Ale - 5.1%</b>	6.5
NoDa Brewing Co, Charlotte	
<b>White Zombie Witbier- 5.1%</b>	7.5
Catawba Brewing Co., Morganton	
<b>Zest-A-Peel Ale- 5.2%</b>	6.5
Triple C Brewing Co, Charlotte	
<b>Solo Flight English Brown Ale- 5.5%</b>	6.5
Bold Missy Brewery, Charlotte	
<b>Brine Saison- 5.2%</b>	10
Fonta Flora Brewery, Morganton	
<b>Mango Cart Wheat Ale- 4.0%</b>	7.5
Golden Road Brewery, Los Angeles	

## Wines by the Glass

**On Tap - Chardonnay - WILLIAM HILL** 8  
Napa Valley, CA 2017

<b>*Eric Solomon Selections</b>	
<b>Chardonnay · LAGUNA ·</b>	14/54
Russian River Valley, CA 2015	
<b>Prosecco · LATRANSA ·</b>	9/34
DOC, IT	
<b>*Chablis · JP &amp; B DROIN ·</b>	18/70
Burgundy, FR 2015	
<b>*Verdejo · MENADE ·</b>	11/42
Rueda, SP 2015	
<b>Sauvignon Blanc · J LOHR ·</b>	9/34
'Flume Crossing', Monterey County, CA 2018	
<b>Riesling · DR. HERMANN ·</b>	15/58
Mosel, GER 2017	
<b>*White Blend · CULLEROT ·</b>	11/42
Celler del Roure, Valencia, SP 2017	
<b>Rose · DOMAINE LAFAGE ·</b>	13/50
Cotes Catalanes, FR 2017	
<b>Pecorino · SIMONE CIPREA ·</b>	13/50
Marche, IT 2018	

**On Tap - Cabernet Sauvignon - STERLING** 8  
California, 2017

<b>*Eric Solomon Selections</b>	
<b>Cabernet Sauvignon · SILVER PALM ·</b>	12/46
North Coast, CA 2016	
<b>*Garnacha · BODEGA MARANONES ·</b>	15/58
'30.000 Maravedies', Madrid, SP 2015	
<b>Pinot Noir · KEN WRIGHT ·</b>	15/58
Willamette Valley, OR 2016	
<b>Rioja · VINA ALBERDI ·</b>	16/62
Labastida, SP 2013	
<b>*Côt (Malbec) · JEAN-FRANCOIS MERIEAU ·</b>	14/54
Loire Valley, FR 2017	
<b>Merlot · PEIRANO ·</b>	10/38
'Six Clones', Lodi, CA 2016	
<b>Zinfandel · DASHE ·</b>	14/54
'Vineyard Select', CA 2017	
<b>Red Blend · RENEGADE ·</b>	14/54
Paso Robles, CA 2016	

## Saké

<b>Clean</b>	<b>GL / BTL</b>
<b>Drunken Whale 24oz</b>	10 / 64
Suigei Tokubetsu Junmai	
<b>Cloudline 10oz</b>	12 / 34
Hakkausan Tokubetsu Honjozo	
<b>Aromatic</b>	
<b>Gold 24oz</b>	12 / 72
Junmai Daiginjo Muroka Namachozo Genshu	
<b>Sunflower 24oz</b>	12 / 72
Amakaki Junmai Ginjo Nama	
<b>Rich</b>	
<b>Dragon God 25oz</b>	10 / 64
Ryagin Kakushi Ginjo Namazume Genshu	
<b>Yellow Can 6oz</b>	13.5
Kikusui Funaguchi Honjozo Nama Genshu	
<b>Negori</b>	
<b>Perfect Snow 12oz</b>	- / 28
Kikushi Genshu Nigori	
<b>White Water Village 1.8L</b>	8 / -
Shirakawgo Junmai Sasanigori	
<b>Sparkling</b>	
<b>Otter Celebration 12 oz</b>	- / 45
Dassai Junmai Daiginjo Sparkling Nigori	