

Appetizers

 **POBLANO BLUE CHEESE WEDGE** 17
iceberg, tomato, pickled red onion, cucumber, roasted red peppers, bacon, chive, dill, everything seasoning

KALE CAESAR 13
breadcrumbs, parmesan, lemon zest
add smoked salmon 8

 **PEPPERONCINI DIP** 10
with lacto-fermented potato chips

SMOKED SALMON RANGOONS 13
sweet chili

 **MARINATED BEETS** 12
basil pistachio pesto

 **SMASHED CUCUMBER SALAD** 12
vinegar, garlic, ginger

TOTORO FRIES 6
sriracha mayo, hoisin sauce, wasabi peas, scallions, furikake

PECORINO FRIES 6
garlic aioli, pecorino

Sandwiches

LIONS & TIGERS SANDWICH 18
Thai pepper hot honey lions mane, poblano blue cheese, house seasonal bánh mì style pickles, potato bun

FILET O' FISH 19
cod, american cheese, tartar, pickles

FRIED CHICKEN SANDWICH 17
Thai pepper hot honey, romaine, poblano blue cheese, lettuce, pickles, potato bun
or
pimento cheese, pickles, potato bun 15.5

MORTADELLA SANDWICH 19
mortadella, burrata, pistachio pesto, peach jam, potato bun
add calabrian chili jam 2

THE TRON BURGER 17
two Brasstown Beef patties, special sauce, american cheese, pickles, onions, potato bun

Zero Proof

house made lemonade 6
fountain coke products 4
mexican coke 6
gosling's ginger beer 5
topo chico 5
athletic n/a cerveza 6
st. agrestis phony negroni 11
rishi hot teas 5
wehrloom honey root beer 8

Beer, etc.

miller high life 4
bohemia mexican pilsner 6
botanist & barrel berry cider 10
highland oatmeal porter 6
hi-wire hi-pitch ipa 16oz 7
louie louie blueberry 10
THC seltzer
sunny dayz blood orange 11
THC seltzer

Kitchen Cocktails

specialy formulated by the chefs

FERNET ME NOT 12
Appalachian Fernet, rosemary honey, lemon, ginger

CHASE'S MAI TAI 13
Kill Devil Rum, Appalachian Orgeat, pineapple, Oak City Amaretto floater

FAN GIRL 13
Murrell's Row Tulsi Gin, basil, lemon, cinnamon

WING WING WING 14
Vanilla wafer washed Kill Devil Pecan Rum, Gifford banane du brésil, house banana oleo, lemon, vanilla simple, banana milk fat wash

Cocktails

KAT MARTINI 14
Bombay Sapphire, Cocchi Americano, Dolin dry vermouth, olives

BASQUE MOUNTAIN CLOUDS 11
Rezabel sweet vermouth, orange foam

ESPRESSO MARTINI 14
PennyCup espresso, house vodka, espresso liqueur

MEZCAL MARGARITA 14
400 Conejos Mezcal, house tequila, lime, simple, triple sec

FIRST IN FLIGHT 12
house bourbon, Aperol, Amaro Flora, lemon juice

Wines by the glass

sparkling

Albet I Noya, 'Petit Albet' Brut Reserva 14/49
Xarel-lo/Macabeu/Parellada, Spain

white

Chateau Carbonneau MARGOT 12/42
Sauvignon Blanc, France

rosé

Domaine Cendrillon Minuit 12/42
Grenache/Cinsault/Syrah, France

orange

Krasno Skin Contact 12/42
Rebula/Malvasia/Sauvignonasse, Slovenia

red

Bodan Roan 12/42
Pinot Noir, Lodi, CA

Wines by the bottle

sparkling

Ohlig 'Latitude 50' Sekt Rosé 43
Pinot Noir/Portugueiser/Dornfelder, Germany

Christian Etienne 69
Pinot Noir/Chardonnay, France

white

Domaine Blanc et Fils Apremont 42
Jacquere, France

Gota Prunus Branco 42
Portuguese white blend, Portugal

Chateau Bonnet Chat'au Bonnet 52
Chardonnay, France

rosé

Day "Lemonade" 54
Pinot Noir, Willamette Valley, OR

orange

Dorcha Oranza 52
Gelber Muskateller, Traminer, Slovenia

red

ANAHATA 45
Cabernet Sauvignon, Columbia Valley, WA

Marques de Tomares CRIANZA 49
Tempranillo, Spain



1400 PATTON AVE.
WEST ASHEVILLE, NC