

Salads / Bowls		
Add Chicken +\$4.67 , Fresh Shrimp +\$5.61 , *Fresh Salmon +\$7.48 to any salad		
Homemade Salad Dressing Options Citrus Vinaigrette • Strawberry Vinaigrette • Buttermilk Ranch Caesar • Greek Cilantro • Roasted Red Pepper • Italian • Asian Glazed		
🌱 DF GF	The Salad Bowl Fresh mango, avocado, tri-colored quinoa, arugula, pickled red onions, English cucumber, and cherry tomatoes.	\$14.95
🌱 GF	Roasted Beets Salad Roasted beets with arugula, pistachios, mandarin oranges, and mascarpone cream.	\$11.22
GF 🌱	Greek Salad Kalamata olives, English cucumber, cherry tomatoes, red onions, feta cheese, arugula, olive oil, and Mediterranean spices.	\$13.08
🌱 GF 🌱	Asian Bowl Salad Arugula and tri-colored quinoa with pineapple, sautéed zucchini and carrots, cherry tomatoes, cucumber, and avocado. Your add on protein is Asian Glazed and sprinkled with sesame seeds.	\$14.02
GF DF	Stuffed Avocado Choice of grilled shrimp or *quinoa.* Two avocado halves filled with cilantro, red onions, tomatoes, cucumber, jalapeño over a bed of lettuce.	\$14.95
🌱 🌱 GF	Spicy Garlic Bowl Romaine, arugula, and spinach with hummus, cucumber, pickled onions, cherry tomatoes, chickpeas, and sliced avocado. Your add on protein is glazed in spicy garlic sauce.	\$14.02
	The Hamburger Bowl Smashed hamburger patty with melted muenster cheese, avocado, grilled onions, crumbled bacon, home-fried potatoes, romaine lettuce, cherry tomatoes, and English cucumber, drizzled with spicy mayo.	\$15.89

Pastas

	Tasty Classico Italiano Homemade baked meatballs served over spaghetti with red sauce, finished with Asiago, Parmesan, topped with fresh parsley and served with buttery toasted French baguette.	\$16.82
	Creamy Veggie Pasta Linguine tossed in a garlic/parmesan cream sauce with fresh broccoli and asparagus. Finished with parsley, Parmesan, and mozzarella, and served with a toasted garlic-parsley baguette. Add Chicken +\$4.67 , Fresh Shrimp +\$5.61 or *Fresh Salmon +\$7.48	\$14.02
	Pasta Bowl Penne, house made roasted tomato sauce, mozzarella cheese and parmesan cheese and a toasted baguette. Add Chicken +\$4.67 , Fresh Shrimp +\$5.61 or *Fresh Salmon +\$7.48	\$11.22
	Cajun Pasta Linguine, creamy spiced cherry tomato sauce, finished with fresh parsley and served with your choice of blackened protein and a buttery toasted French baguette. Chicken +\$4.67 , Fresh Shrimp +\$5.61 , *Fresh Salmon +\$7.48	\$13.08
Kids Menu (No Substitutions) One Side: Fresh Potato Chips – Bowl of Fruits - Broccoli - Mac & Cheese		
	Mac and Cheese	\$7.48
GF DF	*4oz. Grilled Fresh Salmon	\$10.28
GF DF	Grilled Chicken	\$7.48

Desserts

🌱	Carrot Cake	\$6.54
GF 🌱	Pistachio Affogato Homemade pistachio ice cream, espresso and biscoff on the side	\$8.41
GF 🌱	Strawberry Tres Leches Cake	\$8.41
GF 🌱	Chocolate Mousse with Strawberries	\$7.48
🌱 Ask your server about our dessert case selections.		

Drinks \$3.74

(with 100% sugar cane) **with Refills**

Unsweet Black Tea	Strawberry Dragonfruit	No Sugar Added
Sweet Black Tea	Mandarin Cardamom	Watermelon Mint
Lemonade	Hibiscus Sweet Tea	Pineapple Passion Fruit
No Refills		
Mexican Coke • Mexican Sprite • Diet Coke Can (\$1.87)		

Coffee Weekly Special

Monthly Special **\$4.67** **\$5.61**
From the Coffee Bar

Milk options: Oat, Coconut, Almond and Whole milk

Homemade Coffee Syrups - 2oz. - \$0.93

Vanilla, Caramel, Lavender, Ginger, Peppermint

Traditionals

Espresso	\$2.80	
Americano	\$3.74	
	12oz	16oz
Latte	\$4.67	\$5.61
Cappuccino	\$4.67	\$5.61

Specialty Lattes

All Homemade sauces and syrups		
Mocha	\$5.61	\$6.54
Dark Choc/unrefined sugar cane		
White Chocolate	\$5.61	\$6.54
White Choc/Condensed milk		
Dulce de Leche	\$5.61	\$6.54
Caramelized milk/unrefined sugar cane		
Horchata	\$5.61	\$6.54
Rice/cinnamon/vanilla		
Tasty	\$5.61	\$6.54
Pistachio/Brown Sugar		
Spiced	\$5.61	\$6.54
Cloves/Anise Star/Cinnamon		
Ginger	\$5.61	\$6.54
Ginger/unrefined sugar cane		
Chai	\$4.67	\$5.61
Homebrew with Chai Tea and Spices		
Ceremonial Matcha	\$5.61	\$6.54
Finest Quality of Japanese Green Tea		
Iced Matcha Berry	\$5.61	\$6.54
Strawberry/Matcha		
Dirty Chai	\$6.54	\$7.48
Chai/Espresso		

Tea - Make Your Own Hot Tea **\$3.74**

Chai, Lavender, Chamomile, Hibiscus, Rosemary, Mint, Blueberry, Blackberry, Strawberry, Ginger, Peppermint, Tropical Coconut, Vanilla Bean, Orange Blossom. **(Up to 3 Choices)**

Other

Hot Chocolate	\$5.61	\$6.54
Homemade Chocolate sauce		

Cocktails		
Berry Basil Breeze	\$11.22	6oz. Glass - \$10.28 • Bottle - \$26.17
Fresh strawberry syrup, muddled basil, Muddy River Basil Rum, and lemon liqueur.		Paisley Pinot Grigio, Italy 2023
Bourbon Berry Blaze	\$12.15	Christophe Patrice Chardonnay, France 2024
Weekly special bourbon, fresh lemon juice & muddled blackberries.		Readers Riesling, Columbia Valley 2024
Lavender Honey Margarita	\$12.15	Babylonstoren Rose, South Africa 2024
Homemade lavender syrup, Jose Cuervo, fresh lime juice, Cointreau, and agave.		Arca Nova Alvarinho, Portuguese 2024
Espresso Martini	\$14.02	Lobster Reef Sav Blanc, Malborough 2025
Fresh shot of espresso, Tito vodka, Baileys, Licor 43 and homemade simple syrup.		
Don Pepino Margarita	\$13.08	
Hornitos Reposado, Cointreu, agave, fresh citrus, crushed cucumber and tajin.		
Very Berry Mule	\$12.15	
Mixed berries syrup, ginger beer, Vodka and ginger liqueur		
Agave Margarita	\$11.22	
Jose Cuervo Especial, triple sec, fresh citrus and agave. Salt rim.		
Spicy Bloody Mary	\$9.35	
Tito Vodka, homemade fresh tomato mix, cocktail olives and Tajin Rim.		
Margarita Wednesday - Agave Margarita \$8.41		
Tasty Sangria		
8oz – \$8.41		
Sangria Weekend:		
Friday & Saturday \$2.81 off Sangria Glass		

White Wines

6oz. Glass - \$10.28 • Bottle - \$26.17
Paisley Pinot Grigio, Italy 2023
Christophe Patrice Chardonnay, France 2024
Readers Riesling, Columbia Valley 2024
Babylonstoren Rose, South Africa 2024
Arca Nova Alvarinho, Portuguese 2024
Lobster Reef Sav Blanc, Malborough 2025

Red Wines

6oz. Glass - \$11.22 • Bottle - \$28.04
Paul & Remy Tempranillo, Aragon 2022
No Brainer Merlot, Dry Creek Valley, 2019
Painted Fields Zinfandel, Sierra Foothills 2022
Jax Y3 Cab Sauv, North Coast 2023
Babylonstoren Babel Red Blend, Western Cape 2023
Kate Arnold Pinot Noir, Oregon 2022
Septima Obra Malbec Reserve, Argentina 2023

EXPLORE OUR WINE WALL FEATURING PREMIUM WINES ENJOY WITH NO CORKAGE FEE.

Mimosa

Glass - \$10.28 • Bottle - \$33.65
Strawberry • Blackberry • Peach • Ginger
Strawberry DragonFruit
No Sugar Added
Watermelon Mint • Pineapple Passion Fruit
Mimosa Monday:
\$2.80 off on all flavor of Mimosa glasses

Hard Seltzer \$4.67

Topo Chico: Ranch Water, Strawberry Guava
White Claw: Black Cherry, Watermelon, Mango

Thirsty Thursday All Hard Seltzer \$3.74

Draught Pints

Heist Pilsner Charlotte, NC	\$7.48	Sour Monkey, Sour Tripel 12oz - Downingtown, PA	\$5.61
Copper German Amber Ale - Charlotte, NC	\$7.48	Bold Rock Apple Hard Cider 16oz - Nellysford, VA	\$5.61
Seasonal	\$7.48	Durty Bull Extra Crispy Pilsner 12oz - Durham, NC	\$5.61
Stone Buenaveza Lager Mexican Lager - San Marcos, California	\$7.48	Durty Bull Totally Original Hazy IPA 12oz - Durham, NC	\$5.61
White Zombie White Ale - Charlotte, NC	\$7.48	Keepsake Underwood IPA 12oz - Gastonia, NC	\$6.54
Juicy Jay Indian Pale Ale - Charlotte, NC	\$7.48	Keepsake Marigold Helfeweizen 12oz - Gastonia, NC	\$6.54
Keepsake Little Helper Pale Ale - Gastonia, NC	\$7.48	Keepsake Heartsease Helles 12oz - Gastonia, NC	\$6.54
Prosecco Giuliano Rosati Glera 8oz Glass Veneto, Italy	\$10.28	Gilde Red Rooster Amber Lager 16oz - Germany	\$7.48
Tap Beer Tuesday All Draught	\$4.67	Gilde Pilsener German Lager 16oz - Germany	\$7.48

Beer Bottles or Cans

Guinness Stout 12oz - Ireland	\$5.61	Sugar Creek Blood Orange IPA 16oz - Charlotte, NC	\$8.41
Modelo Lager 12oz - Mexico	\$5.61	Elysian Space Dust IPA 12oz -Seattle, WA	\$5.61
Negra Modelo 12oz - Mexico	\$5.61	Free Waze Hazy IPA Non-Alcoholic 12oz - Milford, CT	\$5.61
Full Steam Paycheck 12oz - Durham, NC	\$5.61	Corona Non Alcoholic 12oz - Mexico	\$4.67
Left Hand, Milk Stout Nitro 12oz - Longmont, CO	\$5.61	Guinness Non Alcoholic 14.9oz - Ireland	\$6.54
Budlight 12oz - USA	\$3.74		
XX Ambar 12oz - Mexico	\$5.61		
Blue Moon Belgian White 12oz - USA	\$5.61		
Stella Artois 12oz - USA	\$4.67		
Michelob Ultra 12oz - USA	\$3.74		
Resident Culture Lightning Drops IPA 16oz - Charlotte, NC	\$9.35		



*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% gratuity will be added to parties of 6 or more adults

GF -Gluten-Free **DF** -Dairy-Free **🌱** -Vegetarian **🌱** -Vegan