

WHISKEY

WAREHOUSE

• STARTERS •

JUMBO WINGS | 8 FOR \$14

buffalo, jack daniel's bbq, lemon pepper, honey bbq, sweet red chili, spicy teriyaki, chipotle ranch, celery sticks (ranch or bleu cheese dressing)

WHISKEY POPPERS

fried pimento cheese, ranch dressing \$9

CHICKEN FINGER BASKET

fries, choice of dipping sauce \$13

• BURGERS •

Served with choice of a side

WAREHOUSE BURGER* jack daniel's bbq sauce, applewood smoked bacon, cheddar cheese, lettuce, tomato, onion \$13

CHEESEBURGER* american cheese, pub sauce, lettuce, tomato, onion \$11

MUSHROOM & SWISS BURGER* swiss cheese, grilled onions, sautéed mushrooms, lettuce, tomato, housemade steak sauce \$12

TEX MEX BURGER* guacamole, applewood smoked bacon, pepper jack cheese, chipotle ranch, lettuce, tomato, onion \$13

VEGGIE BURGER black bean burger, pepper jack cheese, pub sauce, lettuce, tomato, onion \$12

• SANDWICHES •

Served with choice of a side

WAREHOUSE CHICKEN grilled, jack daniel's bbq sauce, applewood smoked bacon, cheddar cheese \$12

SPICY BUFFALO CHICKEN fried, housemade buffalo sauce, lettuce, tomato, bleu cheese crumbles \$12

• WRAPS •

Served with choice of a side

BUFFALO CHICKEN fried, housemade buffalo sauce, cheddar cheese, lettuce, tomato, ranch \$12

BLACK BEAN pepper jack cheese, dill crema, lettuce, tomato \$10

SALMON BLT* applewood smoked bacon, lettuce, tomato, pub sauce \$13

TURKEY BACON AVOCADO swiss cheese, lettuce, tomato, pub sauce \$12

• SIDES \$3 •

CURLY FRIES

WAFFLE FRIES

SWEET POTATO FRIES

MAC & CHEESE

STEAMED RICE

BROCCOLI

COLE SLAW

• SALADS •

Dressings: Ranch, Bleu Cheese, Citrus Vinaigrette, Honey Mustard, Caesar, Italian, Balsamic Vinaigrette, House Gorgonzola

JACK & COKE GLAZED SALMON* mixed greens, candied walnuts, crumbled goat cheese \$13

BLACKENED CHICKEN mixed greens, tomato, cucumber, red onion, shredded cheddar cheese \$11

CHOPPED KALE feta, corn, roasted red peppers, fried cauliflower, bell pepper \$10

CAESER SALAD romaine, parmesan, garlic croutons, caesar dressing \$6

PLAZA mixed greens, avocado, tomato, cucumber, red onion, bell pepper \$10

BUFFALO CHICKEN fried, housemade buffalo sauce, mixed greens, bleu cheese crumbles, tomato, cucumber, red onion \$12

SEARED TUNA SALAD* seared tuna, baby kale, carrots, tomato, cucumber, avocado, feta cheese, soy lime vinaigrette \$13

ICEBERG WEDGE applewood smoked bacon, bleu cheese crumbles, red onion, tomato \$9

(Add chicken +4, salmon +6, shrimp +6, tuna* +6)*

BRUNCH

Served till 3pm Saturday & Sunday Only

• OMELETS •

Served with breakfast potatoes or grits and choice of white or wheat toast.

BACON & CHEESE applewood smoked bacon and cheddar cheese. \$12

HUEVOS DE GUATEMALA bell peppers, red onions, jalapenos, pepper jack cheese, topped with salsa. \$12

VEGGIE LOVERS tomatoes, bell peppers, red onions, mushrooms and cheddar cheese. \$11

• CLASSICS •

CHICKEN & WAFFLES our twist on the traditional, topped with sausage gravy, served with a side of syrup. \$13

SHRIMP & GRITS white stone ground grits topped with shrimp, tomatoes, bacon, scallions and parmesan cheese. \$15

BREAKFAST WRAP* Scrambled eggs, pimento cheese, green onions, bacon and diced tomatoes, wrapped in a flour tortilla & served with breakfast potatoes or grits \$12

HANGOVER HELPER* two belgian waffles stuffed with scrambled eggs, bacon, and cheese, topped with sausage gravy. \$13

TRADITIONAL BREAKFAST* two eggs, bacon or sausage, served with breakfast potatoes or grits and choice of white or wheat toast. \$10

• BRUNCH DRINKS •

MIMOSA 3

BLOODY MARY 5

CHILLED IRISH COFFEE

Irish Whiskey, Hard Cafe Lattee, Chocolate Shavings 8

PORCH SWING

Gin, Banal, Lemonade, Cucumber 10

• BRUNCH SIDES •

HOME FRIES 3

GRITS 2

SAUSAGE 3

SAUSAGE GRAVY 2

BACON 3

TOAST (WHITE OR WHEAT) 2

COCKTAILS

WHISKEY CLASSICS \$10

OLD FASHIONED
Bourbon, Orange Zest,
Angostura Bitters, Italian Maraschino Cherries

MANHATTAN (UP OR ROCKS)
Rye Whiskey, Antica Formula Vermouth,
Angostura Bitters, Italian Maraschino Cherries

BOULEVARDIER
Bourbon, Campari,
Antica Formula Vermouth

NEW YORK SOUR*
Bourbon, Lemon Juice,
Lime Juice, Malbec, Egg White

WHISKEY SMASH
Whiskey, Lemon, Mint and Strawberry Purée

REMIXED CLASSICS \$9

VANILLA NO ICE ICE BABY
Gin, Licor 43, Lemon Juice,
Sparkling Brut

BLACKBERRY MOJITO
White Rum, Mint, Blackberries, Lime Juice,
Soda water

YAY, MORE APARTMENTS
Gin, Pama Pomegranate Liqueur,
Lemon Juice, Soda

CHAD:BRAD :: SUSAN: _____
Vodka, Mango Nectar,
Lime Juice, Ginger Beer

MANGO AWAY
Lime White Rum, Mango Puree, Lime Juice,
Simple Syrup, Club Soda

KITTY HAWK
Gin, Lemon juice, Truly citrus seltzer,
Creme de Violet Syrup

BREWS

DRAUGHT

BEER	ABV	STYLE	\$
Founders All Day IPA	4.7	American IPA	6
Catawba White Zombie	4.7	Belgian Witbier	5.5
Sycamore Mountain Candy	7.4	American IPA	6
Dos Equis Ambar	4.7	Vienna Lager	5
OMB Copper	4.8	German Altbier	6
Samuel Adams Seasonal	Varies	Varies	5
Stella Artois	5.0	European Pale Lager	6
Sugarcreek Big O Blood Orange	7.0	American IPA	6
Sweetwater 420	5.4	American Pale Ale	5
Wicked Weed Fresh Pressed	5.2	Fruit and Field Beer	6
Wicked Weed Pernicious IPA	7.3	American IPA	6

CAROLINA

Birdsong Jalapeño 16oz can	8
Birdsong Paradise City 16oz can	7
Duck Rabbit Milk Stout	5
Highland Gaelic	5
Highland Oatmeal Porter	5
NoDa Hop Drop n Roll 16oz can	9
NoDa Jam Session 16oz can	8
Sierra Nevada Hazy Little Thing	6

MICRO

Abita Purple Haze	5
Allagash White	8
Angry Orchard	5
Bells Two Hearted 16oz can	7
Dogfish Head 60 min IPA	6
Firestone Walker Mind Haze IPA	6
Golden Road Mango Cart	5
Sam Adams Boston Lager	5
Truly Hard Seltzer	5
Truly Lemonades	5
Merchant's Hard Lemonade	4
Merchant's Hard Peach Tea	4
White Claw	5
Wicked Weed Watermelon Burst	6

IMPORT

Corona	4.5
Corona Lt	4.5
Modelo Especial	4
Guinness 16oz can	6

DOMESTIC

Budweiser	3.5	Michelob Ultra	4
Bud Light	3.5	Miller Lite	3.5
Coors Light	3.5	Pabst Blue Ribbon	2.5
High Life	2.5	Yuengling	3.5

• WINE 8 GLS | 30 BTL •

MERF CHARDONNAY (Washington)

FOGGY RIVER SAUVIGNON BLANC (New Zealand)

OKO PINOT GRIGIO (Italy)

SWALLOW REISLING (Oregon)

BELPOSTO PROSECCO (Italy)

SATTLEBRED PINOT NOIR (California)

SUL RED BLEND (Portugal)

BACKHOUSE CABERNET (California)

CALLIA MALBAC (Argentina)

VILLA VIVA ROSE- STILL (France)

• DAILY SPECIALS •

MONDAY \$4 SAMUEL ADAMS SEASONAL, \$5 GEORGE DICKEL LEMONADE

TUESDAY \$3.50 MICHELOB ULTRA BOTTLE, \$6 CLASSIC COCKTAILS

WEDNESDAY \$4 DRAFTS, \$3 SPARKLING ROSÉ

THURSDAY HALF-PRICE GLASSES & BOTTLES OF WINE, \$4 TRULY & WHITECLAW

FRIDAY \$6 REMIX CLASSICS, \$4 CORONA & CORONA LIGHT

SATURDAY \$3 MIMOSAS, \$3 MILLER LITE BOTTLE, \$4 DOS EQUIS DRAFT, \$5 BLOODY MARY

SUNDAY \$3 MIMOSAS, \$3 BUD LIGHT BOTTLE, \$5 BLOODY MARY

RED BULL

RED BULL

SUGAR FREE RED BULL

THE BLUE EDITION (Blueberry)

THE RED EDITION (Cranberry)

THE ORANGE EDITION (Tangerine)

THE YELLOW EDITION (Tropical)

THE COCONUT EDITION (Coconut Berry)