



# CORDIAL

## COCKTAILS

Setenta y Cinco 14  
Los Vecinos Mezcal, Oloroso Sherry, Lemon, Brut Cava, Lavender

Pink G&T 12  
Tanqueray Gin, Fever Tree Aromatic Tonic

Mi Amorcito, Paloma 12  
Lunazul Reposado Tequila, PAMA Pomegranate Liqueur, Lime, Grapefruit Soda, on tap

Just Mai Type 12  
Appleton Estate Rum, Dry Orange Curacao, Hazelnut Orgeat, Lime

Old Fashioned 14  
Elijah Craig Bourbon, Demerara, House Bitters Blend

Bar with a Vieux 14  
George Dickel Rye, Hennessy VS, Sweet Vermouth, Benedictine, Bitters, Damn Fine Rinse

Rabbit Hole 14  
Ketel One Grapefruit + Rose Vodka, Domaine de Canton Ginger Liqueur, Carpano Bianco, Orange Bitters

## BEER

OMB Captain Jack Pilsner 6

Birdsong Rewind Lager 6

Catawba White Zombie 6

Sierra Nevada Pale Ale 6

Sycamore Mountain Candy IPA 6

Sugar Creek Big O IPA 6

Birdsong Mexicali Stout 6

NoDa Coco Loco Porter 6

Flat Rock Semi-Dry Hard Apple Cider 6

## SMALL + SHAREABLE PLATES

Charcuterie Board for 2 | for 4 16 / 24  
Chef's selection of cured meats & artisanal cheeses

Caribbean Jerk Wings 12  
Cilantro-Lime Ranch

Yuca Fries 6  
Mojo, Pink Sauce

Roasted Local Beets 8  
Purple Radish, Arugula, Ashe County Blue Marble, Cumquat Vinaigrette

Empanadas 12  
Pulled Sofrito Chicken, Herbed Cream

Albondigas 10  
Romesco, Manchego

Pulled Chicken + Avocado Flatbread 12

Chorizo + Fresh Mozzarella Flatbread 12

Roast Pork Sliders 14  
Pineapple Chile BBQ, Swiss, Pickle

Pastellitos 5  
Guava, Cream Cheese

## WINE

Prosecco on Tap Zardetto, Italy 8

Champagne Brut Impérial Moët & Chandon, France 375mL 44

Brut Rose Granit Franck Besson, France 16

Rosé Tormaresca, Italy 10

Txakolina Camino Roca, Spain 12

Chardonnay Enate, Spain 10

Sauvignon Blanc Huia, New Zealand 12

Gamay Le Coeur de la Reine, France 12

Malbec Barricas, Argentina 8

Sangiovese Duca di Saragnano, Italy 10

Cabernet Sauvignon Spoken West, California 12



Parties of 6 or more will have an 18% gratuity added  
We politely ask that guest checks not be split more than 3 ways