TRIBECA TAVERN

SIGNATURE COCKTAILS

TAVERN HEAT MARGARITA 16
Tequila • Triple Sec • Jalapeno • Lime • Chili-Salt Rim

SOUTHSIDE FIZZ 13
Gin • Mint • Lemon • Soda

CARY AFTER DARK 14
Vodka • Kahlua • Chocolate Liqueur • Espresso

ORCHARD STORM 16
Spiced Rum • Apple Cider • Lemon • Ginger Beer

THE LEDGESTONE 15
Gin • Lillet Blanc • Elderflower Liqueur • Grapefruit • Prosecco

SWEET CAROLINE 13
Vodka • Triple Sec • Cranberry • Orange • Lime

PEACH & BARREL 14
Bourbon • Peach • Lemon • Ginger Beer

THE AZALEA 12
Vodka • Lemonade • Grenadine

MIKE'S OLD FASHIONED 15
Old Forester 1870 Bourbon • Amarena Cherry • Orange • Turbinado Sugar Cube • Aromatic Bitters

WHITE WINE

PICCINI PINOT GRIGIO 9 / 34
KIM CRAWFORD SAUVIGNON BLANC 12 / 46
LINCOURT STEEL UNOAKED CHARDONNAY 11 / 42
SONOMA-CUTRER CHARDONNAY 12 / 46
FOLIE À DEUX CHARDONNAY 12 / 46
VISTA POINT CHARDONNAY 8 / 30
J. LOHR BAY MIST WHITE RIESLING 10 / 38
BIELER PÈRE & FILS ROSÉ 10 / 38
VILLA POZZI MOSCATO 9 / 34
RISATA PROSECCO Split 12

RED WINE

SPARTICO SPANISH RED BLEND 11 / 42
SEBASTIANI CABERNET SAUVIGNON 12 / 46
STONECAP CABERNET SAUVIGNON 8 / 34
ARGENTO MALBEC 9 / 34
OLD SOUL ZINFANDEL 9 / 34
CLINE SEVEN RANCHLANDS MERLOT 12 / 46
J. LOHR FALCON'S PERCH PINOT NOIR 12 / 46
SHANNON RIDGE WRANGLER RED BLEND 10 / 34

ZERO-PROOF

FIRESIDE FIZZ 6
Apple Cider • Maple • Lemon • Ginger Beer
SUNSET SOCIAL 5
Orange • Cranberry • Lime • Soda
SAM ADAMS NON-ALCOHOLIC HAZY IPA 5

Wine pricing format: glass / bottle. Please enjoy responsibly.

TRIBECA BREWING

BOUNTIFUL BLONDE 6
Blonde Ale – 4.5%
Pale straw color and bright clarity with a subtle, semi-sweet, bready aroma and delicate, floral undertones. A light biscuity malt flavor and a crisp and clean mouthfeel make this light bodied ale refreshing, tasty, and perfect for any occasion.

OKTOBERFEST 6
Märzen – 5.8%
Traditional German Style Oktoberfest amber in color. Malt flavors of dried bread and biscuit and aromas of bread crust balanced with subtle German hop character and with a clean finish.

LIME ZEST 6
Lime Lager – 5.2%
Brewed with real granulated lime to add a bright, citrusy lime flavor to this simple yet refreshing brew.

RED RANGE AMBER 6
Amber Ale – 5.4%
Medium body and notes of slightly sweet caramel and toasted malt that is mostly balanced by a floral and mildly fruity hop flavor and aroma.

SWANK COFFEE BLONDE 6
Coffee Blonde Ale – 4.8%
Crafted in collaboration with Swank Coffee Shop & Handmade Market located in downtown Southern Pines. Using 18 lbs. of their signature roast, Grind of the Pines, we achieved a rich and flavorful beer that is packed full of aromas and flavors of cold brew coffee with dark chocolate notes and a slightly sweet but refreshing finish.

HOP HARVEST IPA 6
West Coast IPA – 6.2%
A juicy take on a West Coast IPA that hits hard and fast with upfront flavor and the aroma of dank guava. It then layers in more subtle notes of citrus fruit and tropical pineapple, finishing with a clean mouthfeel.

CITRUS MISTRESS 7
NEIPA – 6.4%
A classic hazy New England IPA with forward notes of citrus to take center stage and subtle tropical fruit hop notes with a mild rounded bitterness to finish off each sip.

TRIBECA LITE 6
Light American Lager – 4.0%
Crafted to be highly consumable with light, slightly sweet grainy and floral aromas completing the clean flavor with a crisp finish. Created with flaked rice and extra pale premium barley.

SOLAR WHEAT 6
American Wheat Ale – 5.8%
Prominent notes of citrus fruit and orange peel bitterness that is clean and refreshing on the pallet with a slightly hop forward character but still prominent soft mouthfeel that is characteristic of wheat beers.

UNBALANCED OATMEAL STOUT 6
Oatmeal Stout – 5.8%
An inherently unbalanced beer style that keeps the dark malt grain profile front and center, with lots of roasted grain and oats that overshadow the hop character. The roasted grain gives it its dark color and its light malty sweetness, and medium coffee notes in the flavor and aroma and the oats smooth it all out.

FLAT ROCK CIDER 7
Rotating Flavor – 6.0%

GUEST TAPS

R&D STORM BREW LAGER 8
Raleigh • 4.2%

R&D STORM SEVEN SATURDAYS IPA 9
Raleigh • 6.2%

FOOTHILLS JADE IPA 8
Winston-Salem • 7.2%

TROPHY CLOUD SURFER HAZY IPA 8
Raleigh • 6.1%

FOOTHILLS PUMPKIN ALE 8
Winston-Salem • 5.7%

DEEP RIVER RIVER DAYS LAGER 7
Clayton • 4.5%

RALEIGH BREWING HELL YES MA'AM 8
Raleigh • 9.2%

HIGHLAND GAELIC ALE 7
Asheville • 5.9%

COMPASS ROSE RIVER TWEED SCOTCH ALE 7
Raleigh • 5.5%

BOTTLES & CANS

BUDWEISER 4
BUD LIGHT 4
MILLER LITE 4
COORS LIGHT 4
MICHELOB ULTRA 4
YUENGLING 4
CORONA 5
CORONA LIGHT 5
BLUE MOON 5
AMSTEL LIGHT 5
GUINNESS 7
HEINEKEN 5
MODELO ESPECIAL 5
NEGRA MODELO 5
STELLA ARTOIS 5
TRULY WILD BERRY 5
WHITE CLAW PEACH 5
WHITE CLAW MANGO 5

Selections and availability are subject to change. A 20% gratuity is added to parties of 6 or more.