

# the bar at SUPPERLAND

## Intergalactic Love Affair (aka Vodka Soda) 15

reyka vodka, lemon oleo, super carbonated soda, strawberry orange rose ice, pea flower gin float / *Vegan* ✨

## Holiday Mule 14

vodka, orange liqueur, housemade lemon anise syrup, cranberry, lemon juice, ginger beer, fresh cranberries, & rosemary / *Vegan* ✨

## The 4G Negroni 15

four gins meticulously blended & combined with campari, sweet vermouth, and a touch of sherry, then olive oil washed (*the gins: ford's, sipsmith, sutler's, and botanist*)  
*Vegan* ✨

## Fall Spice G&T 16

uncle val's botanical gin, housemade tonic, super carbonated soda, fresh orange, sage, juniper, orange & spice tea tincture / *contains quinine* / *Vegan* ✨

## The Golden Onion 16

sipsmith london dry gin, dry vermouth, amontillado sherry, housemade turmeric & saffron cocktail onions / *Vegan* ✨

## Romantic Comedy 16

coffee-infused pama pomegranate liqueur, cruzan single-barrel rum, macadamia orgeat, lemon, vegan egg white, mole bitters / *contains nuts* / *Vegan* ✨



# COCKTAIL LIST



## All I Want for Christmas 16

brugal anejo rum, amaro oscura, cranberry juice, maple cinnamon syrup, frozen cranberries, pine aroma spritz  
*Vegan* ✨

## Better Butter Beer 16

butter-washed cruzan private barrel rum, famous grouse scotch, dry amontillado sherry, housemade butter beer syrup, tiki bitters, soda water, topped with marshmallow foam / *contains gluten* / ✨

## Maybe Tomorrow 16

ilegal joven mezcal & el jimador blanco tequila sour with lemon oleo saccharum, lemon juice, sugar, and an herba-ceous hint from absinthe & green chartreuse / *Vegan* ✨

## The Jeffrey 14

el jimador blanco tequila, aperol, housemade grapefruit soda, and salt rim / *Vegan* ✨

## Leaf Peeping 12

wild turkey 101 bourbon, apple cider, ginger beer, soda water, maple, & angostura bitters / *Vegan* ✨

## Maker's Highball 12

*straight off the highball machine:* maker's mark bourbon, super carbonated soda water, orange slice, dash of honey & angostura bitters / ✨

## Golden Toddy 20

coconut-washed johnnie walker black label scotch, talisker 10yr scotch, housemade ginger tumeric syrup, lemon juice, orange bitters, hot water / ✨  
*(optional: float of lagavulin scotch +5)*

## Rye-Ball 25

whistle pig 10yr rye, cardamom & ginger liqueur, granny smith apple ice cubes, super carbonated soda water  
*Vegan* ✨

## KARMA COCKTAIL 15

maker's mark, housemade heirloom pumpkin syrup, super carbonated soda, el guapo holiday pie bitters, candied ginger / *Vegan* ✨

*Partial proceeds from this cocktail will go to Feeding Charlotte, a local nonprofit whose mission is to rescue surplus, freshly prepared meals to reduce food waste and feed the hungry. They aim to connect the dots between those with too much food to those without enough. For more info, visit [feedingcharlotte.org](http://feedingcharlotte.org).*



# WHISKEY FLIGHT

## Single Barrel Bourbon Flight 20

a sampling of a few of our private barrels including elijah craig barrel proof, maker's mark private select, & russell's reserve / *Vegan*

# SPIRIT-FREE COCKTAILS

## Spirit-Free G&T 12

non-alcoholic seedlip garden "gin", super carbonated tonic, orange, sage, & juniper berries served in a gin balloon  
*contains quinine* / *Vegan*

## Spirit-Free Italian Spritz 13

lyre's italian orange, soda water, acid phosphate, lyre's non-alcoholic sparkling wine, orange slices  
*Vegan*

# ABSINTHE SERVICE

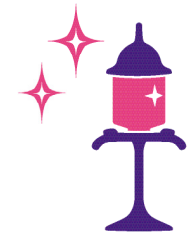
absinthe fountain filled with ice cold water to drip over a sugar cube, with your choice of absinthe:

## Lucid Verte 12

## Kubler Blanc 12

## St. George 13

## La Muse Verte 15



# DRAFT LIST

BEER	ABV	\$
Pabst Blue Ribbon	4.8%	4
Coors Light	4.2%	5
Free Range Cream of the Crop Ale	5%	6
Untitled Art Strawberry Kiwi Seltzer	5%	7*
Birdsong Wake Up Porter	5.8%	7
AVBC Boont Amber Ale	5.8%	8
Free Range Therapy Session Hazy IPA	5.3%	9
NoDa Jam Session Pale Ale	5.1%	7
Delirium Tremens Belgian Ale	8.5%	10*
Athletic Brewing Run Wild N/A IPA (12oz)	<0.5%	6

\* denotes 11oz pour



# the bar at SUPPERLAND

bar bites available after 4pm

## Porridge Bread 8

homemade with anson mills grits,  
cultured beet butter

**NEW!** **Mussels 18**  
daily presentation

## Baked Brie Bites 16

homemade puff pastry, melty brie,  
orange jezebel

## Onion Dip 12

wood-fired caramelized onions & cream cheese  
(add 2oz of miso-butter poached lump crab +18)

## Sweet Potato Dip 12

whipped sweet potatoes, buttermilk bleu cheese,  
chamomile tea, crispy benton's country ham

## Sausage Gravy Croquettes 13

sage and black pepper gravy,  
houseground sausage - panko-fried,  
finished with pickled onion

## Seven-Layer Salad 14

baby kale, roasted butternut squash, roasted  
spiced apples, gruyère, toasted nut mix,  
brown butter vinaigrette

## Charred Wedge 13

charred iceberg and tomato, buttermilk bleu  
crumble, dry-aged bacon lardons, local  
buttermilk herb dressing  
(add 2oz of miso-butter poached lump crab +18)

## SEAFOOD

### CAVIAR

**TRADITIONAL OSETRA  
SUSTAINABLY FARMED IN NC**  
Traditional 89 | Classic 146  
served with blinis,  
crème fraîche, egg salad, chives

### TOWER

**SEAFOOD TOWER\* 155**  
colossal shrimp, crab cocktail,  
raw oysters, ceviche, lobster tail  
**OR TRY THIS!** **The "Tinier" Tower 74**  
crab cocktail, ceviche,  
colossal shrimp, raw oysters

## Roasted Oysters\* 18

lightly grilled, smoking ember butter

## Jumbo Lump Crab Cakes 30

spicy housemade remoulade

## Raw Oysters\* 18

seasonal mignonette

## Shrimp Cocktail 7 per shrimp

colossal shrimp, house cocktail sauce



## DESSERTS

## COCOA PIE 18

chocolate pie, toasted marshmallow  
chantilly, candy cane meringues, cocoa nibs

## GINGERBREAD CAKE 17

eggnog mousse, milk chocolate chantilly,  
cranberries, ginger snap person

## COCONUT CREAM PIE 18

chai tea chantilly, ginger graham cracker  
crumble, coconut, cocoa nibs,  
gold-dusted vanilla bean meringues

## BANANA PUDDING SUNDAE 18

banana ice cream, banana anglaise,  
housemade brown butter vanilla wafers,  
cornflakes, toasted meringue,  
warm dulce de leche

## WINE



### Sparkling

Naveran <b>Cava Brut</b> 2021 / Penedes, Spain	13	52
Lombard <b>Champagne Extra Brut</b> / Champagne, France	20	90
Coutier <b>Brut Rosé</b> Grand Cru NV / Champagne, France	-	105
Lilbert <b>Brut Blanc de Blancs</b> Grand Cru NV	-	160

### Rosé & Orange

Château Routas 'Rouviere' <b>Rosé</b> 2021 / Provence, France	13	48
Vincent Stoeffler 'Feu Follet' <b>Orange Wine</b> 2021 / Alsace, Florence	15	56
Forlorn Hope 'Queen of the Sierra' <b>Amber (Orange)</b> 2022 / Sierra Foothills, CA	-	58

### White

Eric Louis <b>Sauvignon Blanc</b> 2021 / Loire Valley, France	13	48
Di Giovanna <b>Grillo</b> 'Vurría' 2021 / Sicily, Italy	13	48
Jo Landon <b>Muscadet Sèvre-et-Maine</b> 'Clos La Cariziere 2020 / Loire Valley, France	14	52
Cambria 'Katherine's Vineyard' <b>Chardonnay</b> 2021 / Santa Maria Valley, CA	14	52
Costal <b>Chablis</b> 1er 'Mont de Mileu' 2021 / Burgundy, France	-	114
Gerard Fiou <b>Sancerre</b> 'Terroir Silex' 2022 / Loire Valley, France	-	68
Brocard <b>Chablis</b> 'Sainte Claire' 2022 / Burgundy, France	-	68
Forjas del Salnes <b>Albariño</b> 'Leirana' 2022 / Rias Baixas, Spain	-	61
Luis Seabra 'Xisto Ilimitado' <b>Branco</b> 2020 / Douro, Portugal	-	48
Moulin de Gassac <b>Picpoul de Pinet</b> 2021 / Languedoc, France	-	40

### Red

Tornatore <b>Etna Rosso</b> 2019 / Sicily, Italy	15	56
Maison Noir <b>Pinot Noir</b> 'O.P.P.' 2021 / Willamette Valley, Oregon	16	60
Bodegas Lanzaga <b>Rioja</b> 'Corriente' 2020 / Rioja, Spain	14	52
Dominique Portet 'Fontaine' <b>Cabernet Sauvignon</b> 2020 / Victoria, Australia	16	60



\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. These items can be cooked to order.