

## AFTERNOON APERITIVO

**French 75** 7  
gin, lemon & champagne

**Fancy Nancy** 7  
cocchi rosa, rose vodka, blood orange, lime & club soda

**Bitter Smile** 7  
rye whiskey, fernet branca, campari & vermouth

**Ozark Garden** 7  
gin, cocchi rosa, hibiscus, cucumber & lime

**Aperol Spritz** 7  
aperol, prosecco & club soda

**Americano** 7  
campari, sweet vermouth & club soda

**Paper Plane** 7  
bourbon, aperol, amaro nonino & lemon

## EATS

**Sweet & Spicy Fries** 7  
local honey, cayenne & marash pepper

**Pimento Cheese** 7  
bacon jam & toasted white bread

**Soybean Hummus** 7  
calabrian chiles and wheat sourdough

**Mixed Lettuce** 7  
spiced black walnuts and sorghum vinaigrette

**The Hive Burger\*** 16  
pimento cheese, tomato jam, b&b pickles & fries

## WINE BY THE BOTTLE

### WHITES

Donati Sisters Unoaked, Chardonnay 30  
Central Coast 2021

Selbach, Dry Riesling 25  
Mosel 2017

Grochau Cellars, Melon de Bourgogne 35  
Willamette 2019

Walter Glatzer, Gruner Veltliner 35  
Austria 2020

AIX, Rosé of Grenache/Syrah/Cinsault 40  
Provence 2020

### REDS

Josh, Cabernet Sauvignon 22  
California 2016

Raul Perez, "Ultreia St. Jaques" 38  
Mencia, Bierzo 2018

Commuter Cuvee, Pinot Noir 40  
Willamette Valley 2021

O'Connell Family, Vertex Meritage 40  
California NV

Palazzo Maffei, Valpolicella Ripasso 40  
2018

\*Our full wine, cocktail and spirits lists are available. Just ask!