

BESPOKE COCKTAILS

Proudly made with local ingredients

Carolina's Finest

Pebble Brook Apple Pie Liqueur,
Virgil Kaine Ginger Bourbon,
Quinnger ginger beer; rocks
10.00

Dogwoods in Bloom

Cardinal Gin,
St. Germain Elderflower Liqueur,
grapefruit juice, soda; rocks
9.00

Kinston Collins

Mother Earth Gin, lemon juice,
simple syrup, soda; rocks
9.00

Peach Porch Rocker

Mystic Bourbon Liqueur,
Fair Game's Peach Tipper wine,
peach nectar, lemonade;
Mason jar
9.00

Blue 32

Muddy River Coconut Rum,
Blue Curacao Liqueur,
pineapple juice; up
9.00

New Old Fashioned

TOPO Eight Oak Whiskey,
Domaine de Canton, cherry and
orange bitters, gomme syrup; rocks
10.00

El Toro Margarita

El Jimador Tequila Blanco,
Zaphod Starfruit Liqueur,
lime juice, sour; rocks
10.00

Carolina Nail

Defiant Whisky,
Krupnikas Honey Liqueur,
lemon twist; rocks
10.00

Pleasant Bee

Cathead Honeysuckle Vodka,
The Pleasant Bee honey,
mint, lemonade; rocks
10.00

Southern Moscow Mule

TOPO Vodka,
Quinnger ginger beer; rocks
9.00

Blackbeard's Gold

Carolina Coast Spiced Rum,
Gosling's Black Seal Rum,
Krupnikas Honey Liqueur
orange juice, pineapple juice;
Mason jar
9.00

Voodoo Mary

Fair Game's The Flying Pepper,
tobago pepper vodka,
housemade Bloody Mary mix,
Voodoo sauce; rocks
8.00

Red Sky at Night

TOPO Vodka,
PAMA Pomegranate Liqueur,
Chambord; up
9.00

Darker and Stormier

Gosling's Black Seal Rum,
Domaine de Canton, Angostura bitters,
Blenheim "Hot" ginger ale; rocks
9.00

LUCKY 32®
S O U T H E R N K I T C H E N

HARD CIDERS

Unique expressions of apple juice

	glass	bottle
Foggy Ridge First Fruit (VA)	6.50	25.00
Foggy Ridge Sweet Stayman (VA)	6.50	25.00
McRitchie (NC)	6.50	25.00

DRAFT BEER

pint 5.00

We have eight taps, all serving North Carolina craft beer.

Red Oak, their flagship beer,
brewed in *Whitsett, NC*

Carolina Pale Ale,
the pride of *Holly Springs, NC*

Big Boss Brewing's **Bad Penny Brown Ale**,
session-able, from *Raleigh, NC*

We always have a **Stout** (dark and roasted),
an **India Pale Ale** (bitter and bright) and
a **Wheat** (smooth and light), ask us what is on tap today.

Our **Seasonals** (we have two) change on a whim

BOTTLED BEER

Arranged from lightest to heaviest with place of origin
in parenthesis, we'd love to suggest something for you.

LAGERS		Highland Gaelic Ale (NC)	4.00
O'Doul's (non-alcoholic)	3.50	Big Boss Hell's Belle Belgian Golden (NC)	4.00
Michelob Ultra	3.50	Chimay Red (Belgium)	8.00
Coors Light	3.50	Southern Pines Man of Law IPA (NC)	can 4.50
Corona Extra	4.00	Mother Earth Sisters of the Moon IPA (NC)	4.50
Miller Lite	3.50	Dogfish Head "60 Minutes" IPA (DE)	4.00
Bud Light	3.50	Dale's Pale Ale (NC)	4.00
Stella Artois (Belgium)	4.00	Foothills Hoppyum (NC)	4.50
Heineken (Holland)	4.00	Lagunitas IPA (CA)	4.50
Foothills Torch Pilsner (NC)	4.50	Bell's Two Hearted Ale (MI)	4.50
Budweiser	3.50	Foothills Seeing Double IPA (NC)	22oz 9.00
Yuengling (PA)	3.50	Deep River Backwoods Black IPA (NC)	16oz can 5.00
Samuel Adams	4.00	Raleigh Brewing Company Hidden Pipe Porter (NC)	can 4.00
ALES		Double Barley Thrilla in Vanilla Porter (NC)	22oz 9.50
Blue Moon Belgian White (CO)	4.00	Guinness Draft	14.9oz can 4.50
Carolina Blonde (NC)	4.00	Duck Rabbit Milk Stout (NC)	4.00
Big Boss Angry Angel Ale (NC)	4.50	HARD ROOT BEER	
Omission Pale Ale (gluten-free) (OR)	4.50	Abita Bayou Bootlegger	
Fullsteam Cackalacky Ginger Pale Ale (NC)	4.00	Hard Root Beer (LA)	4.00
New Belgium Fat Tire Ale (CO)	4.00		
Brüprint Edinbrüe Scottish Ale (NC)	4.50		

BEVERAGES

Old Fashioned Cane Sugar Bottled Sodas		3.00
Cheerwine		
NEHI – Peach, Orange, or Grape		
Abita Root Beer		
Sun Drop		
Blenheim’s “Hot” Ginger Ale		
Fresh Squeezed Orange and Grapefruit Juice		3.00
Cranberry, Pineapple and Tomato Juice		3.00
Housemade Lemonade		3.00
Coca-Cola, Sprite, Diet Coke, Ginger Ale		3.00
Fresh Brewed Iced Tea		3.00
Counter Culture Organic Coffee		3.25
Cappuccino		4.00
Latte		4.00
Espresso		3.25
Mountain Valley Sparkling Water	333ml 3.00	1 liter 4.75
Mountain Valley Spring Water	333ml 3.00	1 liter 4.75

LUCKY’S GOODIES

For more information, please ask for our Get Lucky & Go menu.

Counter Culture Organic Coffee	11 per pound
Almost Famous Collard Greens	pint 6 quart 12
Artichoke Dip uncooked	pint 11 quart 22
Black Bean Cakes uncooked	½ doz 16 doz 30
	with sour cream and corn & tomato relish
Chicken Tomato Basil Soup	pint 10 quart 14
Housemade Pimento Cheese	½ pint 5.5 pint 11
Housemade Salad Dressings	½ pint 4 pint 8
Voodoo Sauce™	pint 6

FARM TO THE FORK

The nearer the farm to the fork, the better the flavor. Meet a few of our neighbors who are outstanding in their fields.

Big Boss Brewing Company

Whether it’s Bad Penny Brown or Angry Angel, “beer” with Raleigh’s Big Boss Brewmaster Brad Wynn, and he’ll cure what ales you.

Carolina Classics Catfish

Uniquely tucked away in the coastal plain of Eastern North Carolina, the fish feed on a diet high in natural grains, under environmentally-friendly conditions to provide a consistently delicious fillet.

Childress Winery

Yes, that Childress, Richard who drives fast and makes award-winning wines near Lexington and vints a Childress Fine Swine Wine for the Lexington Barbecue Festival every year.

Foggy Ridge Cider

In Dugspur, Virginia, in the heart of the Blue Ridge Mountains, Cidermaker Diane Flynt combines innovation and tradition. Over 30 American, English and French apple varieties—ugly and hard to grow but full of the tannin, acid and aroma needed for fine cider—are blended to create a traditional hard cider crafted with modern techniques.

Goat Lady Dairy

With a small herd of goats to maintain maximum health, Goat Lady Dairy in Climax raises goats and makes cheese the old-fashioned, farm-fresh way.

Hickory Nut Gap in Fairview

Hickory Nut Gap Farm is a serene 90 acres nestled in Fairview, NC. The land itself has been farmed by owner Jamie Ager’s family since 1916. Jamie and his wife Amy have been raising beef cattle, pigs, poultry, and organic produce since 2000. Hickory Nut Gap Farm is more than a collection of pastures; it’s a gathering place for neighbors, visitors, and families.

Red Oak Brewery

Red Oak Brewery, just outside of Greensboro, makes unfiltered, unpasteurized Bavarian lager, with Bavarian hops, malted barley, yeast and no preservatives.