

Welcome to

Tale of the Whale

restaurant

We know you have numerous dining choices on the Outer Banks and we're delighted that you have come to our restaurant. Our customers frequently ask us to explain the "Tale" of the Whale and we're always happy to oblige.

The Tale of the Whale Restaurant is the legacy of one man, Don Bibey. Having spent his entire professional career in the food industry, Don traveled the world while in the United States Air Force. On his travels, he collected many excellent recipes and ideas intended to enhance the dining experience. In 1980, Don and his wife Carole opened their own restaurant dedicated to a simple principle –

*"To serve good food in ample portions
with superior service in a comfortable setting"*

Don and Carole chose Whalebone Junction as the perfect location for the pursuit of their dream. No other restaurants were using a whale motif at that time and since Don and Carole were both interested in "saving the whales" the name they chose seemed appropriate. It has been their hope that folks will support the plight of these gentle giants as they continue to be threatened by man.

The Tale of the Whale Restaurant operated successfully for 17 years under Don's guidance and direction until his passing in 1997. Carole continues to uphold the tradition, along with their son Dan and his wife Kathy, out of a strong respect for Don and his high standards of fine dining. Their desire is for The Tale of the Whale to continue to meet Don's ideals for many generations to come.

We hope your dining experience here is a pleasant one and that you will allow us to become part of your family's tradition here on the Outer Banks.

Thank you for dining with us –
The Bibey Family & Staff

*All of our dinners are prepared to order – your patience is greatly appreciated
We are proud to serve fresh, local seafood when available*

Daily Specials

*Creamy Tarragon Fish** 28.99

Your choice of grilled fish covered with a creamy tarragon sauce with tomatoes, onions, garlic and shallots topped with wilted spinach, served over garlic mashed potatoes with a side of fresh green beans

Cajun Special 28.99

Your choice of fish and an 8 oz. NY Strip, blackened and grilled, over cheesy grit cakes and topped with a topped with an andouille sausage cream sauce, served with a side of fresh green beans

*Whole Stuffed Lobster** 30.00

A whole, fresh 1½ pound Maine lobster, cleaned for your convenience and stuffed with lump crabmeat served with garlic mashed potatoes, fresh green beans and a side of drawn butter

*Surf and Turf** 47.99

Our Whole Stuffed Lobster with an 8 oz. NY Strip, served with garlic mashed potatoes and fresh green beans

Fish

Tuna, Flounder, Salmon, Mahi, Sword
Ask your server for additional offerings

Upgrade Your 8 oz. NY Strip on any Entrée

Prime Rib 12 oz. 5.00 • 16 oz. 10.00

Filet Mignon 5 oz. 4.00 • 8 oz. 9.00

NY Strip 12 oz. 7.00

Ribeye 14 oz. 10.00

Steak Oscar 7.00

Make any steak or entrée an Oscar – Hollandaise sauce, fresh asparagus and jumbo lump crabmeat

Wine Specials

Any bottle of wine priced \$40 and above, receive 25% off

** Denotes Gluten Free Options*

† Consuming raw or undercooked ingredients could increase your risk of foodborne illness

Appetizers

Hushpuppies (6) 5.00 | (12) 9.00

Blackened Chicken Bites* 6.99

Served with ranch dressing

Stuffed Mushrooms* 9.99

Fresh mushrooms stuffed with jumbo lump crabmeat, seasoned & broiled

Hot Crab Dip 11.99

Made with lump crabmeat and served with toasted pita points

Broiled or Fried Crab Cake* 12.99

Mildly seasoned, we only use lump crabmeat, no added filler

Coconut Shrimp 8.99

Coconut encrusted large shrimp, served with creamy spiced marmalade sauce

Snow Crab Legs* 21.99

1 lb. of steamed snow crab legs

Snow Crab Leg & Steamed Shrimp* 28.99

One lb. of snow crab legs and a ½ lb. of shrimp

Steamed Shrimp* 8.99

½ lb. of large shrimp, ready to peel seasoned with Old Bay

Shrimp Cocktail* 7.99

Served with cocktail sauce

Fried Oysters 9.99

Subject to availability

Shrimp and Grits 8.99

Cheesy grit cake and sautéed shrimp, topped with an andouille sausage cream sauce

Pork Ribs 9.99

St. Louis ribs dry rubbed and glazed with a chipotle BBQ sauce

Calamari 10.99

Served with our spicy aioli sauce

Fresh Tomato Basil Bruschetta 8.99

Served with toasted pita points, topped with goat cheese and drizzled with a balsamic reduction

Sesame Encrusted Seared Tuna*† 10.99

Only fresh, rare tuna served with ginger, seaweed, wasabi, and soy sauce – *subject to availability*

Fresh Fish Bites 8.99

Seasoned and fried, served with a creamy cilantro lime sauce and a side of fresh pineapple salsa

Soup & Salad

Homemade She-Crab Soup Cup 8.99 • Bowl 10.99

Made with fresh jumbo lump crabmeat – a local favorite

Homemade Clam Chowder* Cup 5.99 • Bowl 7.99

Traditional clear broth style chowder with tomatoes and spices to give it our special touch

Shrimp & Lobster Bisque Cup 7.99 • Bowl 9.99

Creamy flavorful homemade bisque with pieces of shrimp

Soup & Salad 19.99

A Meal in itself – a House Salad served with one of our homemade soups

Side Salad* With Meal 2.99 • Regular 4.99

Crisp romaine lettuce and fresh vegetables

Caesar Salad With Meal 6.00 • Regular 8.99

Crisp romaine lettuce, toasted croutons, and Parmesan cheese

House Salad* With Meal 8.00 • Regular 10.99

Candied pecans, raisins, goat cheese, tender mixed greens and fresh vegetables

Wedge Salad* With Meal 6.00 • Regular 8.99

Quartered iceberg lettuce, fresh vegetables, bacon, bleu cheese crumbles topped with bleu cheese dressing

Add Your Choice of Grilled Chicken, Grilled Fish, Fried Shrimp or Fried Oysters to any salad for 6.00

Add Crab Cake to any salad for 10.00

We proudly offer your choice of our homemade salad dressings: Bleu Cheese, Creamy Balsamic Vinaigrette, Caesar, Creamy Raspberry Vinaigrette, Thousand Island, Ranch

Also available: French, Golden Italian or Honey Mustard. All of our dressings are gluten free

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House Specialties

All entrées served with garlic mashed potatoes and fresh green beans, unless otherwise specified

Stuffed Flounder 28.99

Jumbo lump crab meat surrounded by fresh filet of flounder en casserole,
broiled and topped with a lobster cream sherry sauce

Crab Meat & Shrimp Au Gratin 26.99

A combination of jumbo lump crab meat and fresh shrimp in our own special au gratin sauce
seasoned with herbs and spices, topped with cheese and broiled to perfection

Grilled Fish* Regular 28.99 • Lighter Fare 21.99

Select any one of our fresh fish and we will marinate and grill it, served with fresh pico de gallo
(*Flounder and salmon are not marinated*)

Crab Imperial* 26.99

Jumbo lump crab meat seasoned with green pepper and onion
and a special blend of herbs and spices, topped with lemon sauce

Shrimp & Grits 25.99

Cheesy grit cakes and large, sautéed shrimp, topped with an andouille sausage
cream sauce, served with fresh green beans

Fish Duo* 28.99

Select any **two** of our fresh fish – we will grill it and top with jumbo lump crabmeat
and lightly cover with a lobster cream sherry sauce or a creamy lemon dill sauce

Garlic Shrimp* 25.99

Large shrimp sautéed with garlic, butter and special seasonings

Blackened Fish Salsa* 28.99

Select any one of our fresh fish and we will blacken and grill it
Served with fresh pineapple salsa

Coconut Shrimp 25.99

Coconut encrusted large shrimp served with our creamy spiced marmalade sauce for dipping

Pasta Nova 27.99

A wonderful combination of fresh salmon and lump crab meat, sautéed in a sundried tomato cream sauce
with your choice of angel hair or penne, served with a side salad

Blackened Fish & Grits 28.99

Blackened and grilled fresh fish served over creamy cheese grits mixed with an andouille sausage
cream sauce and topped with fresh tomato basil bruschetta, served with fresh green beans

Grilled Fish Trio 28.99

Select any **one** of our fresh fish (excludes Flounder) and we will prepare it three ways – blackened with fresh pineapple
salsa; marinated with fresh pico de gallo; glazed with our chipotle BBQ sauce

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Fried Seafood

Served with french fries, coleslaw and hushpuppies

Crab Cakes* 28.99

Two delicious crab cakes, mildly seasoned – we only use lump crab meat, no added filler

Shrimp Lighter Fare 17.99 • Regular 21.99

Scallops Lighter Fare 22.99 • Regular 28.99

Oysters Lighter Fare 18.99 • Regular 22.99

Subject to availability

Filet of Flounder Lighter Fare 20.99 • Regular 25.99

Clam Strips 14.99

Popcorn Shrimp Lighter Fare 14.99 • Regular 19.99

Combination Platter 26.99

shrimp, scallops, crab cake and mahi – no substitutions please

Upgrade to flounder in place of mahi add 4.00

Create Your Own Combination Choice of two 24.99 • Choice of three 26.99

shrimp, scallops, oysters, crab cake, mahi, popcorn shrimp or clam strips

Upgrade to flounder in place of mahi add 4.00

Broiled Seafood

Broiled in butter and lemon pepper seasoning

Served with garlic mashed potatoes and fresh green beans

Crab Cakes* 28.99

Two delicious crab cakes, mildly seasoned – we only use lump crab meat, no added filler

Shrimp* Lighter Fare 17.99 • Regular 21.99

Scallops* Lighter Fare 22.99 • Regular 28.99

Filet of Flounder* Lighter Fare 20.99 • Regular 25.99

Jumbo Lump Crab Meat* 26.99

Combination Platter* 26.99

shrimp, scallops, crab cake and grilled mahi served with pico de gallo – no substitutions please

Upgrade to flounder in place of mahi add 4.00

Create Your Own Broiled Combination* Choice of two 24.99 • Choice of three 26.99

jumbo lump crab meat, shrimp, scallops, crab cake or grilled mahi served with pico de gallo

Upgrade to flounder in place of mahi add 4.00

Steamed Seafood

Served with garlic mashed potatoes and fresh green beans

Snow Crab Legs* 44.99

Two pounds of snow crab legs served with drawn butter and lemon

Spiced Shrimp* 19.99

One pound of large shrimp, seasoned with Old Bay and steamed to perfection

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Beef, Chicken & Ribs

*All of our steaks are USDA choice or higher and aged a minimum of 21 days
All entrées below served with baked potato and fresh green beans, unless otherwise specified*

Prime Rib*

12 oz. 23.99 • 16 oz. 28.99
Served with horseradish or au jus
Subject to availability

Filet Mignon*

5 oz. 22.99 • 8 oz. 27.99

NY Strip*

8 oz. 18.99 • 12 oz. 25.99

Ribeye*

14 oz. 28.99

Snow Crab Legs & NY Strip* 43.99

One pound of snow crab legs and 8 oz. NY Strip

Pork Ribs 26.99

Dry rubbed and glazed with chipotle BBQ sauce

Chicken Breasts* 18.99

Marinated and grilled, topped with pico de gallo,
served with seasoned rice and fresh green beans

NY Strip & Ribs 27.99

8 oz. NY Strip and half rack of ribs

NY Strip, Chicken & Ribs 28.99

The ultimate land lover's choice – 8 oz. NY Strip,
marinated grilled chicken topped with pico de gallo
and half rack of ribs

NY Strip & Chicken* 24.99

8 oz. NY Strip and marinated grilled chicken,
topped with pico de gallo

Chicken & Ribs 24.99

Marinated grilled chicken, topped with pico de gallo,
and half rack of ribs

Fried Chicken Tenders 15.99

Served with french fries and fresh green beans

Upgrade your 8 oz. NY Strip on any Entrée

Prime Rib 12 oz. 5.00 • 16 oz. 10.00 – Filet Mignon 5 oz. 4.00 • 8 oz. 9.00
NY Strip 12 oz. 7.00 – Ribeye 14 oz. 10.00

Steak Oscar

7.00

Make any steak or entrée an Oscar – Hollandaise sauce, fresh asparagus and jumbo lump crabmeat

*Mixed Grille**

29.99

A great combination of marinated boneless and skinless chicken breast,
marinated fresh fish, both topped with pico de gallo, and a 5 oz. Filet Mignon all chargrilled

*NY Strip & Fish**

28.99

Marinated and grilled fresh fish, topped with pico de gallo, and a chargrilled 8 oz. NY Strip

Make Your Own Surf & Turf

27.99

Take our popular chargrilled 8 oz. NY Strip combined with your choice of any fried or broiled seafood*
Example: 8 oz. NY Strip and broiled or fried shrimp – NOTE: Excludes lobster or house specialties

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Pastas

Your choice of angel hair or penne served with a side salad

Tale of the Whale Seafood 26.99

Served with your choice of marinara or creamy garlic white sauce
Choose one or two of the following: lump crabmeat, shrimp, scallops

White Sauce Lighter Fare 15.99 • Regular 18.99
Creamy garlic white sauce

Red Sauce Lighter Fare 15.99 • Regular 18.99
Traditional marinara sauce

Sundried Tomato Pesto Lighter Fare 15.99 • Regular 18.99
Delicious sundried tomato pesto cream sauce

Primavera Lighter Fare 17.99 • Regular 19.99
Fresh vegetables in creamy garlic white sauce

Add Chicken to any of the above pastas for 5.00

Little Whalers

CHILDREN UNDER 12

Served with french fries or applesauce

Clam Strips 7.99

Cheese Pizza 8.99

Fried Chicken Tenders 7.99

**Pasta with Creamy Garlic White Sauce
or Red Sauce** 7.99

Add shrimp or chicken for 5.00

NY Strip* 15.99
8 oz. cut

Grilled Chicken Breast 7.99

Grilled Fish 10.99

Popcorn Shrimp 7.99

Fried Filet of Flounder 10.99
Small bones may be present

Broiled Filet of Flounder* 10.99
Small bones may be present

Sides

Baked Potato, Seasoned Rice, Garlic Mashed Potatoes*, French Fries,
Cole Slaw*, Applesauce*, Fresh Green Beans**

Substitute Asparagus for 2.00 • Substitute Grit Cake or Creamy Grits* for 3.00*

Extra Side Dish 2.95 • **Extra Bread** 2.00 • **Grit Cake** 5.00 • **Creamy Grits*** 5.00

Shared Plate comes with your choice of two regular sides 7.95

For Senior Citizens

For those 65 and older, we kindly offer a 10% discount on any adult entrée.

Please ask your server before ordering • Not to be combined with any other discounts or offers.

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White Wines

Wines available by the glass

Bin

- 1 Sutter Home White Zinfandel (*California*) Glass 5 • Bottle 16
Light and sweet
- 2 Schmitt Söhne Funf Riesling (*Germany*) Glass 6 • Bottle 21
Sweet and fruity
- 3 Pacific Rim Gewurz (*Washington*) Bottle 35
Slightly sweet, peach and nectarine with distinct notes of clove and cinnamon
- 4 Estrella Chardonnay (*California*) Glass 6 • Bottle 20
Light fruit, dry, with hint of oak
- 5 Bogle Chardonnay (*California*) Glass 8.50 • Bottle 32
Medium-bodied and dry, with light oak
- 6 Estancia Unoaked Chardonnay (*California*) Glass 9 • Bottle 33
Fruity and medium-bodied
- 7 Pennywise Chardonnay (*California*) Glass 10 • Bottle 37
Medium-bodied, aromas of caramel, pineapple and spiced apples with apricot and peach flavors
- 8 Ferrari Carano Reserve Chardonnay (*Carneros*) Bottle 69
Citrus, apple, and pear; smoky cedary finish
- 9 Mezzacorona Moscato (*Italy*) Glass 7 • Bottle 26
Floral nose with passion fruit and apricot on the palate
- 10 Grand Cru Sauvignon Blanc (*California*) Glass 6 • Bottle 21
Grass and herb notes with hints of citrus
- 11 Ranga Ranga Sauvignon Blanc (*New Zealand*) Glass 9 • Bottle 34
Crisp acidity and a solid core of lemongrass, lime zest and dried, green herbs
- 12 Perrin Reserve Blanc (*Rhone*) Glass 8.50 • Bottle 32
Medium-bodied with ripe pear and melon
- 13 Zaca Mesa Viognier (*California*) Bottle 46
Medium-bodied and floral fruit
- 14 Zonin Pinot Grigio (*Italy*) Glass 6 • Bottle 21
Light-bodied and dry
- 15 Danzante Pinot Grigio (*Italy*) Glass 8.50 • Bottle 32
Citrus and green apple with a crisp finish
- 16 Banfi San Angelo Pinot Grigio (*Italy*) Bottle 54
Light-bodied and dry

Sparkling

- 17 J. Roget Spumante (*California*) Split 5 • Bottle 23
Sweet and fruity
- 18 Riondo Prosecco (*Italy*) Split 8 • Bottle 30
Slightly sweet, sparkling, crisp and refreshing
- 19 Korbel Brut (*California*) Bottle 42
Dry and fruity
- 20 Mumm Cuvée Napa Brut Prestige (*Napa*) Bottle 57
Medium fruit and dry
- 21 Moët & Chandon Imperial (*Champagne*) Bottle 99
Aromas of fresh bread with honey and citrus flavors
- 22 Dom Perignon (*Champagne*) Bottle 275
Elegant with flavors of peach and berry

Red Wines

Wines available by the glass

Bin

- 23 **Harlow Ridge Pinot Noir (California)** Glass 6 • Bottle 21
Light-bodied and dry
- 24 **Firesteed Pinot Noir (Oregon)** Glass 10 • Bottle 38
Spicy, cherry aromas with ripe finish
- 25 **Meomi Pinot Noir (California)** Bottle 47
Aromas of ripe berries, fresh cranberry, candied apple and malted vanilla
- 26 **Benton Lane Pinot Noir (Willamette Valley)** Bottle 58
Light-bodied and dry
- 27 **Belle Glos Dairyman Pinot Noir (California)** Bottle 69
Deep ruby red in color with intriguing aromas of sun-warmed blackberries, ripe plums with hints of black licorice
- 28 **Hacienda Merlot (California)** Glass 6 • Bottle 21
Light-bodied and dry
- 29 **Kenwood Yulupa Merlot (California)** Glass 8 • Bottle 30
Spice and berry with cinnamon and cherry
- 30 **Dona Paula Los Cardos Malbec (Mendoza)** Glass 7.50 • Bottle 29
Light-bodied and dry
- 31 **Dreaming Tree Crush Blend (California)** Glass 10 • Bottle 40
Raspberry and cedar nose with ripe, mixed berries and a soft finish
- 32 **Paringa Shiraz (South Australia)** Glass 8 • Bottle 30
Medium-bodied and dry
- 33 **J. Lohr South Ridge Syrah (Paso Robles)** Glass 9 • Bottle 33
Full-bodied and dry
- 34 **SAVED Blend (California)** Bottle 59
Zinfandel based blend with ripe, dark fruit aromas and flavors of jam and spice with a nice, long finish
- 35 **Predator Zinfandel (Lodi)** Glass 10 • Bottle 40
Rich and jammy with ripe blackberry and spice
- 36 **Matchbook Tempranillo (Dunnigan Hills)** Bottle 40
Medium bodied, hints of spice, ripe black and red fruit
- 37 **Cypress Cabernet Sauvignon (California)** Glass 6 • Bottle 21
Medium-bodied and dry
- 38 **Kaiken Cabernet Sauvignon (Argentina)** Glass 9 • Bottle 33
Cedar, plum, and spice with a hint of vanilla
- 39 **Oberon Cabernet Sauvignon (Napa Valley)** Bottle 59
Full-bodied and dry
- 40 **Ruffino Chianti Riserva Ducale Tan (Tuscany)** Bottle 59
Full bodied with berry, hints of mineral and oak

To bring in your own bottle of wine, we offer a corkage fee of \$15 per bottle

~ All Vintages Subject to Availability ~

Beers

Domestic...3.75

Budweiser • Bud Light • Coors Light • Miller Lite
O'Douls (Non Alcoholic) • Yuengling • Ultra

Domestic Microbrews...6.00

Ballast Point Sculpin IPA • Blue Moon
Lagunita's Little Sumpin' Sumpin' Ale
Bell's Two Hearted Ale • Sweet Water 420 Pale Ale
Terrapin Hi-5 Session IPA
Sam Adams Rebel Juiced IPA
O'Connor Dismal Black IPA

North Carolina Brews...6.00

Aviator Mad Beach Wheat Ale
Bold Rock Hard Cider • Buckshot Amber Ale
Carolina Blonde • Duck Rabbit Milk Stout
New Belgium Fat Tire • Carolina Sky Blue (Kolsb)
Hi-Wire Lo-Pitch Juicy IPA (Session) • Sweet Josie Brown
Sierra Orange Pale Ale • Sierra Tropical Torpedo IPA
Shotgun Betty Hefeweizen • D9 Hakuna Matata IPA
Unknown Over the Edge IPA • Fullsteam Pale Ale
New Belgium Glutiny Pale Ale (GF)
Mother Earth Park Day Pilsner

Imports

Heineken (Holland)...6.00 • Guinness (Ireland)...7.00
Corona Extra (Mexico)...5.50

Ask your server about our specialty beer of the day

Non Alcoholic Drinks

Shirley Temple (no refills) 2.50
Virgin Frozen Drinks 7.00
Spring Water 2.00
Perrier 2.00
Milk (no refills) 2.00
Root Beer Bottle (no refills)..... 2.50
Fresh Brewed Iced Tea (sweet or unsweet),
Hot Tea, Coffee (Regular or Decaf), Pepsi, Diet
Pepsi, Ginger Ale, Sierra Mist, Orange Sunkist,
Mt. Dew, Pink Lemonade, Dr. Pepper (free refills)

Tale of the Whale Glasses \$7

Specialty Drinks

Flamingo Road

Our House Special! A creamy mixture of Amaretto, Vodka, Coco Lopez and Grenadine. Blended with Strawberries and Cream. **Frozen...9.50**

Cocoa Peach

A light refreshing trip to the Tropics. Peach Schnapps, Light Rum, Coco Lopez and Orange Juice. **Frozen...9.50**

Bushwacker

Irish Cream, Amaretto, Kahlua, Hazelnut, Dark Rum, Coco Lopez and a Sprinkle of Nutmeg. **Frozen...9.50**

Strawberry Lemonade

Fresh Lemonade, Fresh Strawberries, Cruzan Light Rum and Cruzan Strawberry Rum. **On The Rocks...9.50**

Mango Hurricane

Cruzan Mango Rum, Cruzan Light Rum, Pineapple Juice, Orange Juice and Grenadine. **On The Rocks...9.50**

Nor' Easter

Local Kill Devil Pecan Honey Rum, Ginger Beer and Pomegranate Juice. **On The Rocks...9.50**

Mai Tai

Local Kill Devil Silver Rum, Mount Gay, Orgeat Syrup, Pineapple Juice, Orange Juice and Grenadine. Topped with a local Kill Devil Pecan Honey Rum floater and Tiki Bitters.

On The Rocks...9.50

Blackberry Lemonade

Local Kill Devil Silver Rum, Fresh Blackberries, Fresh Lemonade and a splash of soda water

On The Rocks...9.50

Martinis

Served up in a chilled Martini glass

Key Lime Martini

Stoli Vanil, Midori, Rose's Lime Juice, Sour Mix, Cream and a Graham Cracker Crust Rim...**9.00**

Death By Chocolate Martini

Stoli Vanil, Godiva Chocolate Liqueur and Baileys Irish Cream in a Chocolate Swirled Glass...**9.00**

Lemon Drop Martini

Absolut Citron, Triple Sec and Sour Mix in a Sugar Rimmed Glass...**9.00**

Pomegranate Martini

Absolut, Triple Sec, Rose's Lime Juice and Pomegranate Juice in a Sugar Rimmed Glass...**9.00**

Pineapple Upside-Down Martini

Stoli Vanil, Pineapple Juice and a Splash of Grenadine...**9.00**

Peach Bum Manhattan

Local NC Mayberry Whiskey, Peach Schnapps, Cranberry and a Splash of Grenadine...**9.00**