



# DURHAM FOOD HALL BAR MENU

## HALL STAPLES

	<b>MARGARITA</b> Lunazul Tequila w/ bright lime, orange liqueur, clean agave finish.	<b>\$12</b>
	<b>MOSCOW MULE</b> Weldon Mills House Vodka w/ lime and ginger beer—cold, snappy, refreshing. <i>Available as Kentucky, Mexican, or London Mule</i>	<b>\$11</b>
	<b>OLD FASHIONED</b> Henry McKenna Bourbon w/ demerara and bitters—smooth, steady, timeless.	<b>\$10</b>
	<b>TOM COLLINS</b> Weldon Mills House Gin w/ lemon, simple, and soda—light, bright, easy.	<b>\$10</b>
	<b>MANHATTAN</b> Sazerac Rye w/ sweet vermouth and bitters—spirit-forward, polished. <i>Perfect Manhattan or Black Manhattan—\$14</i>	<b>\$13</b>

## SEASONAL COCKTAILS

	<b>THE GOLDEN HALL SPRITZ</b> Weldon Mills Gin w/ honey, ginger, lemon, and soda—bright with a warm edge.	<b>\$12</b>
	<b>PEACH HALL RUM SMASH</b> Kill Devil White Rum w/ peach and lemon—juicy, sunny, smooth.	<b>\$12</b>
	<b>RUBY HALL RANCH WATER</b> Luzazul Tequila w/ lime, hibiscus, and soda—tart, tall, refreshing.	<b>\$12</b>

## WINES

<b>RED</b>		
L'Antagoniste <b>Cabernet Sauvignon</b>		<b>\$10</b>
Quartz <b>Pinot Noir</b>		<b>\$9</b>
Valdemoreda <b>Tempranillo</b>		<b>\$8</b>
<b>WHITE</b>		
Lone Birch <b>Chardonnay</b>		<b>\$9</b>
Las Cartas <b>Sauvignon Blanc</b>		<b>\$9</b>
Sassi <b>Pinot Grigio</b>		<b>\$9</b>
<b>ROSÉ</b>		
Borgo dei Trulli <b>Primitivo Rosato</b>		<b>\$10</b>
<b>SPARKLING</b>		
NotteBianca <b>Emilia Brut</b>		<b>\$9</b>

## DRAFT BEERS

	<b>FOOTHILLS "PEOPLE'S PORTER"</b> Porter	<b>\$8</b>
	<b>RALEIGH BREWING "WANT ANOTHER"</b> West Coast IPA	<b>\$7</b>
	<b>DURHAM FOOD HALL "LIBERTY LAGER"</b> Mexican-Style Lager by Atomic Clock Brewing	<b>\$7</b>
	<b>R&amp;D "BULL DURHAM LIGHT"</b> Light Ale	<b>\$5</b>
	<b>ROTATING CIDER</b> <i>Please check tap handle or ask a bartender</i>	<b>\$7</b>
	<b>ROTATING SOUR</b> <i>Please check tap handle or ask a bartender</i>	<b>\$8</b>
	<b>ROTATING HAZY IPA</b> <i>Please check tap handle or ask a bartender</i>	<b>\$8</b>
	<b>ROTATING SEASONAL</b> <i>Please check tap handle or ask a bartender</i>	<b>\$8</b>

## WEEKDAY SPECIALS

<b>MONDAY:</b> \$2 off all menu cocktails
<b>TUESDAY:</b> \$1 off all draft beers
<b>WEDNESDAY:</b> \$6 glass & \$25 bottled wines
<b>THURSDAY:</b> \$1 off all cans & bottles (beer & wine)

## WEEKEND FAVORITES

	<b>MIMOSA</b> NotteBianca Emilia Brut w/ fresh orange juice—bright, easy, brunch-ready.	<b>\$9</b>
	<b>HOUSE-MADE BLOODY MARY</b> Weldon Mills House Vodka w/ house mix—savory, bold, available weekends only. <i>Liberty Lager Michelada—\$9   Bloody Maria—\$12</i>	<b>\$11</b>
	<b>ESPRESSO MARTINI</b> Vodka w/ Shanky's Whip coffee liqueur and cold brew—rich, smooth, awake.	<b>\$11</b>
	<b>FRENCH 75</b> Weldon Mills Gin w/ lemon and sparkling wine—crisp, celebratory, bright.	<b>\$11</b>
	<b>SPRITZ</b> NotteBianca Emilia Brut w/ choice of Aperol, Campari, St. Germaine, or Creme de Violette.	<b>\$12</b>