



THE
ARTISAN'S
PALATE

THE ARTISAN'S PALATE

CHARLOTTE, NC



SEASONAL KITCHEN • WINE • COCKTAILS

Menu



THE MENUS

SEASONAL KITCHEN • WINE • COCKTAILS

Explore breakfast, lunch, dinner, brunch, and the drinks collection at The Artisan’s Palate.

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OUR APPROACH

Inspired by local farms and artisans, with dishes designed for sharing and a beverage menu that celebrates classic and creative cocktails.

PLEASE CHECK EACH MENU FOR HOURS, DIETARY LABELS & SERVICE NOTES.

MENU 01 / 11

Lunch Menu

Tuesday–Friday 11:00 AM–2:30 PM | Saturday 10:30 AM–2:30 PM

V Vegan • GF Gluten-free

We encourage sharing. We source from local farms and artisans whenever possible. Most dishes contain something from our local food system.

Small Palate

Warm Marinated Olives (V, GF) \$10.00

Castelvetrano olives, lemon zest, and garlic over a bed of arugula with balsamic reduction.

Pommes Frites (V, GF) \$9.00

French fries.

Housemade Sriracha ketchup or garlic aioli +\$0.75.

Bacon-Wrapped Dates (GF) \$15.00

Bacon, Medjool dates, goat cheese, Marcona almond, and rosemary honey.

Braised Kale & Smoked Tomato (V, GF) \$11.00

Kale and tomatoes braised together with garlic and smoked paprika.

Roasted Tomato Basil Soup (V, GF) \$10.00

Roasted tomato and Vidalia onions, basil, and buttered croutons.

Vegan and gluten-free dish served without the croutons.

Butternut Squash & Curried Pear Soup \$13.00

Roasted butternut squash, pear sautéed with curry and spices, coconut milk, croutons, and pepitas.

Vegan and gluten-free dish served without the croutons.

Artisan's Boards

Rachel & Jose's Cheese

3 cheeses \$20 | 5 cheeses \$30

Cheese sourced from local Orrman's Cheese Shop, with assorted accompaniments: homemade preserves, figs, cornichons, smoked almonds, and toasted baguette.

Add cheese +\$7 each | Soppressata picante +\$7.50 | Iberico chorizo, goat & beef salami, or duck prosciutto +\$10.50.

Olive Tapenade (V) \$17.00

Grilled bread, Castelvetrano olives, goat cheese, garlic, and Maldon salt.

Vegan dish served without goat cheese.

Smoked Salmon Board \$24.00

Smoked salmon (lox)***, grilled bread, cream cheese, capers, and red onion.

Skillet Spoonbread \$15.00

Like cornbread and corn pudding in one, served with grass-fed honey butter.

Artisan's Sausage Board \$22.00

Butifarra, morcilla, chorizo, house-pickled onion, marinated artichoke, spicy mustard, and warm baguette.

Lunch Menu / CONTINUED

The Palate

All sandwiches come with Himalayan salt potato chips or a side of mixed local greens with simple vinaigrette.

Artisan's Mixed Green Salad (V, GF) \$9.00

Mixed greens, cucumbers, red onions, tomatoes, and choice of simple vinaigrette, pear vinaigrette, or ranch dressing.

Add gorgonzola or goat cheese +\$2 | Curry chicken salad +\$6 | Smoked salmon (lox) +\$9 | 3 jumbo grilled shrimp +\$9.

Fritattas (GF) \$16.00

Crustless quiche made with fresh eggs, served with mixed greens and simple vinaigrette.

Choose spinach, mushroom & gouda or bacon, spinach & gruyere.

Spiced Wine-Poached Pear Salad (V, GF) \$18.00

Whole poached pear, arugula, radish, pistachio, cranberry, and pear vinaigrette.

Add gorgonzola or goat cheese +\$2.

Shrimp Artichoke Salad (GF) \$21.00

Grilled jumbo shrimp and artichoke hearts, red onion, simple vinaigrette, and mixed greens with arugula, capers, and balsamic reduction.

Artisan's Grilled Cheese \$16.00

Tuscan loaf, sharp cheddar, mozzarella, Manchego, garlic aioli, and grass-fed butter.

Add a cup of roasted tomato basil soup +\$4 | Add a farm-fresh egg** and tomato salad on top +\$5.

Curry Chicken Salad Sandwich \$16.00

Chicken, green apple, red onion, celery, mayo, and massaman curry on fresh buttered croissant or ciabatta roll.

Firehouse Meatballs on Baguette \$17.00

Firehouse meatballs with Pomodoro sauce, garlic aioli, melted mozzarella, and toasted baguette.

Argentinian Choripan \$16.00

Grilled Argentinian sausage, Lusty Monk, chimichurri, and pickled onion on a baguette.

Artisan's Breakfast Sandwich \$14.00

Elevated B.E.C. with egg soufflé, bacon, American or cheddar cheese, and pesto aioli on a butter croissant or ciabatta bun. Served with Himalayan sea salt chips or mixed greens.

Bacon may be substituted with sausage.

SERVICE & DINING NOTES

For parties of 6 or more, a 20% gratuity will be added. Any checks left unsigned will be settled with a 20% tip. ** These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MENU 02 / 11

Bar Bites

Tuesday–Saturday 2:30 PM–5:00 PM

V Vegan • GF Gluten-free

Bar Bites

Pommes Frites (V, GF)

\$9.00

French fries.

Housemade Sriracha ketchup or garlic aioli +\$0.75.

Warm Marinated Olives (V, GF)

\$10.00

Castelvetrano olives, lemon zest, and garlic over arugula with balsamic reduction.

Bacon-Wrapped Dates (GF)

\$15.00

Bacon, Medjool dates, goat cheese, Marcona almond, and rosemary honey.

Olive Tapenade (GF)

\$17.00

Grilled bread, Castelvetrano olives, extra virgin olive oil, goat cheese, garlic, and Maldon salt.

Vegan without the goat cheese.

Roasted Tomato Basil Soup (V, GF)

\$10.00

Roasted tomato and Vidalia onion, basil, and butter croutons.

Vegan and gluten-free dish served without the croutons.

Butternut Squash & Curried Pear Soup

\$13.00

Roasted butternut squash, pear sautéed with curry and spices, coconut milk, croutons, and pepitas.

Vegan and gluten-free dish served without the croutons.

Pork Belly Bao Bun

\$14.00

3-day pork belly, pear hoisin, red cabbage slaw, cilantro, and benne seed.

Vegan Empanadas (V, GF)

\$17.00

Four potato empanadas with corn and red pepper, apricot agrodolce, and Colombian aji salsa.

Duck Confit Empanadas (GF)

\$20.00

Three Colombian-style corn flour empanadas with citrus duck confit, aji salsa, and apricot agrodolce.

Add one duck empanada +\$6.

SERVICE & DINING NOTES

For parties of 6 or more, a 20% automatic gratuity will be added. Any checks left unsigned will be settled with an automatic 20% tip.

MENU 03 / 11

Dinner Menu

V Vegan • GF Gluten-free

We encourage sharing. We source from local farms and artisans whenever possible. Most dishes contain something from our local food system.

Small Palate

Warm Marinated Olives (V, GF) \$10.00

Castelvetro olives, lemon zest, and garlic over a bed of arugula with balsamic reduction.

Bacon-Wrapped Dates \$15.00

Bacon, Medjool dates, goat cheese, Marcona almond, and rosemary honey.

Pommes Frites (V, GF) \$9.00

French fries.

Housemade Sriracha ketchup or garlic aioli +\$0.75.

Braised Kale & Smoked Tomato (V, GF) \$11.00

Kale and tomatoes braised together with garlic and smoked paprika.

Red Rice & Beans (V, GF) \$15.00

Carolina gold rice, trinity, Iron and Clay peas (beans), and green tomato chowchow.

Fried Brussel Sprouts (V, GF) \$16.00

Split brussels and Harissa honey vinaigrette.

Artisans Boards & Salads

Rachel & Jose's Cheese

3 cheeses \$20 | 5 cheeses \$30

Cheese sourced from local Orrman's Cheese Shop, with homemade preserves, figs, cornichons, smoked almonds, and toasted baguette.

Add cheese +\$7 each | Soppressata picante +\$7.50 | Iberico chorizo, goat & beef salami, or duck prosciutto +\$10.50.

Skillet Spoonbread \$15.00

Like cornbread and corn pudding in one, served with grass-fed honey butter.

Olive Tapenade (V) \$17.00

Grilled bread, Castelvetro olives, goat cheese, garlic, and Maldon salt.

Vegan dish served without goat cheese.

Roasted Squash Burrata \$18.00

Local red kuri and delicata squash, roasted parsnips, burrata with white green onion confit, red pepper and honey, fried bread crostinis, and Maldon salt.

Spiced Wine-Poached Pear Salad (V, GF) \$18.00

Whole poached pear, mixed greens, radish, pistachio, cranberry, and pear vinaigrette.

Add gorgonzola or goat cheese +\$2.50.

Shrimp Artichoke Salad (GF) \$21.00

Grilled jumbo shrimp and artichoke hearts, red onion, simple vinaigrette, mixed greens with arugula, capers, and balsamic reduction.

The Palate

Empanadas (V, GF)

Duck (3) \$20 | Vegetable (4) \$17

Duck confit or potato, corn, and red pepper in Colombian-style corn flour, served with apricot agrodolce and Colombian aji salsa.

Add duck empanada +\$6.

Dinner Menu / CONTINUED

Mussels in White Wine **\$23.00**

White wine, garlic, butter, and toasted baguette.

Add Colfax Creek Farm chorizo +\$3.

Firehouse Meatballs **\$20.00**

Italian-style meatballs, Pomodoro sauce, mozzarella, and two slices of ciabatta.

Artisans Sliders on Brioche** **\$21.00**

Ground short-rib and brisket, American cheese, garlic aioli, pickled red onion, Sriracha ketchup, and toasted brioche.

Per the chef, served medium-rare unless otherwise requested.

3-Day Porkbelly (GF) **\$27.00**

Slow-roasted pork belly, brown butter parsnip purée, port wine and arbol honey, pickled red onion, and American Beauty berries.

Grilled Spanish Octopus (GF) **\$28.00**

Slow red-wine-braised octopus, quick-fried cauliflower, Colombian chorizo, parsley and frisee salad, homemade pickled red onion, and apricot agrodolce.

Shrimp & Grits **\$30.00**

Jumbo shrimp, Marsh Hen Mill white cheddar grits, low country roux, and andouille.

Seared Scallops with Lacinato Kale Orzo **\$38.00**

Scallops “con Cavolo Nero,” Tuscan kale (lacinato) pesto with orzo, lemon-marinated roe, flash-fried kale, and lemon persimmon agrodolce.

2-Day Marinade NY Strip (GF)** **\$40.00**

Celery root pomme purée, fried brussel leaves, local greens, and parsley chimichurri.

Expect longer wait times for this item.

Italian Braised Lamb Shank & Milanese Polenta **\$41.00**

Wine- and Italian brandy-braised lamb shank, local polenta with saffron and three cheeses, lamb demi-glace, and gremolata salad.

SERVICE & DINING NOTES

For parties of 6 or more, a 20% gratuity will be added. Any checks left unsigned will be settled with a 20% tip. ** These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

For special events (such as Valentine’s Day), a 22% gratuity will be added to all checks.

MENU 04 / 11

Sunday Brunch

Sunday 10:30 AM–4:00 PM

V Vegan • GF Gluten-free

We encourage sharing. We source from local farms and artisans whenever possible. Most dishes contain something from our local food system.

Small Palate

Warm Marinated Olives (V, GF) \$10.00

Castelvetrano olives, lemon zest, and garlic over a bed of arugula with balsamic reduction.

Pommes Frites (V, GF) \$9.00

French fries.

Housemade Sriracha ketchup or garlic aioli +\$0.75. Ask for rosemary salt.

Bacon-Wrapped Dates (GF) \$15.00

Bacon, Medjool dates, goat cheese, Marcona almond, and rosemary honey.

Braised Kale & Smoked Tomato (V, GF) \$11.00

Kale and tomatoes braised together with garlic and smoked paprika.

Side Marsh Hen Mill Cheddar Grits (GF) \$6.00

Breads & Meats À la carte

Toast \$3 | Biscuit \$4 | Croissant \$5 | Thick bacon (3) \$6 | Kielbasa sausage \$5 | Smoked chicken apple sausage \$7.

Artisan's Boards

Rachel & Jose's Cheese

3 cheeses \$20 | 5 cheeses \$30

Cheese sourced from local Orrman's Cheese Shop, with homemade preserves, figs, cornichons, smoked almonds, and toasted baguette.

Add cheese +\$7 each | Soppressata picante +\$7.50 | Iberico chorizo, goat & beef salami, or duck prosciutto +\$10.50.

Smoked Salmon Board \$24.00

Smoked salmon (lox)***, grilled bread, cream cheese, capers, and red onion.

Skillet Spoonbread \$15.00

Like cornbread and corn pudding in one, served with grass-fed honey butter.

Olive Tapenade (V) \$17.00

Grilled bread, Castelvetrano olives, goat cheese, garlic, and Maldon salt.

Vegan dish served without goat cheese.

Artisan's Sausage Board \$22.00

Butifarra, morcilla, chorizo, house-pickled onion, marinated artichoke, spicy mustard, and warm baguette.

Artisan's 'Egg'sellent Board \$16.00

Two farm-fresh eggs**, your way; choice of toast, biscuit, or croissant; bacon, sausage patties, or chicken sausage; cheese grits, home-fried potatoes, or pommes frites.

Croissant +\$1 | Chicken sausage +\$2.

Sunday Brunch / CONTINUED

Brunch Palate

Shrimp Artichoke Salad (GF) \$21.00

Grilled jumbo shrimp and artichoke hearts, red onion, simple vinaigrette, mixed greens with arugula, capers, and balsamic reduction.

Spiced Wine-Poached Pear Salad (V, GF) \$18.00

Whole poached pear, arugula, radish, pistachio, cranberry, and pear vinaigrette.

Add gorgonzola or goat cheese +\$2.50.

Frittatas (GF) \$16.00

Crustless quiche made with fresh eggs, served with mixed greens and simple vinaigrette.

Choose spinach, mushroom & gouda or bacon, spinach & gruyere.

Grits Bowl – Build Your Own (GF) \$9.00 base

Marsh Hen Mill white cheddar cheese grits.

*Add low country roux, smoked kale and tomato, or kielbasa +\$4 | Country gravy +\$3 | Fried farm-fresh egg** +\$3.50.*

Biscuits & Gravy \$14.00

Buttermilk biscuits, Colfax Creek Farm country sausage gravy (traditional Southern pork-based gravy).

*Add farm-fresh fried egg** +\$3.50.*

Artisan's Breakfast Sandwich \$14.00

Elevated B.E.C. with egg soufflé, bacon, American or cheddar cheese, and pesto aioli on butter croissant or ciabatta bun, served with Himalayan sea salt chips or mixed greens.

Bacon may be substituted with sausage.

Croque Madame \$19.00

Traditional French breakfast sandwich with Tuscan loaf, mornay sauce, gruyere, country ham, fried egg**, and mixed greens.

Croissant French Toast \$20.00

Croissants in vanilla and cinnamon egg custard, soaked, baked, and grilled, served with bourbon butter and maple syrup.

Mussels in White Wine \$23.00

White wine, garlic, butter, and toasted baguette.

Add Beeler's chorizo +\$3 | Add pommes frites for Moules Frites +\$9.

Red Rice & Beans with Andouille \$26.00

Carolina gold rice, trinity, Iron and Clay peas (beans), grilled andouille sausage, and fried egg**.

Nashville Hot Fish & Grits \$29.00

Flash-fried cod, Nashville hot sauce, cheesy Marsh Hen Mill grits, and green tomato chow chow.

Shrimp & Grits \$30.00

Jumbo shrimp, Marsh Hen Mill white cheddar grits, low country roux, and andouille.

Steak & Eggs (Steak Frites) \$31.00

3-day marinated NY strip with pommes frites, chimichurri, and topped with a fried egg**.

SERVICE & DINING NOTES

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MENU 05 / 11

After Dinner

GF Gluten-free

We source from local farms and artisans whenever possible.

Port

Warre's Warrior \$18.00

Port, Portugal

Presidential – Ruby Port \$18.00

Ruby Port, Portugal

Presidential – White Port \$22.00

White Port, Portugal

Presidential – Tawny Port \$28.00

Tawny Port, Portugal

Quinta de Infantado \$24.00

Ruby Reserve Port, Portugal

Sherry

Alvear Solera 1927 \$23.00

Pedro Ximenez Sherry, Spain

Amari / Liqueurs

Fernet \$9.00

Cynar \$10.00

Pernod \$13.00

Averna \$11.00

Montenegro \$10.00

After-Dinner Cocktails

A Little Nutty \$16.00

Jameson whiskey, Frangelico, Amaretto, demerara sugar, Artisan's blend coffee, and sweet cream.

Artisan's Irish Coffee \$14.00

Jameson whiskey, demerara sugar, Artisan's blend coffee, and sweet cream.

Elevate it with a shot of Bailey's +\$5.

Chocolate Martini \$15.00

Tito's vodka, house-made chocolate syrup, Kahlua, and cream.

Crack in A Coupe \$14.00

Bacardi Gold or Jim Beam, Artisan's malted iced coffee, and cream.

Espresso Martini \$15.00

Tito's vodka, fresh espresso, Kahlua, Ancho Reyes, and simple syrup.

S'More to Love \$15.00

Tito's vodka, Artisan's homemade chocolate sauce, Kahlua, cream, and flamed marshmallow.

Desserts

Chocolate Chip Bread Pudding \$16.00

Butter croissant, Bailey's crème anglaise, and Artisan's homemade chocolate sauce.

After Dinner / CONTINUED

Artisan's Creme Brulee (GF) **\$12.00**

Vanilla custard, turbinado sugar, and seasonal compote.

Panna Cotta (GF) **\$11.00**

Cinnamon panna cotta (like eggless flan) and brunoise of apple with brandy and cinnamon.

S'Mores Board **\$18.00**

A childhood favorite, brought to your table. Serves two.

Additional chocolate +\$2 | Substitute dark chocolate +\$1.

SERVICE & DINING NOTES

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MENU 06 / 11

Breakfast Menu

Tuesday–Friday 8:00 AM–11:00 AM | Saturday 9:00 AM–2:30 PM

V Vegan • GF Gluten-free

We encourage sharing. We source from local farms and artisans whenever possible. Most dishes contain something from our local food system.

Pastries

Toasted Croissant \$5.75

Fresh baked croissant, toasted with housemade preserves.

Toasted Biscuit \$4.75

Fresh baked biscuit, toasted with housemade preserves.

Pastry Empanada, Chorizo & Potato \$6.50

Fresh baked flaky pastry empanada stuffed with chorizo and potato, served with Colombian aji salsa.

Breakfast Palate

Artisans 'Egg'sellent Board** \$16.00

Two farm-fresh eggs**, your way; choice of toast, biscuit, or croissant; bacon, sausage patties, or chicken sausage; cheese grits, home-fried potatoes, or pommes frites.

Croissant +\$1 | Chicken sausage +\$2.

Biscuits & Gravy \$14.00

Buttery biscuit smothered in country sausage gravy.

*Add fried egg** +\$3.50.*

Breakfast Sandwich \$14.00

Elevated B.E.C. with egg soufflé, bacon, American or cheddar cheese, and pesto aioli on butter croissant or ciabatta bun, served with Himalayan sea salt chips or mixed greens.

Bacon may be substituted with sausage.

Croque Madame** \$19.00

Traditional French breakfast sandwich with Tuscan loaf, mornay sauce, gruyere, country ham, fried egg**, and mixed greens.

Frittatas \$16.00

Crustless quiche made with fresh eggs, served with mixed greens and simple vinaigrette.

Choose spinach, mushroom & gouda or bacon, spinach & gruyere.

Grits Bowl \$9.00 and up

Marsh Hen Mill white cheddar cheese grits.

Add low country roux, smoked kale and tomato, or kielbasa +\$4 |

*Country gravy +\$3 | Fried farm-fresh egg** +\$3.50.*

Smoked Salmon Board \$24.00

Smoked salmon (lox)**, grilled bread, cream cheese, capers, and red onion.

SERVICE & DINING NOTES

For parties of 6 or more, a 20% gratuity will be added. Any checks left unsigned will be settled with a 20% tip. ** These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MENU 07 / 11

Beer

Draft

Blowing Rock Big Chocolate \$8.00

Porter

Victory Sunny Monkey \$7.00

Sour Ale

Blowing Rock Cloud Rise \$8.00

Hazy IPA

Pickletown \$6.00

Lager

Local Cans

Birdsong Jalapeno \$8.00

Pale Ale

Birdsong Rewind

Lager

Noda Hop, Drop N Roll \$9.00

IPA

Noda Radio Haze \$9.00

Juicy / Hazy IPA

Noda Jam Session \$8.00

IPA

Noda Pitchside Pils \$8.00

Pilsner

Pilot Puck Off \$7.00

Pilsner

Domestic Cans

PBR \$3.00

Lager

Tecate \$3.00

Mexican Lager

Specialty

Blakes El Chavo Mango & Habanero \$7.00

Hard Cider

Blakes Cider Mill Donut \$7.00

Hard Cider

Mighty Swell Seltzer \$5.00

Hard Seltzer, assorted flavors

MENU 08 / 11

Wine

V Vegan • O Organic / Sustainable

White & Rosé

La Galope	\$12.00
Rosé, France	
Obalo Rosado	\$13.00
Rosé, Spain	
Valckenberg (V)	\$15.00
Riesling, Germany	
Frenzy	\$14.00
Sauvignon Blanc, New Zealand	
Wente (O)	\$13.00
Sauvignon Blanc, California	
Loureiro	\$14.00
Vinho Verde, Portugal	
Austin Paso Robles	\$15.00
Chardonnay, California	
Bernier	\$14.00
Chardonnay, France	
Le Paradou	\$15.00
Viognier, France	
Lagaria	\$13.00
Pinot Grigio, Italy	
Rainstorm (V)	\$15.00
Pinot Gris, Oregon	

Fair Valley	\$14.00
Chenin Blanc, South Africa	

Red

Castello di Abola	\$14.00
Chianti, Italy	
Ruminat	\$15.00
Primitivo, Italy	
Bellula	\$14.00
Pinot Noir, France	
Lobetia (O)	\$14.00
Tempranillo, Spain	
Delicioso	\$15.00
Tempranillo, Spain	
Vina Pomal	\$16.00
Rioja Reserva, Spain	
La Linda (O)	\$14.00
Malbec, Argentina	
La Solitude	\$15.00
Côtes du Rhône, France	
Luna	\$15.00
Grenache & Carignan Blend, France	
Penalolen	\$15.00
Cabernet Sauvignon, Chile	

Wine / CONTINUED

Tattoo Girl Cabernet Sauvignon, Washington	\$16.00	Lamberti Rosé Prosecco, Italy	\$14.00
 Sparkling		Proa (O, V) Brut Cava, Spain	\$12.00
Mistinguett (O, V) Brut Rosé Cava, Spain	\$13.00	Amore Di Amanti Prosecco, Italy	\$13.00

Artisan's Spirit-Free Cocktails

Spirit-Free Cocktails	
Tequila Mocking Bird	\$13.00
Ritual tequila alternative, fresh grapefruit, and ginger.	
Orange You Glad Its Spirit Free	\$14.00
Ritual rum alternative, orange, pineapple, DHOS N/A aperitif, demerara, and nutmeg.	
Negroni No No	\$14.00
DHOS "Gin free", DHOS N/A aperitif, Blutul rosé, and orange.	
Sober Sour	\$13.00
Ritual whiskey alternative, egg white, and lemon.	
Spirit Free Colonel	\$14.00
DHOS "Gin free", grapefruit, basil, and soda.	
Not Your Mamas Mocktail	\$14.00
DHOS "Gin free", lime, and mint.	
Spirit Free Forbidden Flower	\$13.00
Ritual whiskey alternative, mint syrup, pomegranate reduction, and soda.	
Dougie Fresh & Free	\$14.00
Ritual rum alternative, pineapple, basil, and lime.	
Spiritless Spritz	\$12.00
DHOS N/A aperitif, soda, and orange.	

MENU 10 / 11

Cocktails

We source from local farms and artisans whenever possible. Most drinks contain something from our local food system.

A few of our favorite classics are listed below. Ask about yours.

Artisans Signature • Gin

My Drink \$13.00

One of the owner's go-to drinks: Hayman's Old Tom gin, diet tonic, orange zest, and cucumber.

Not Your Mama's Mojito \$15.00

McQueen and the Violet Fog gin, lime juice, and mint.

Absinthe from My Mind \$16.00

Sutlers gin, Carpano Antica, dry curaçao, absinthe, lemon, and demerara.

Dont Worry Bee Happy** \$16.00

Barr Hill gin, honey syrup, honey shrub, lemon juice, egg white, and black lemon bitters.

Artisans Signature • Agave

The Art Dealer** \$16.00

Mi Campo reposado tequila, Luxardo, lime, walnut oil, egg white, and mole bitters.

The Weekender \$15.00

Astral Blanco tequila, Grand Marnier, passion fruit, pineapple, and lime.

Chili salt rim upon request.

Smoky Art-I-Csoka \$15.00

Pronounced "choke-ah." Union Uno mezcal, Cynar, ginger beer, lime, and mole bitters.

Oaxacan Nights** \$17.00

Union mezcal, Astral reposado tequila, dry curaçao, Aperol, Nux Alpina foam, and black walnut bitters.

Artisans Signature • Bourbon & Whiskey

Sun & Shadow \$16.00

George Dickel rye whiskey, Carpano Antica vermouth, Canton's ginger, and honey bitters.

The Paratrooper

Homemade fig-infused bourbon, rosemary syrup, and Angostura bitters, smoked with rosemary.

Sour Kiss \$16.00

Woodford Reserve bourbon, ginger simple syrup, lemon, and red wine float.

Artisans Signature • Vodka & Rum

About Damn Thyme** \$16.00

Honey- and thyme-infused vodka, St. Germaine, lemon sage shrub, rosemary simple syrup, and egg white.

The Colonel \$15.00

Tito's vodka, grapefruit, muddled basil, basil syrup, and Cava.

The Southwood \$16.00

Tito's vodka, Canton's ginger, pear cordial, lemon, and sparkling wine.

Dougie Fresh \$15.00

Bacardi Superior rum, pineapple, lime, basil, and Myers float.

Cocktails / CONTINUED

The Classics

Negroni **\$15.00**

Plymouth gin, Campari, and sweet vermouth.

Ask about Artisan's variations and flights.

Old Fashioned **\$15.00**

George Dickel 8 Year, demerara sugar, and aromatic bitters.

Ask about Artisan's variations and flights.

Sazerac **\$16.00**

George Dickel rye whiskey, demerara, Peychaud's bitters, and absinthe.

Margarita **\$14.00**

Astral tequila blanco, Grand Marnier, and lime.

Ask about Artisan's variations and flights.

Spanish Gin Tonic **\$15.00**

Mahon gin, tonic, and aromatics.

Pisco Sour** **\$15.00**

Caravedo Pisco, lime juice, simple syrup, and egg white.

Mai Tai **\$16.00**

Zacapa rum, Pierre Ferrand Dry Curaçao, orgeat, lime, and Myers float.

Served in a copper pineapple with ice or up.

Sangria
\$16.00 / glass

Red or white, made in the traditional Spanish way with fruit. White has gin added; red has Calvados.

Ask about pitchers.

SERVICE & DINING NOTES

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MENU 11 / 11

Coffee & Tea

We source from local farms and artisans whenever possible.

Coffee

House Drip	
12 oz \$3 16 oz \$3.50	
Cafe Au Lait	16 oz \$4.75
Iced Coffee	16 oz \$3.75
Malted Iced Coffee	16 oz \$5.50

Espresso

Double Espresso Shot	2 oz \$3.00
Macchiato	3 oz \$3.75
Cortado	4 oz \$4.00
Americano	8 oz \$3.50
Cappuccino	
8 oz \$4.25 12 oz \$4.50	
Latte	\$5.00

Tea

Hot Tea	12 oz \$3.75
Hibiscus (herbal), Moroccan Mint (green), Earl Grey (black), Jasmine (green), and Orange Ginger (herbal).	
Sweetened upon request.	

Iced Hibiscus	16 oz \$4.00
Iced Black	16 oz \$3.75
Chai Latte	
12 oz \$5.00 16 oz \$5.50	
Matcha Latte	
12 oz \$5.25 16 oz \$5.50	
London Fog Latte	
12 oz \$5.00 16 oz \$5.50	
Hot Chocolate	12 oz \$5.00

Extras

Syrups & Sauces	\$0.50
All syrups are homemade: vanilla bean, chocolate**, lavender, cinnamon, and caramel**.	
Sugar-Free Syrups & Sauces	\$0.75
French vanilla, chocolate, and caramel.	
Alternative Milk Options	\$0.75
Oat, coconut, and almond.	

SERVICE & DINING NOTES

For parties of 6 or more, a 20% gratuity will be added. Any checks left unsigned will be settled with a 20% tip. ** These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.