

Cocktail Menu



BULLET CATCH
\$17

Dieter's own **House cherry-smoked Old Fashioned** with Bulleit Bourbon, a rich demarara and a blend of angostura and orange bitters.



QUICK CHANGE
\$18

What's more refined than a **Dirty Martini** — Ketel One vodka with dry vermouth and premium cold-pressed olive juice. Accompanied by a little accoutrement.



THE PRESTIGE
\$17

The Epitome of cocktail culture. **Negroni** with Tanqueray gin, Campari, and Carpano Antica Formula vermouth — bold, bittersweet, and perfectly balanced with an orange twist.



THE WALKING ON WATER
\$17

Smoky, spicy, and soothing — Casamigos Blanco meets Mezcal in a honeyed ginger-lemon twist on the **Penicillin**.



AERIAL TREASURY
\$15

Our version of the **Paper Plane**, the cocktail that flies high: Bulleit Bourbon, Aperol, and Amaro Montenegro blended with fresh lemon.



SANDS OF THE NILE
\$16

A bold blend of Scotch, Dieter's version of the classic **Blood & Sand**. Blood orange, Carpano Antica Formula and Luxardo — smooth, citrusy, and timeless.



METAMORPHOSIS
\$14

Tropical and spiced — Ketel One vodka, pineapple, chai-spiced and nut-free orgeat, and lime with mint and a refreshing fizz.



THERE IS NO SPOON
\$15

A tropical classic **Mai Tai** with a twist — Havana Club Anejo Blanco and Ron Zacapa 23yr layered with chai-spiced and nut-free orgeat, lime, and dry curacao.



ASSISTANCE REVENGE
\$17

Nothing basic about this beauty. Turn up the heat — Casamigos Blanco, Ancho Reyes, and house-made triple pepper agave for a **Margarita** with attitude.



ASCENSION
\$16

Bright, crisp, and ethereal — Ketel One vodka, cranberry reimagined **Cosmopolitan** with lime, dry curacao poured over a cloud.



IN SPADES
\$19

Calliope's favorite - Velvety espresso meets Casamigos Reposado and coffee liqueur in this sophisticated remix of the **Espresso Martini**.



THE 4 BURGLARS
\$15

Zesty, bitter, and refreshing — aperitivo with a sparkling twist, Tanqueray Gin, Campari and a house-made grapefruit soda.

THE MAGICIANS TABLE

MENU

BEER

Town Brewing - Sweet Carolina Pie Ale	Charlotte, NC	\$5
Burial Beer Co. - Surfwax IPA	Asheville, NC	\$7
Keepsake - Heartsease Helles Lager	Gastonia, NC	\$6
Stella Artois - Lager	Belgium	\$6
Potters - Petite Cider	Charlottesville, VA	\$6

MOCKTAILS

Abracadabra	nut-free orgeat, pineapple, lime, ginger	\$9
The Fake Burglars	NA Gin, house-made grapefruit soda	\$11
Phony Negroni		\$10

WINE

Huia Vineyards, Sauvignon Blanc	Marlborough NZ '24	\$14
Camille & Laurent Schaller, Chardonnay	Burgundy, FR '24	\$16
Prost Riesling	Mosel, DE '24	\$13
Illahe Vineyards, Cuvee Miette, Pinot Noir	Oregon, US '23	\$15
Sierra Cantabria, Rioja Crianza, Tempranillo	ES '20	\$16
Valravnn, Cabernet Sauvignon	Son County, California, US '22	\$17
Agarena, Cava Brut	ES	\$11

SPIRITS

Ketel One Vodka	\$11
Tanqueray Gin	\$11
Bulleit Bourbon	\$12
Bulleit Rye	\$12
Johnnie W. Black Label	\$13
Havana Club Blanco	\$11
Ron Zacapa 23yr	\$14
Casamigos Blanco	\$14
Casamigos Reposado	\$15
Mezcal Union El Viejo	\$15

NA \$3

Coca Cola / Diet Coca Cola
Ginger Ale / Sprite
Tonic Water

Icelandic Water Still 750ml	\$7
Icelandic Water Sparkling 750ml	\$7