

Welcome to The Punch Room, a seductive new beverage den known for spirits-based punches, hand-crafted cocktails and hot libations.

Our menu serves as an introduction to our innovations; however, my role as the Creative Director of Bar Operations is to further tempt you with custom-made libations incorporating your favorite ingredients. As a cocktail artisan, I enjoy using fresh and rare local fruits, herbs and vegetables to enhance and stylize cocktails and other mixed drinks for a tantalizing one-of-a-kind experience. While I'll gladly craft a classic cocktail, I encourage all of my guests to go beyond the familiar and try something new and different with the small batch spirits that I have hand-selected.

I am excited to play an instrumental role in redefining the Charlotte beverage scene and look forward to pouring drinks for you.

Cheers!
-Bob

CRAFTED PUNCHES

Roman Punch

Brandy, Dark Rum, Lemon, Raspberry Syrup, Splash of Port, Topped with Prosecco

Fiesta Punch

Tequila, Cilantro, Jalapeño, Beet Ginger Kombucha, Orange, Lime

Top of the Hill Punch

Topo Gin, Champagne, Blackberries, Earl Grey Tea, Rosemary, Lemon

Jager Punch

Jagermeister, Sutler's Gin, Lenny Boy Ginger Kombucha, fresh pressed orange

ALL CLT Punch

*Doc Porter's Gin, Lenny Boy Lemon Lavender Kombucha, Lavender and Basil Syrup,
Fresh Pressed Lemon*

35 / 65 / 95

*Punches Designed for Service for Guests in Groups of 2, 4, or 6
An automatic 18% gratuity will be added to parties of 6 or more.*

CRAFTED PUNCHES

A Rad Miracle

Milagro Reposado Tequila, Salted Radish Syrup, Lillet Blanc

18

Buzzed Bunny

*Barrel-Rested Cardinal Gin, Fresh Carrot Juice, Sweet Vermouth,
St. Germain Foam*, Poppy Seeds*

18

Easy Like Sunday Morning

*Titio's Vodka, cointreau, Peyshaud's Bitters, Fresh Muddled Orange, Topped with
Prosecco*

17

An automatic 18% gratuity will be added to parties of 6 or more.

Crafted Cocktails May Take Up to Ten Minutes to Prepare

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Food Borne Illness*

SPRING COCKTAILS

Corn on Corn

Old Scout Bourbon, Homemade Popcorn Simple Syrup, Byrrh

17

Queen City Beets

*Queen Charlotte's Reserve Rum, Beet Simple Syrup, Fair Game Beverage's Apple
Tipper Wine*

18

Mediterranean Flizz

*Fernet Branca, Homemade Tamarind Syrup, Fresh Lemon and Lime, Egg White**

17

An automatic 18% gratuity will be added to parties of 6 or more.

Crafted Cocktails May Take Up to Ten Minutes to Prepare

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Food Borne Illness*

SPRING COCKTAILS

Rocky's Honey

Fernet Branca, Rooftop Honey Ginger Syrup, Licor 43, Fresh Orange

17

27 and Damn Fine!

Fernet Branca, Vida Mezcal, Damn Fine Mocha Liqueur, Arbol Chilli Pepper

18

Black Bubbles

Fernet Branca, Homemade Blackberry Syrup, Topped with Prosecco

17

An automatic 18% gratuity will be added to parties of 6 or more.

Crafted Cocktails May Take Up to Ten Minutes to Prepare

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Food Borne Illness*

BOB'S FAVORITES

The \$400 Cocktail

Remy Martin Louis XIII Cognac, Byrrh, Sassafras & Sorghum Bitters
400

Pisco Sour

*Pisco, Muddled Lemon, Muddled Lime, Topped with Housemade St. Germain Foam**
18

Boiler Mule

Tito's Vodka, Muddled Lime, Lenny Boy Brewery's Private Label Organic Fortified Ginger Beer
19

Hanky Panky

Barrel-Rested Cardinal Gin, Vanilla-Infused Fernet Branca, Antica Formula
19

Cardinal Penicillin

Barrel-Rested Cardinal, Ginger Honey Syrup, Muddled Lemon, Smoked Salt Rim
17

An automatic 18% gratuity will be added to parties of 6 or more.

Crafted Cocktails May Take Up to Ten Minutes to Prepare

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Food Borne Illness*

BOB'S FAVORITES

Vesper

Titos Vodka, Topo Gin, Lillet Blanc

17

Vieux Carré

Bulleit Rye, Remy Martin 1738 Cognac, Antica Formula Sweet Vermouth, B&B, Peychaud's & Angostura Bitters

18

Ghost in The Graveyard

Milagro Tequila, Muddled Lemon, Galliano

19

Strange Brew

Old Scout Bourbon, Hazelnut Milk, Coffee Ice Cube

19

Bitter Butter

Small Batch 1792 Bourbon, Butterscotch Syrup, Cynar, Pumpkin Seed Oil

18

An automatic 18% gratuity will be added to parties of 6 or more.

Crafted Cocktails May Take Up to Ten Minutes to Prepare

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Food Borne Illness*

BOB'S FAVORITES

Vanilla Tequila Manhattan

Milagro, Liquor 43, Antica Formula, Angostura Bitters

19

Holy Molé

Mezcal, CoCo Loco Porter Beer, Cynar, Cinnamon Syrup

18

Marco Polo

Fernet Branca, Cointreau, Zipang Sparkling Sake, Apricot Simple Syrup

18

An automatic 18% gratuity will be added to parties of 6 or more.

Crafted Cocktails May Take Up to Ten Minutes to Prepare

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Food Borne Illness*

LOW

No Uber Ness-A-Sherry

Sherry, Campari, Homemade Tarragon Syrup

16

Short Pants in France

Lillet Blanc, Fresh Muddled Orange, Peyshaud's Bitters

16

Japanese 94

Sparkling Sake, Fresh Lemon, Rooftop Honey Ginger Syrup

16

Plum & Square

Japanese Plum Wine, Fresh Lemon, Sweet Vermouth

16

The Green Eye

Brancamenta, Homemade Hazelnut Milk, Freshly Brewed Coffee

16

An automatic 18% gratuity will be added to parties of 6 or more.

Crafted Cocktails May Take Up to Ten Minutes to Prepare

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Food Borne Illness*

NO

Avoiding Morning Blues

Blueberry Hibiscus Tea, Fresh Lemon, Lenny Boy Ginger Kombucha

10

Beet the Odds

Fresh Pressed Lemon, Lenny Boy Beet Ginger Kombucha

10

Hop To It

Homemade Vanilla Hop Syrup, Fresh Pressed Grapefruit

10

The Obligated Mule

Fresh Pressed Lime, Lenny Boy Ginger Kombucha

10

‘Ello Basil

Fresh Pressed Orange, Lenny Boy Lemon Lavender Kombucha, Homemade Basil Syrup

10

An automatic 18% gratuity will be added to parties of 6 or more.

Crafted Cocktails May Take Up to Ten Minutes to Prepare

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Food Borne Illness*

FROM THE VINE – SPARKLING AND WHITES

	Glass	Bottle
Lamarca Prosecco, Italy	13	48
Roederer Estate Brut, Napa	16	64
Schramsberg Blanc de Blancs, Napa	21	84
Cuvée Ritz Brut, Champagne	30	118
Cloud Chasser Rose, Provence	14	56
Dr. F Weins-Prüm Riesling Estate, Mosel	14	56
San Angelo by Banfi Pinot Grigio, Tuscany	14	56
Trefethen Chardonnay, Napa	14	56
Stratton Lummis Unoaked Chardonnay, Carneros	17	66
Whitehall Lane Sauvignon Blanc, Napa	14	56
Cloudy Bay Sauvignon Blanc, Marlborough	18	72
Chalk Hill Chardonnay, Sonoma Coast, CA	27	108

All wines are subject to availability.

An automatic 18% gratuity will be added to parties of 6 or more.

FROM THE VINE – REDS

	Glass	Bottle
Complicated Red Blend, Sonoma	14	56
Catena Malbec, Mendoza	14	56
Klinker Brink Old Vine Zinfandel, Lodi	16	64
La Crema Pinot Noir, Willamette	17	68
Charles Krug Cabernet, Rutherford	17	68
2 Hands Angels' Share Shiraz, Barossa Valley	20	80
Hall Merlot, Napa	21	84
En Route by Far Niente Pinot Noir, Russian River	28	112
Castellare Chianti Classico Riserva, Chianti	29	116
Joseph Phelps Cabernet Sauvignon, Napa	50	200
Fonseca 10 Year, Tawny Portugal	14	

An automatic 18% gratuity will be added to parties of 6 or more.

FROM THE VINE – BOTTLE LIST

Château Moncontour Tête de Cuvée Vouvray, Loire	56
Cuvée Ritz Brut, Champagne	118
Veuve Clicquot Yellow Label Brut, Champagne	129
Dom Pérignon Champagne, Champagne	325
En Route by Far Niente Les Brumeux, Russian River Chardonnay	195
Pahlmeyer Merlot, Napa	212
Chimney Rock “Elevage” Cabernet Blend, Stags Leap	256
Beaux Frères Pinot Noir, Ribon Ridge	256
Lewis Cellars Cabernet Sauvignon, Napa	284
Nickel and Nickel, Cabernet Sauvignon, Napa	315

An automatic 18% gratuity will be added to parties of 6 or more.

LOCAL BREW

9



CAVU – Blonde Ale

Coco Loco – Porter

Hop, Drop'n Roll – IPA

Jam Session – Pale Ale

An automatic 18% gratuity will be added to parties of 6 or more.

NON-ALCOHOLIC BEVERAGES

Voss 375 ml / 800 ml Still or Sparkling	6/8
French Press Coffee Bar Cocoa Private Roast Regular or Decaffeinated	6
Jing Organic Herbal Tea Seasonal Selction	6

An automatic 18% gratuity will be added to parties of 6 or more.

ARTISAN CRAFTED SMALL PLATES

Culinary Items Available Until

10:00 PM Wednesday/Thursday & 11:30 PM Friday/Saturday

Beef Cheeks Taco

*Guajillo Sauce, Avocado Puree,
Pickled Onions*
18

Flounder Ceviche

*Leche de Tigre, Sweet Potato,
Corn Canchitas*
16

King Crab

*Compressed Watermelon, White
Gazpacho, Gremolata*
18

Jambalaya Arancini

Chicken, Peppers, Cajun Remoulade
12

Beef Tartar

*PickleD Mustard, Garlic Chips, Anchovy
Aioli*
16

Crispy Duck Sliders

*(Please Allow up to 20 minutes)
Date Ketchup, Pickle Shitake, Shallots*
18

**These items may contain raw or undercooked ingredients*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Food Borne Illness
An automatic 18% gratuity will be added to parties of 6 or more.*

ARTISAN CRAFTED SMALL PLATES

Culinary Items Available Until

10:00 PM Wednesday/Thursday & 11:30 PM Friday/Saturday

Za'tar Potato Chips

Garlic Lemon Yogurt Dip

6

Smoked Pecan Hummus

Pickled Pesto, Roasted Pita

11

Selection of Local Charcuterie

Mostarda, Beer Mustard

16

Daily Variety of Artisanal Cheeses

Rooftop Honey, House Olives

15

**These items may contain raw or undercooked ingredients*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Food Borne Illness
An automatic 18% gratuity will be added to parties of 6 or more.*

SWEET TREATS

Culinary Items Available Until
10:00 PM Wednesday/Thursday & 11:30 PM Friday/Saturday

11

Strawberry Rhubarb Shortcakes

Strawberry Rhubarb Compote, Mango Coulis, White Chocolate Chantilly, Orange Meringue Cookies, White Chocolate Powder

Lemon-Thyme Panna Cotta

Lemon and Thyme Bruleed Panna Cotta, Lemon Curd, Oat Streusel, Blueberry Glass and Thyme Gel

White Chocolate Fruit Tart

White Chocolate Pastry Cream, Fresh Seasonal Berries, Raspberry Sauce, White Chocolate Powder

Macarons

Assorted Flavors

**These items may contain raw or undercooked ingredients*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Food Borne Illness
An automatic 18% gratuity will be added to parties of 6 or more.*