



BOURBON



Smoked Old Fashioned - \$12

Our bourbon whiskey muddled with demerara sugar & aromatic bitters, smoked & served over ice with a citrus twist & a cherry.



Manhattan - \$12

Our bourbon whiskey stirred with sweet vermouth and aromatic bitters, garnished with a cherry.



Boulevardier - \$12

Our bourbon whiskey stirred with sweet vermouth & Campari, garnished with an orange twist



Sazerac - \$12

Our bourbon whiskey blended with Cognac, demerara sugar and Peychaud's bitters, flashed with an absinthe rinse, served over ice with a lemon twist.

VODKA



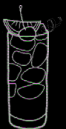
Martini - \$12

Our vodka shaken with a splash of dry vermouth, olive juice and served with an olive.



Cosmopolitan - \$12

Our vodka mixed with cranberry juice, house-made lime juice, and Cointreau, served with a lime wheel.



Strawberry Basil Smash - \$12

Our vodka blended with lemon juice, simple syrup, muddled fresh strawberries & basil, topped with club soda, garnished with strawberry & basil.



Moscow Mule - \$12

Our vodka combined with house-made lime juice and simple syrup, topped with ginger beer and garnished with a lime wedge.

GIN



Tom Collins - \$12

Our gin shaken with house-made lemon juice, simple syrup, topped with club soda and garnished with a lemon wheel.



The Last Word - \$12

Our gin balanced with Green Chartreuse, lime juice and maraschino liqueur, garnished with a cherry.



Negroni - \$12

Our gin stirred with sweet vermouth & Campari, garnished with an orange twist.



French 75 - \$12

Our gin infused with house-made lemon juice & simple syrup, topped with prosecco and garnished with a lemon spiral.

RUM



Daiquiri - \$12

Our rum shaken with house-made lime juice & simple syrup, garnished with a lime wheel.



Mojito - \$12

Our rum muddled with mint leaves, house-made lime juice & simple syrup, topped with club soda & garnished with a sprig of mint & a lime wheel.



Between the Sheets - \$12

Our rum balanced with Cognac, Cointreau & house-made lemon juice.



Rum Fix - \$12

Our rum blended with house-made lemon juice, simple syrup and a splash of pineapple juice, garnished with an orange and a cherry.



DESSERT



Espresso Martini - \$12
Our vodka shaken with coffee liqueur, espresso & simple syrup, garnished with espresso beans.



White Russian - \$12
Our vodka blended with fresh cream and coffee liqueur.



Chocolate Martini - \$12
Our vodka shaken with Frangelico hazelnut liqueur and chocolate liqueur.



Irish Coffee- \$12
Our bourbon blended smoothly with fresh ground Sundial coffee, simple syrup & topped with velvety whipped cream.

WINE



Reds - \$10
Cabernet Sauvignon \$10
Pinot Noir \$10



Whites - \$10
Sauvignon Blanc \$10
Chardonnay (*fall & winter) \$10
Pinot Grigio (*spring & summer) \$10



Ro e- \$10
Ro e \$10



Sparkling - \$10
Prosecco \$10



Rotating local NC craft beer on draft \$8
* see draft list *

Legend has it, pirate ships would hide behind the island in order to ambush passing merchant ships, and the only thing you could see were their topsails, giving way to the name Topsail Island.

NON-ALCOHOLIC



Smoked Old Fashioned - \$12
Lyre's non-alcoholic bourbon muddled with demerara sugar & aromatic bitters, smoked & served over ice with a citrus twist & a cherry.



Whiskey Sour - \$12
Lyre's non-alcoholic whiskey shaken with house-made lemon juice, simple syrup and egg white, topped with bitters.



Negroni - \$12
Lyre's non-alcoholic gin stirred with Aperitif Rosso and Italian orange, served over ice and garnished with an orange twist.



Dry Collins - \$12
Lyre's non-alcoholic gin shaken with house-made lemon juice & simple syrup, topped with club soda & garnished with a lemon wheel.

Mocktails available \$5