Dilworth Grille
Drink Menu

Bottles & Cans

Craft

Birdsong Jalapeño Pale Ale (16 oz can)	$7.00
Birdsong Paradise City Session IPA	$7.00
NoDa Hop Drop & Roll IPA (16 oz can)	$8.50
OMB Fat Boy Baltic Porter	$5.50
Omission (Gluten Free)	$5.50

Domestic

Budweiser	$3.50
Bud Light	$3.50
Coors Lite	$3.00
Golden Road Mango Cart	$5.00
Michelob Ultra	$4.00
Miller Lite	$3.50
Miller High Life	$2.75
Pabst Blue Ribbon (16 oz can)	$3.50
Austin Eastciders: Blackberry Apple Hard Cider	$5.50
White Claw Seltzer (Mango, Raspberry, Cherry)	$5.00

Import

Corona	$5.00
Corona Lite	$5.00
Stella Artois	$5.00
Heineken "0.0" (Non-Alcoholic)	$4.50

Draft Beers

Blue Moon Belgian Wheat	$5.00
Sweetwater Blueberry Wheat	$5.50
Blue Blaze Hefeweizen	$5.50
Red Oak Amber Lager	$5.50
Yuengling Lager	$4.00
New Belgium Fat Tire Amber Ale	$5.50
Wild Basin: Black Raspberry Seltzer	$5.50
Miller Lite	$3.50
Heineken **Temporarily Unavailable**	$5.00
Labatts	$4.00
Sweetwater 420 **Temporarily Unavailable**	$5.50
Birdsong Higher Ground IPA	$6.00
NoDa Jam Session Pale Ale **Temporarily Unavailable**	$5.50
Oskar Blues Dale's Pale Ale	$5.50
Triple C 3 C IPA	$5.50
Legion Juicy Jay Hazy IPA	$6.00
Sycamore Mountain Candy Ipa	$5.50
Foothills Hoppyum IPA	$5.50
Unknown Giggle Juice IPA **Temporarily Unavailable**	$5.50
D9 Brown Sugar Brown Cow	$5.50
Birdsong Good as Helles	$5.50
Guinness Stout	$5.75
Foothills Thousand Smiles Blond **Temporarily Unavailable**	$6.50
Smithwick's Irish Red Ales	$5.50
Noda Margarita Gose	$5.50
Leinenkugel's Summer Shandy	$5.75
OMB Copper	$5.50

Cocktails

It's Raining Gin (Hallelujah!)
Hendrick's Gin and elderflower liquor are the base for our French 75 inspired cocktail for the warmer months.

Mintallica
Bacardi White Rum muddled with lime and fresh mint make this classic mojito a must! Served traditional or strawberry flavored.

Lovely (Marga)Rita
Served on the rocks with Jose Cuervo Gold Tequila topped with a salt or sugar rim. Add a flavor for .50 (Strawberry, Passion Fruit, Peach, Pineapple, Mango, and Jalapeño). Add a Grand Marnier float for 2.00.

"The Don"
"The Don" is a top shelf margarita with our homemade sour mix, Don Julio Blanco Tequila and Grand Marnier. – "There's nothing like being in the Don's good graces."

The Bigger the Mule (The Harder The Fall)
Ketel One Premium Vodka, ginger beer and lime juice served in a copper mug – the classic Dilworth mule!

Blackberry Boogie
Our seasonal Ketel One Premium Vodka mule really gets the kick it deserves with its subtle Blackberry flavor and honey drizzle.

Need Some Bloody To Love
House-infused Ketel one Premium Vodka for the perfect Bloody Mary with hints of peppers and garlic. What's not to love?

Here Comes The Rum
Like a splash of sun, this Myer's Rum and Captain Morgan Spiced Rum based cocktail warms you up with our house-made cinnamon and ginger syrup.

Strawberry Fields Forever
Woodford Reserve Bourbon and Strawberry lemon syrup blend into the perfect seasonal bourbon smash!

Rage Against The Espresso Machine
Jameson Cold Brew Whiskey puts a nice twist on the Irish Coffee of old. Served chilled with a touch of Amaretto.

Wine

White

	Glass / Bottle
La Terre Chardonnay	$5.50 / $20
Proverb Pinot Grigio	$7.00 / $26
Edna Valley Sauvignon Blanc	$9.00 / $34
J. Lohr Riesling	$9.00 / $34
William Wycliff Brut	$6.50 / $20
Zonin 1821 Prosecco Cuvee	$9.00 / -----

Red

La Terre Cabernet Sauvignon	$5.50 / $20
19 Crimes Pinot Noir	$8.00 / $30
Prophecy Red Blend	$8.00 / $30
Kaiken Malbec	$9.00 / $34

Proudly Serving Local Brews from North Carolina

Hospitality Mondays	Trivia Tuesdays	Wine Down Wednesdays	Thirsty Thursdays	Friday Night Live	Slammin' Saturdays	Sunday Funday
$4 "Crown & Down"	$12 Pitchers of NC Drafts $5 Flights of Beer	1/2 PRICE Martinis 1/2 PRICE Bottles of Wine	$16 Domestic Buckets $22 Import Buckets	$2 OFF Craft Draft Beer	$5 Flavored Smirnoff Vodka	$4 Bloody Mary's & Mimosas

Dilworth Grille
Happy Hour Menu

½ price from 4-7pm, Monday-Friday
Bar and Patio areas Only

Appetizers & Handhelds

Chips & Salsa
Fresh, spicy, salsa and warm corn tortilla chips

Beer Cheese Pretzel Dip
Giant soft pretzel served warm with beer cheese dip made in-house from our popular New Belgium Fat Tire beer

Buffalo Blue Chips
Bleu cheese crumbles & dressing melted over our homemade potato chips served with a side of hot buffalo sauce

Steakhouse Pub Nachos
Crispy corn tortilla chips loaded with premium sirloin steak, sauteed onions and green peppers, chopped lettuce and diced tomatoes, topped with our house-made beer cheese and onion-cilantro mix

Club Wrap
Ham, turkey, and bacon with cheddar-jack cheese, lettuce, and tomato in a flour tortilla wrap

Spicy Shrimp Tacos
Two tacos stuffed with crunchy, spicy, shrimp, topped with our Asian Slaw. Served with choice of side

Pizzas / Flatbread

Build Your Own
12' pie baked with fresh mozzarella cheese

Add toppings for .50 each: Banana peppers, black olives, garlic, green peppers, jalapenos, sliced mushrooms, artichokes, red onion, pineapple chunks

Add extra cheese for .75 each: Bleu cheese crumbles, feta cheese crumbles, extra fresh mozzarella

Add meat for 1.00 each: Bacon, ham, turkey, sausage

Add premium meat for 2.00 each: Pepperoni, hamburger, diced chicken, beef

Hog Heaven Pie
12' pie baked with pizza sauce, bacon, sausage, ham and pepperoni slices

Mediterranean Pizza
12' pie with garlic sauce, fresh spinach leaves, diced tomatoes and feta cheese

Vegan Veggie Pizza
12' pie with olive oil and seasoning. Loaded with fresh spinach leaves, sliced mushrooms, dice tomatoes, red onion, green peppers and topped with vegan mozzarella cheese

Chicken Bacon Ranch Flatbread
Flatbread drizzled with olive oil and seasoning. Topped with chopped bacon and chunks of our famous chicken spiedies. Served with a ranch dressing swirl on top

Chicken Spiedie Pie
12' pie with olive oil and seasoning, loaded with our famous spiedies and topped with fresh mozzarella

Buffalo Chicken Pie
12'' pie baked with chicken spiedies smothered in buffalo sauce topped with fresh mozzarella.

Daily Specials

Soup of the Day: Chicken noodle (bowl or cup)

Food Special: Lamb, Mushroom and Gruyere Cheese Grilled cheese with choice of side