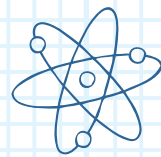


GRAPE FERMENTATION

By the glass choices



Sparkling / Champagne

La Marca DOC Prosecco, Treviso, Italy	6oz. 9 9oz. 14 Btl. 36
Chandon Brut Classic, California	6oz. 17 9oz. 23 Btl. 64
La Marca DOC Prosecco, Treviso, Italy 187ml	Btl. 15
Chandon Brut Classic, California 187ml	Btl. 16
Michelle Brut, Columbia Valley, Washington	Btl. 50
Mumm Napa Brut Rosé, Napa Valley, CA	Btl. 60
Moët & Chandon Imperial, France	Btl. 156
Dom Perignon, France	Btl. 295

White Zinfandel

Beringer Classics, California	6oz. 7 9oz. 10 Btl. 26
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Riesling

Chateau Ste. Michelle, Columbia Valley, WA	6oz. 10 9oz. 14 Btl. 34
50 Degree, Rheingau, Germany	6oz. 14 9oz. 20 Btl. 46

Pinot Grigio / Gris

Stella di Notte, Italy	6oz. 12 9oz. 15 Btl. 35
Maso Canali DOC Estate, Italy	6oz. 12 9oz. 18 Btl. 42
Beringer, California	Btl. 28
Kendall-Jackson, Vintner's Reserve, California	Btl. 44

Sauvignon Blanc

Rodney Strong "Charlotte's Home", Sonoma, CA	6oz. 11 9oz. 15 Btl. 39
Esk Valley, Marlborough, New Zealand	6oz. 12 9oz. 17 Btl. 47
Ferrari-Carano Fumé Blanc, Sonoma CA	Btl. 39

Chardonnay

Canyon Road, California	6oz. 6 9oz. 9 Btl. 24
Wente Vinyards Estate Grown, Livermore Valley, CA	6oz. 10 9oz. 14 Btl. 39
Kendall-Jackson, Vintner's Reserve, California	6oz. 11 9oz. 15 Btl. 42
Sonoma-Cutrer, "Russian River Ranches", Sonoma, CA	6oz. 12 9oz. 16 Btl. 49
Landmark "Overlook", Sonoma, CA	6oz. 13 9oz. 19 Btl. 48
Columbia Winery, Columbia Valley, Washington	Btl. 34
Rodney Strong, Estate Vineyards, Chalk Hill, Sonoma, CA	Btl. 52
La Crema, Sonoma Coast, California	Btl. 59
Hidden Crush, California	Btl. 36

Rosé

Cotes de Provence, Louis Bernard, France	6oz. 13 9oz. 19 Btl. 44
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Pinot Noir

"A" by Acacia, Central Coast, California	6oz. 13 9oz. 18 Btl. 49
Canyon Road, California	6oz. 6 9oz. 9 Btl. 24
Dark Horse, California	Btl. 28
Meiomi, California	6oz. 12 9oz. 16 Btl. 46
Rodney Strong, Estate Vineyards, Sonoma, CA	Btl. 66

Merlot

Canyon Road, California	6oz. 6 9oz. 9 Btl. 24
Chateau St. Jean	6oz. 10 9oz. 14 Btl. 34
Columbia Winery	Btl. 37

Shiraz

Yalumba, Australia	6oz. 9 9oz. 13 Btl. 30
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Cabernet Sauvignon

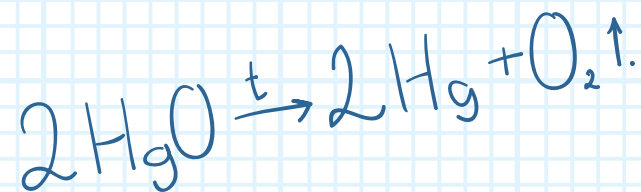
Canyon Road, California	6oz. 6 9oz. 9 Btl. 24
Beringer Founders' Estate, California	6oz. 8 9oz. 12 Btl. 28
Louis M. Martini, Sonoma, CA	6oz. 11 9oz. 16 Btl. 38
14 Hands, Columbia Valley, California	Btl. 27
Clos du Bois, North Coast, California	Btl. 31
Kendall-Jackson, Vintner's Reserve, California	Btl. 45
Rodney Strong, Estate Vineyards, Chalk Hill, Sonoma, CA	Btl. 52
Justin, Paso Robles, California	Btl. 65

Red Specialties

Don Miguel Gascon, Malbec, Argentina	6oz. 11 9oz. 16 Btl. 40
19 Crimes, South Australia	6oz. 9 9oz. 12 Btl. 33

Zinfandel

Ravenswood, California	6oz. 10 9oz. 14 Btl. 28
Edmeades, Mendocino, California	Btl. 59



HOPS AND BARLEY

DRAFT

Due to seasonality and/or supply, we may need to call in a substitute occasionally

Deep River Brewing, Clayton NC
Seasonal 6

White Street Brewery,
Wake Forest NC KÖLSCH

Crisp and refreshing, this ale pours clear and gold with a fine, white head. Light and subtle pear and melon aromas extend to the palate.
ABV: 6.25% IBU 24 6

Foothills Brewery, Winston-Salem NC "Hoppyum IPA"

Nutty malts lend a surprisingly sweet base to copious additions of tangerine-y Simcoe™ hops. Great aroma, superior taste, clean dry finish.
ABV: 6.25 IBU: 70 6

Crank Arm Brewery, Raleigh NC
"Rickshaw Rye" - Rye IPA

The dark crystal malts used in this Amber give it a nice raisin, caramel flavor to go along with the smooth medium body. To finish things off, a house Belgian yeast strain is added for a fruity finish.
ABV: 7.2% IBU: 54 6

NC State Brew

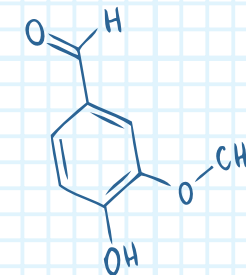
Seasonally brewed right here for the Pack! 6

Stella Artois, Leuven, Belgium

Stella Artois has a hoppy aroma with a hint of fruitiness and clean bitterness that is well balanced with the malt flavor. ABV 5.2% 5

Bud Light, St. Louis Mo

Brewed using a blend of premium aroma hop varieties, both American-grown and imported, and a combination of barley malts and rice. ABV 5% 5



EXPERIMENTAL CHEMISTRY

influenced by our state's spirits

Neuse River Mule

social house vodka, fresh lime & ginger, cheerwine 12

Oak City

oak city ameretto, crude bitters, seventeen twelve bourbon 14

Tobacco Road

rua barrel aged single malt, krupnikas, crude bitters 14

BOTTLES

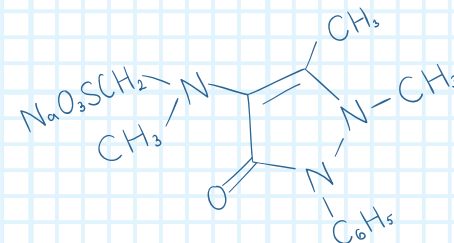
- Budweiser 5
- Bud Light 5
- Coors Light 5
- Miller Lite 5
- Michelob Ultra 5
- Yuengling Traditional Lager 6
- Heineken 6
- Modelo Especial 6
- Corona 6
- Corona Light 6
- Dos Equis 6

CRAFT BOTTLES

- Foothills - Torch Pilsner 6
- Foothills - Seasonal
Please ask your server for in-season selection 6
- Shock Top - Belgian White 6
- Lagunitas - IPA 6

NC CANS

- Lonerider - Raleigh NC
- Shotgun Betty - Hefeweizen 6
- Lonerider - Raleigh NC
- Hoppy KI YAY 6



Queen Anne's Revenge

paw paw murphy's peach shine, fresh lemon, honey, sparkling wine 13

Bull City Rickey

conniption american dry gin, fresh mint, lime, cucumber, soda 12

Carolina Painkiller

muddy river spiced rum, coconut, pineapple, orange, nutmeg 13

flip for plates

flip for plates

ELECTIVES

Pig & Figs Flatbread

nc bbq smoked pork, cilantro garlic spread, fresh red onion, fig & onion jam, goat cheese 15

Wing Trio

thai bbq, buffalo, roasted garlic 16

Street Tacos

three pulled pork tacos topped with shredded cabbage, fresh pico de gallo and avocado cream 14
substitute shrimp 16

Pack Nachos

crisp tortilla chips with pork carnitas, green chilies, colby jack cheese, sour cream, avocado and pico 13

Southern Charcuterie

nc lady edison hams, spanish chorizo, sweet and hot sopressatta, chicken liver paté, sweet pickled beets, fig jam and crusty bread 18
add local artisanal cheeses 6

Pork Belly Bánh Mì Sliders

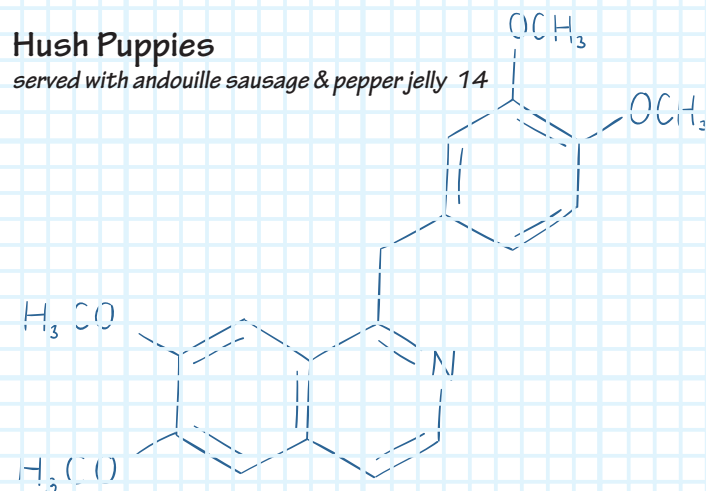
crispy pork belly, pickled daikon, carrots, cilantro and mint salad, sriracha hoisin mayo, steamed chinese bun 16

Pan Seared Crab Cake

creamy red thai coconut sauce 16

Hush Puppies

served with andouille sausage & pepper jelly 14



MINORS

Hatteras Outer Banks Clam Chowder

broth based clam chowder with baby clams, salt pork, potatoes and fried saltine crackers 8

Brunswick Stew

pork and chicken simmered with potatoes, corn, lima beans, tomatoes and cornbread croutons 8

Caesar Salad

romaine, fresh parmesan, seasoned croutons and black pepper with housemade garlic anchovy dressing 10
add grilled chicken 12 / add grilled sirloin steak* 16

NC Blueberry Salad

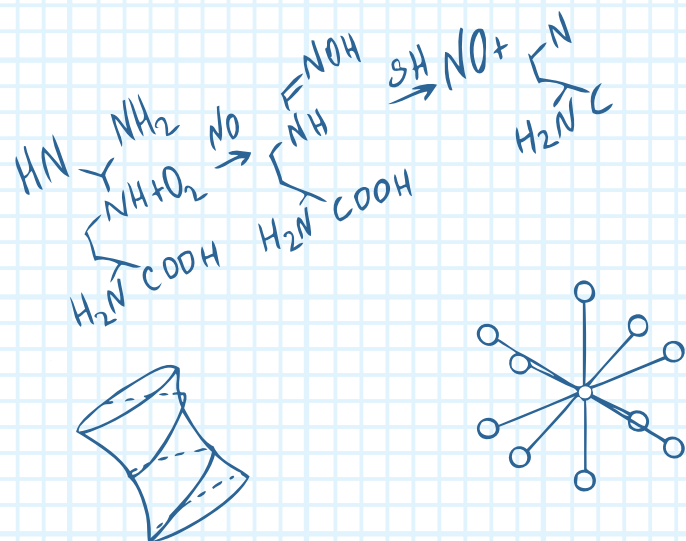
with sweet corn, nc blueberries, goat cheese, fresh basil and apple cider vinaigrette 12

BBQ Miso Ahi Tuna Salad*

miso, mirin and brown sugar-marinated tuna over chopped asian slaw 15

NC Panzanella Salad

heirloom tomato, cornbread croutons, cucumbers, roasted beets, paradox farm red eye cheese with white balsamic dressing 11



*Denotes items that may be cooked to order or contain raw/undercooked ingredients. Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase your risk of foodborne illness.

MIDTERMS

served with house salad, french fries or fresh fruit

NC Gulf Shrimp Roll

sweet nc shrimp sautéed with our proprietary seasoning on a buttery brioche bun and topped with celery salt & chives 15

Flask & Beaker Pulled Chicken Salad Wrap

housemade pulled chicken salad with cranberries and celery, served with lettuce and tomato on a warm grilled spinach tortilla wrap 12

Smokehouse Reuben

smoked eye of round pastrami, melted swiss, sauerkraut, pimento cheese and thousand island dressing on toasted marbled rye 14

Skirt Steak Sandwich*

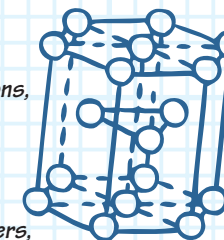
santa maria-style with sautéed mushrooms & onions, roasted garlic aioli on a french baguette 17

Wolf Pack Burger*

8 oz. patty cooked to order with roasted red peppers, smoked gouda, bacon & onion jam, lettuce and tomato 15

Grilled Chicken Breast Sandwich

flame-grilled chicken breast served on an asiago and herb roll with lettuce, tomato, avocado, mozzarella and garlic-herb aioli 14



MAJORS

Roasted Chicken

charcoal-roasted half chicken, steamed rice, black beans, pineapple salsa, sweet plantains 24

Blackened Redfish

flask & beaker proprietary rub, tri-color sweet potatoes, sautéed baby kale 24

BBQ NC Shrimp & Grits

sautéed gulf shrimp, creamy grits, crispy okra 21

12 oz Aged Ribeye*

28-day dry aged ribeye, ranch steak fries, arugula side salad 34

Carolina Heritage Pork

salted pork succotash, wilted greens, cornbread croutons with red eye gravy 27

Beef & Pork Ragù

beef short ribs and pork shoulder braised with red wine, aromatic vegetables, tomatoes and italian herbs served over fresh spaghetti and garnished with parmesan cheese 18

VEGETARIAN & VEGAN OPTIONS

Brussels Sprouts & Fig Flatbread

caramelized brussels sprouts, cilantro-garlic spread, fresh red onion, fig & onion jam, goat cheese 15 | vegan option - omit cheese

Grilled Tofu Bánh Mì Sliders

grilled tofu, pickled daikon, carrots, cilantro and mini salad, sriracha hoisin mayo, steamed chinese bun 16

Buffalo Brussels Sprouts

caramelized onion & blue cheese dip 9

Chipotle Mushroom Tacos

three tacos topped with shredded cabbage, fresh pico de gallo and avocado cream 14
vegan option - omit avocado cream & add fresh avocado

Quinoa & Sweet Potato Burger

housemade quinoa & sweet potato veggie burger with heirloom tomatoes, avocado, sprouts and garlic-herb aioli on a home-baked roll 12

Southern-Style Spaghetti

southern-style spaghetti and field peas, walnuts and kale pesto, topped with local paradox farms drunken cheese 20
vegan option - omit cheese 18

FINALS

Southern Ambrosia

whipped topping, coconut flakes, pineapple, mandarin orange, mini marshmallows, maraschino cherries and chopped pecans 8

Southern Banana Pudding

creamy homemade banana pudding served with cookies and cream 8

NC State Howling Cow Ice Cream

made right here on campus, two scoops of your choice: chocolate, vanilla or strawberry 6

Old Fashioned Peach Cobbler

served with howling cow vanilla ice cream 9

Praline Custard

with pecan-crackle topping 9

Warm Chocolate Brownie

loaded with caramel and pecans, served with howling cow vanilla ice cream 10

