

# THE MAYTON



FOLLOW US:

 themaytoncary

 themayton

## COCKTAILS

**CHOCOLATE NEGRONI** \$13

Hendrick's gin, sweet vermouth, Pimms, chocolate bitters

**WHIMSICAL POM-TINI** \$13

Aviation gin, Pama pomegranate liqueur, lemon, St. Germain

**CAROLINA MAI-TAI** \$13

Sailor Jerry Spiced Rum, coconut rum, Grand Marnier, orange, pineapple, bitters

**CARY PARKWAY** \$13

Hennessy, Cointreau, Pama liqueur, lemon

**GRANNY SMITH** \$12

Apple brandy, lemon, orange, Woodinville maple syrup

**AZUL MARGARITA** \$12

Mi Campo blanco tequila, Grand Marnier, lime, orange

**SENECA OLD FASHION** \$13

Elijah Craig bourbon, Disarrono, black walnut bitters

**PARIS NIGHT** \$13

Van Gogh double espresso vodka, Stoli Vanil, Domaine Canton ginger liqueur, cinnamon syrup

**CAER LA NOCHE** \$12

Leblon Cachacha, black rum, Frangelico, simple syrup, coconut milk

**CUCUMBER COOLER** \$12

Ketel One cucumber and mint vodka, St. Germain, lime juice

## BEER ON DRAUGHT

ALL PINTS \$7

### BOND BROTHERS BEER CO.

EXTRA COFFEE VARIANT 11% ABV  
Imperial milk stout with coconut and hazelnut coffee

### FORTNIGHT BREWING CO.

IPA ABV VARIES  
Seasonal IPA

### WHITE STREET BREWING COMPANY

KOLSCH 5.2% ABV  
Crisp and refreshing with melon and pear aromas and a golden color

### CAROLINA BREWERY

AMERICAN IPA 6% ABV  
Mosaic, Cascade, and Amarillo hops on a strong backbone of American pale malt

### RED OAK

AMBER LAGER 5% ABV  
Bavarian Lager, caramel malt flavor, light hops

• Ask your server for our rotating selection of craft beers •

## BOTTLED BEER

COORS LIGHT	4.2% ABV	\$4
MICHELOB ULTRA	4.2% ABV	\$4
AMSTEL LITE	3.5% ABV	\$4
OATMEAL PORTER	5.9% ABV	\$5
HOPPYUM IPA	6.5% ABV	\$5
HEINEKEN	5% ABV	\$4
BLUE MOON	5.4% ABV	\$4
STELLA ARTOIS	5% ABV	\$4
CORONA LITE	4.1% ABV	\$4
YUENGLING	4.4% ABV	\$4
WICKED WEED		
PERNICIOUS IPA	7.3% ABV	\$5
SCARLET ROSE CIDER	5% ABV	\$5

# THE MAYTON



FOLLOW US:

 themaytoncary

 themayton

## RED WINE GLASS BOTTLE

**CHATEAU SAINT-NABOR**  
**COTES DU RHÔNE** *FRANCE* \$10 \$40  
 Smooth and well-structured with ripe red fruit aromas and an intense garnet red color

**SOKOL BLOSSER PINOT NOIR** *USA* \$9 \$36  
 Dark cherries, spices, and tannins

**BROWNE CABERNET SAUVIGNON** \$13 \$52  
*USA* Long lasting finish of dark chocolate and forest floor

**ANCIENT PEAKS CABERNET SAUVIGNON** \$13 \$48  
*PASO ROBLES* Floral aromas of violet and cherry blossom

**CHOCOLATE BLOCK RED** \$16 \$56  
*SOUTH AFRICA* Compote of dark, ripe plums and blackberry

**CARLOS SERRES TEMPRANILLO** \$12 \$48  
*SPAIN* Aromas of mature black fruit, toffee and balsamic

**INKARRI MALBEC** *ARGENTINA* \$8 \$32  
 Fresh blueberry character, violets, morello cherries and vanilla. Medium body, fresh acidity, and smooth lasting finish.

**CHATEAU CLOU DU PIN BORDEAUX** \$14 \$56  
*FRANCE* From the right bank of Bordeaux, easy-drinking with ripe fruit flavors and a long lasting finish.

## ROSE GLASS BOTTLE

**FIGUIERE ROSE** *FRANCE* \$8 \$36  
 Light, invigorating and easy-to-enjoy. Aromas and flavors of peach, orange skin and white flowers

**GUILHEM ROSE** *FRANCE* \$8 \$28  
 Sweet, berry and currant forward, citrus and floral nose

## WHITE WINE GLASS BOTTLE

**CITRA PINOT GRIGIO** *ITALY* \$8 \$24  
 Crisp and elegant with enticing aromas of stone fruit, lime

**FESS PARKER RIESLING** *CA* \$10 \$32  
 Delicately sweet wine offers punchy citrus flavors with subtle notes of honey

**ALLAN SCOTT SAUVIGNON BLANC** \$10 \$42  
*NEW ZEALAND* Fresh, zesty, juicy and full

**HEARST RANCH CHARDONNAY** \$12 \$48  
*CALIFORNIA* Aromas of limestone-inspired minerality with hints of medium-toasted oak. Flavors of crisp apple and lemon zest.

**HONEYBUNCH CHENIN BLANC** \$14 \$56  
*SOUTH AFRICA* Floral notes of honeysuckle with undertones of pineapple and lime zest. Ripe but fresh ending with a lasting finish.

**LAURONT MIQUEL CHARDONNAY** \$8 \$24  
*FRANCE* Un-oaked, citrus, and white peach

## SPARKLING GLASS BOTTLE

**ZARDETTO PROSECCO** *VENETO, ITALY* \$9  
 187-mL bottle. Lemon-yellow in color with aromas of white flowers, apricot and herbs

**SIMONET BLANC DE BLANC BRUT** \$8 \$22  
*FRANCE* Dry, crisp, and refreshing with notes of lemon

**ADAMI BOSCO DI GICA BRUT** *ITALY* \$12 \$52  
 Crisp apple and peach flavors with a dry finish

**BERVINI 1955 ROSE SPUMANTA** \$8 \$24  
*ITALY* Clean, delicate, with notes of green apple and an apricot tint