

## REDS

	1.5oz	3oz	6oz	bt
<b>by the glass</b>				
outlier <b>pinot noir</b> santa barbara ca '15	1.75	3.50	7.00	28
finca antigua <b>tempranillo</b> spain '14	1.75	3.50	7.00	28
high valley vineyards <b>cabernet sav</b> lake county ca '14	2.25	4.25	8.00	32
zorzal 'terroir único' <b>malbec</b> argentina '15	2.25	4.25	8.00	32
château fompeyere <b>merlot/cab franc</b> bordeaux fr '12	2.50	4.50	8.75	35
vinmaggio 'il morino' <b>sangiovese/merlot</b> tuscany '14	2.50	4.50	9.00	36
monte dall'ora saseti <b>valpolicella</b> classico it '15	2.50	4.75	9.50	38
the owl & the dust devil <b>mal/cab/pv/tan</b> mendoza '14	2.50	5.00	10.00	40
sparkman <b>cabernet sauv</b> columbia valley wa '14	3.00	5.25	10.50	42
roco gravel road <b>pinot noir</b> willamette valley or '13	3.00	5.25	10.50	42
tofanelli <b>zinfandel</b> napa ca '13	3.25	6.50	13.00	52

### half bottles

qupe <b>syrah</b> central coast ca '12	22
seghesio <b>zinfandel</b> sonoma county ca '13	25
l'ecole <b>merlot</b> wa '11	25
daou <b>cabernet sauvignon</b> paso robles ca '14	26
poliziano vino nobile di <b>montepulciano</b> italy '12	26
frog's leap <b>zinfandel</b> napa valley ca '13	28
viña alberdi <b>rioja</b> reserva spain '09	29
elk cove <b>pinot noir</b> or '13	29
cristom mt. jefferson <b>pinot noir</b> or '14	31
rombauer <b>merlot</b> ca '12	33
sineann baby poux <b>cabernet sauvignon</b> columbia valley wa '12	34
keenan <b>cabernet sauvignon</b> napa valley ca '12	35
château belles-graves <b>lalande-de-pomerol</b> france '11	40
paul hobbs crossbarn <b>cabernet sauvignon</b> napa valley ca '14	40
domaine du vieux lazaret <b>chateaneuf-du-pape</b> fr '12	42
pisoni family 'lucia' <b>pinot noir</b> santa lucia highlands ca '13	44
robert biale black chicken <b>zinfandel</b> ca '13	48
blackbird arise <b>red blend</b> napa valley ca '13	48
damilano lecinquevigne <b>barolo</b> piemonte italy '11	50
switchback ridge <b>merlot</b> napa ca '12	62

### bottles

durigutti <b>cabernet franc</b> argentina '13	28
li veli orion <b>primitivo</b> italy '14	29
shatter <b>grenache</b> languedoc-roussillon france '12	33
rickety bridge <b>pinotage</b> south africa '14	34
allegri <b>palazzo della torre</b> veronese italy '12	35
chateau bel-air <b>haut</b> medoc france '11	38
stolpman 'la cuadrilla' <b>gren/syrah/sangiovese</b> '15	44
bouchard réserve <b>pinot noir</b> burgundy fr '15	45
haut monplaisir cohorts prestige <b>malbec</b> france '11	45
labor wines <b>pinot noir</b> willamette valley or	49
enrique mendoza 'las quebradas' <b>monastrelle</b> argentina '12	50
powers reserve <b>cabernet sauvignon</b> champoux vineyard wa '11	51
domaine pain de sucre le <b>petit verdot</b> france '11	51
amavi cellars <b>syrah</b> wa '12	59
juan gil 18 meses <b>cab/monastrell/syrah</b> jumilla spain '14	69
caravan by darioush <b>cabernet</b> napa ca '12	70
jaffurs <b>petite sirah</b> santa barbara ca '14	78
domain drouhin 'roserock' <b>pinot noir</b> willamette valley or '14	80
dusted valley <b>petite sirah</b> wahluke slope wa '12	82
tobacco road <b>pinot noir</b> napa ca '14	109

## BUBBLES

	1.5oz	3oz	6oz	bt
lamberti rosé prosecco italy				11
adami garbèl <b>prosecco</b> italy				half bottle 24
laurent perrier <b>champagne</b> france				half bottle 29
loosen bros. dr l <b>riesling</b> germany	2.00	4.00	8.00	32
cava naveran <b>brut cava</b> spain '15				36
roederer estate <b>brut sparkling</b> anderson valley ca				37
king estate <b>sparkling</b> or '12				41
argyle <b>brut sparkling</b> or '14				42
rickety bridge <b>brut rosé</b> south africa				46
loimer <b>brut rosé</b> austria nv				49
billecart salmon <b>brut champagne</b> france				half bottle 53
barnaut grand cuvee <b>brut champagne</b> france				half bottle 55
laherte-frères <b>brut champagne</b> france				69
billecart salmon <b>brut rosé champagne</b> france				110

## ROSÉ

	1.5oz	3oz	6oz	bt
<b>by the glass</b>				
foundation stone rosé of <b>g/s/m/v</b> s. africa '17	2.00	4.00	8.00	32
domaine l'enclose rosé of <b>egiodola/syrah</b> france '16	2.00	4.00	8.00	32
stolpman rosé of <b>grenache</b> ballard canyon ca '16	2.00	4.00	8.00	32
hecht & bannier <b>côtes de provence</b> rosé france '16	2.00	4.00	8.00	32
apaltagua rosé of <b>carmènere</b> chile '16	2.00	4.00	8.00	32
alloy <b>everday</b> rosé central coast california			16oz can	16

## WHITES

	1.5oz	3oz	6oz	bt
<b>by the glass</b>				
steinig <b>grüner veltliner</b> austria '15	1.75	3.50	7.00	28
shelton <b>riesling</b> yadkin valley nc '15	1.75	3.50	7.00	28
pieropan <b>soave</b> doc italy '14	2.00	4.00	7.50	30
elk cove <b>pinot gris</b> willamette valley or '15	2.00	4.00	7.50	30
roth <b>sauvignon blanc</b> alexander valley ca '16	2.00	4.00	7.50	30
king's ridge <b>riesling</b> willamette valley or '14	2.25	4.25	8.50	34
hunky dory 'the tangle' <b>pg/ries/gewurtz</b> nz '16	2.25	4.25	8.50	34
le <b>viognier</b> des acanthes tavel fr '16	2.25	4.25	8.50	34
laguna <b>chardonnay</b> russian river ca '14	2.25	4.50	9.00	36
mannequin by orin swift <b>chardonnay blend</b> ca '15	3.25	6.50	13.00	52

### half bottles

king estate <b>pinot gris</b> or '14	16
degiorgis sergio <b>moscato</b> d'asti italy '15	19
silverado vineyards <b>sauvignon blanc</b> napa ca '13	22
long shadows <b>riesling</b> columbia valley wa '13	24
l jadot <b>pouilly-fuisse</b> france '11	24
hendry <b>chardonnay</b> napa valley ca '12	27
bethel heights <b>chardonnay</b> casteel reserve or '12	30
legar de cervera <b>albariño</b> spain '15	30
rombauer <b>chardonnay</b> ca '15	32
domaine drouhin arthur <b>chardonnay</b> or '12	34
stolpman l'avion <b>roussanne</b> santa ynez valley ca '10	36
robert sinskey <b>pinot blanc</b> carneros ca '12	36
merry edwards <b>sauvignon blanc</b> russian river ca '13	45
e guigal <b>condrieu</b> france '13	55

### bottles

font mars <b>picpoul de pinet</b> languedoc france '13	20
moillard les violettes <b>côtes du rhône</b> fr '14	28
laxas <b>albariño</b> rias baixas spain '16	30
montinore estate <b>gewurtztraminer</b> willamette valley or '14	30
treana <b>marsanne/viognier</b> ca '13	32
chablisienne la pierrelee <b>chablis</b> france '12	34
argyros atlantis <b>white blend</b> santorini greece '14	38
chehalem <b>gruner veltliner</b> willamette valley or '14	42
novelty hill <b>viognier</b> wa '14	42
joseph phelps freestone <b>chardonnay</b> sonoma ca '14	48
d'epire cuvee speciale <b>chenin</b> france '13	54
pride <b>chardonnay</b> napa ca '13	80
darioush <b>viognier</b> napa ca '15	92

☞corkage fee of \$12 per bottle if you choose to pair our foods to your own wine limit one bottle per 4 people



312 S. Elm Street  
Greensboro, NC 27401  
336.312.4143  
©0912

# 1618

## downtown

Dinner

TO SHARE

- truffle pommes frites** 7  
spicy ketchup and honey  
parmigiano reggiano aioli
- \*ancho seared ahi tuna sweet potato skins** 13  
chorizo, oaxaca, ranchero sauce,  
jalapeño salsa, citrus sour cream
- \*grilled sambal buffalo chicken wings** 12  
creamy sesame blue cheese  
dipping sauce
- \*grilled teriyaki chicken radish wraps** 11  
kimchi, cashew pesto, sesame  
chili greens
- \*tempura scallop roll slider** 13  
kimchi chow chow, asian mustard,  
roasted wasabi cherry tomato  
chutney
- \*grilled jerk rubbed pork ribs** 12  
pineapple slaw, jalapeño coulis
- \*braised lamb flatbread** 12  
roasted shallot puree, prosciutto,  
fig jam, belle chevre, fried sage,  
arugula, balsamic reduction
- \*indian crab curry terrine** 13  
basmati rice, black bean hummus,  
pickled butternut squash raita,  
naan bread

\*these items may be cooked to order. according to the health department, consuming raw or undercooked meats, poultry, seafood (which also includes tuna), shellfish (which also includes oysters), or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions (i.e. a common sense deficiency)

parties of 8 or more will have a 20% gratuity added and we'd be happy to divide your check evenly with your guests if requested.

SALADS

- protein additions:**  
\*grilled chicken 4, \*salmon 4  
\*pan seared drum 7,  
\*hangar steak 4, \*ahi tuna 5
- southern cobb** 6  
spring mix, tasso ham, hard boiled  
egg, red onions, cherry tomatoes,  
blue cheese crumble, pecan  
pumpkin vinaigrette, okra croutons
- grilled caesar** 5  
roasted butternut squash, bacon  
batons, blackened asparagus,  
balsamic marinated onions, parme-  
san, herb croutons
- arugula and napa cabbage** 5  
roasted celery and carrots, sambal  
buffalo haricot verts, charred red  
peppers, sesame blue cheese  
dressing, herb croutons
- waldorf spinach** 5  
roasted cherry tomatoes, grilled red  
onions, walnuts, grapes, belle  
chevre, burnt granny smith apple  
vinaigrette, herb croutons

SOUP

- gibb's hundred** cup 4/bowl 7  
**pale ale french onion soup**  
croutons and gruyere
- soup of the day** cup 4/bowl 7



COCKTAILS

DOWNTOWN COCKTAILS

- mr. big** 15  
vieux carré, barrel rested
- king of spring break** 11  
tequila, rum, sherry, lime, orgeat,  
allspice
- smoke break** 11  
mezcal, ancho reyes, lime, grapefruit  
soda, applewood smoked salt
- cachaca me outside** 11  
hibiscus, pineapple, tumeric,  
cinamon, lime, cachaca
- val about town** 11  
gin, blackberry, honey, lemon
- after the gold rush** 12  
old tom gin, cocchi americano,  
carpano antica, rosemary, orange  
bitters
- chica mi tipo** 11  
tequila, dolin blanc, lime, pineapple,  
hopped grapefruit bitters
- drunk at vogue** 11  
honeysuckle vodka, galliano, lemon,  
red wine, peychaud's bitters
- draped in velvet** 10  
rum, byrrh, velvet falernum, orange  
bitters
- painkiller** 9  
rums, orange, pineapple, coconut,  
cinamon, nutmeg

1618 CLASSICS

- old fashioned** 11  
baking spices, mouth coating  
sweetness, robust  
with templeton rye
- paloma** 11  
balanced acidity and agave,  
bright, clean  
with hornitos plata
- aviation** 11  
botanical, aromatic, tart, dry  
with sutler's small batch gin
- negroni** 11  
woody, bitter, dry, complex  
with corralejo reposado
- cosmo** 11  
crisp, tart, refreshing, easy  
with effen blood orange

BEERS

- light, golden, crisp**  
narraganset lager 3.00  
bohemia golden pilsner 3.00  
bell's lager of the lakes 5.00  
cigar city lager 4.00  
brunehaut blond 7.00  
bold rock crisp apple cider 4.00
- white, fruit, malty**  
bell's oarsman berliner weisse 3.50  
four saints hefeweizen 5.00  
natty green's wildflower wheat 4.50  
le trappe witte trappist 6.50  
3rd rock summer solstice ale 4.00  
aviator devil's tramping  
ground tripel 5.00  
gibb's hundred the guilty  
party esb 5.00  
hi-wire bed of nails brown ale 4.50
- hoppy, bold, intense, wine-like**  
bell's two hearted ipa 4.50  
steel string big mon ipa 6.00  
four saints just an ipa 6.00  
gibb's hundred blind man's  
holiday dry hopped pale 5.00  
stone ripper pale ale 5.00  
rochefort 8 5.50  
devil's backbone cran-gose 4.50  
d9 systema naturae 6.00  
rodenbach grand cru 7.50

- dark rich and strong**  
murphy's irish stout 3.50  
foothills people's porter 3.50  
southern tier imperial 8.00  
salted caramel stout
- 🗨ask about our rotating draft selections

ZERO PROOF

- ginger freak** 5  
chili pepper syrup, fresh lime,  
ginger beer
- the jar collector** 5  
seasonal shrub, soda
- timothy collins** 3  
housemade lime cordial, ginger,  
soda

NON ALCOHOLIC

- san pellegrino **sparkling** 4
- voss **still water** 4
- barritt's **ginger beer** 3
- saranac **shirley temple** 3
- vida pour house **hot teas** 4
- synchronicity **fresh brewed coffee** 3

SANDWICHES

- with choice of side
- crispy fried chicken** 11  
sage gremolata, brie, bibb lettuce,  
pumpkin spice aioli, brioche
- tasso ham and swiss cheese** 10  
creole mustard, napa cabbage  
coleslaw, bibb, bianco bun
- \*chipotle bbq summerfield farms brisket** 12  
jicama slaw, horseradish crema,  
crumbled queso, black bean spread,  
arugula, torta bun
- al pastor chicken salad** 10  
pineapple slaw, jalapeño salsa,  
romaine, crema, torta bun

ENTRÉES

- \*crispy corn meal nc drum** 26  
thai pumpkin curry, braised collard  
greens, sautéed vegetables,  
basmati rice, crispy okra
- \*blackened ahi tuna** 26  
oaxaca tasso ham mac and  
cheese stuffed pepper, ranchero  
sauce, valentina braised collard  
greens, jicama slaw
- \*grilled marinated hanger steak** 26  
crab rangoon tortellini, balsamic  
napa cabbage stir-fry, hoisin  
marinara, asian pesto, feta
- \*pan seared oaxaca stuffed salmon pinwheel** 24  
pozole rojo, creamy black bean  
cake, cilantro citrus crema, toasted  
pepita seeds

BURGERS

- \*szechwan glazed summerfield farms burger** 13  
belle chevre, creamy napa cabbage  
coleslaw, spinach, sambal remou-  
lade, cashew pesto, brioche
- \*pan seared salmon burger** 12  
kimchi chow chow, arugula, asian  
mustard, feta, croissant bun

SIDES \$4 if ordered a la carte

- mixed greens salad** with  
onions, roasted red peppers,  
lemon basil vinaigrette
- caesar salad**  
garlic and truffle **pommes frites**
- fresh fruit**  
valentina braised **collard greens**
- balsamic napa cabbage** stir fry
- oaxaca tasso ham **mac and cheese**
- sweet potato hash**, sage butter

- \*blackened seared scallops** 26  
crispy sage sausage stuffing,  
green bean casserole pan sauce,  
crispy shallots, cranberry caviar
- \*sticky asian bbq summerfield farms brisket oscar** 25  
roasted leek potato cake,  
sambal buttered jumbo lump  
crab, grilled asparagus, ginger  
demi glace, hollandaise
- \*braised lamb shank** 25  
brie mash potatoes, butternut  
squash sauce, sautéed haricot  
verts, sage gremolata, balsamic  
reduction

- \*prosciutto wrapped chicken roulade** 21  
twice baked sweet potato, garlic  
sautéed spinach, toasted pecans,  
burnt marshmallow, demi glace

- with choice of side
- \*pan seared houseground brisket patty melt** 12  
smoked gouda, caramelized red  
onions, pumpkin ale mustard, bacon  
jam, boston lettuce, bianco bun

- \*crispy black bean and basmati rice falafel burger** 11  
harissa spread, romaine, fall squash  
raita, feta, naan