

FROM THE BACKSTAGE BAR

All prices include 7% County Alcohol Tax

CAULDRON SPECIALS

Butterbeer with Cream Soda, Caramel,
Butter Cream 12 N/A 8

Pumpkin Fizz with Pumpkin Purée,
Ginger Ale, Apple Cider, Cream Soda
12 N/A 8

Cherry Soda served with a decorative
umbrella, of course 12 N/A 8

COCKTAILS 11

HOUSE WINES

Canyon Oaks Cabernet (Napa, CA) 9
Canyon Oaks Chardonnay (Napa, CA) 9
Canyon Oaks Merlot (Napa, CA) 9
Canyon Oaks Moscato (California) 9
Canyon Oaks Pinot Grigio (California) 9

WHITE WINES

Dark Horse Sauvignon Blanc (CA) 13 | 48
refreshing note of grapefruit, melon and citrus

Dark Horse Chardonnay 13 | 48
Flavors of baked apple and pear layered with
toasted oak and notes of caramel and spice

Dark Horse Pinot Grigio 13 | 48
Light notes of tart apple and juicy citrus

Canyon Oaks Moscato 9 | 36
Sweet and perfumed with scents and flavors of
fresh peaches, lychee, and rose petals

Canyon Oaks Chardonnay 9 | 36
Fresh, toasty oak, and tropical fruit of melon and
stone fruit

ROSÉ & SPARKLING WINE

Lunetta Prosecco (Veneto, Italy) 12
Grapes handpicked vinified at Carit's
state of the art facility

Simonet Blanc De Blancs 13 | 39
Made from 100% Chardonnay grapes, it's an
expressive sparkling wine made in the classic
Champagne style that produces rich and
complex wines. In addition to flavors of green
apple, peach, and pear, it offers lively acidity,
sophisticated texture

Santa Julia Malbec Rosé 13 | 46
Light strawberry, raspberries, crispy

RED WINE

Dark Horse Pinot Noir 13 | 48
Raspberry cedar and red-cherry flavors

Dark Horse Cabernet Sauvignon 13 | 48
Fresh coffee followed by black cherry jam
toasted oak and a hint of dried herbs

BOTTLED BEERS 7-8
Guinness, Heineken, Coors Light Yuengling
Stella, White Claw, 2x Southern Tier

CRAFT & LOCAL BEER 8-10
Please ask your server for today's featured beer
brought to you from your local brewers like
Hellstown Brewing, Eastend Brewing Co.,
North Country Brewing, Fat Heads

* A \$15 Corkage Fee will be added to your
check for any personal selections brought in.

** 500 million plastic straws are discarded
every day in the USA alone. We are no longer
issuing plastic straws but we are happy to
provide paper straws upon request. Please visit
thelastplasticstraw.org to learn more.

GREER CABARET THEATER

Shareable Snacks, Small Plates, & Sweets

***FOOD SERVICE WILL BE AVAILABLE
UNTIL 15 MINUTES BEFORE CURTAIN***

PUFFS

June 17 to July 31

Wizards & Puffs

Sausages and Potatoes \$15
Cured Sausages, Roasted Vegetables,
Roasted Heirloom Potatoes, Aioli

Toast and Marmalade \$10
Whipped Goat Cheese, Honey, Strawberry
Marmalade

Garden Vegetables \$13
Baby Carrots, Radish, Tomato, Celery,
Ranch and Chili Pepper Dips

Sunday Roast Beef (5) \$16
Popover Roll, Herb Crust Prime Rib,
Roasted Onion, Pickle and Jus Aioli

The Great Feast \$18
Dry Rub Pork Ribs, Roasted Chicken
Wings, Herb Roasted Potato and Corn

Destined to Save Desserts

\$15

Jelly Beans

Pecan Turtles

Mike and Ike

Bit O' Honey

Swedish Fish



* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition

** Please inform your server of any food allergies or dietary restrictions

*** A service charge of 18% may be added to parties of five or more and for separate checks.

**** The Cabaret seats quickly, please allow us time to prepare your meal