




















PROTAGONIST		MAIN BAR		All Protagonist Beer is available to go in Crowlers. Please ask your server for more information!	
LAGERS		HOPS		SESSION SOUR	
<div></div> <div>HANK \$4</div> <div>AMERICAN LIGHT LAGER // 4.2% ABV</div> <div>Beer - Beer - Beer</div>	<div></div> <div>GWEN \$6</div> <div>HONEY HAZY PALE ALE // 5.5% ABV</div> <div>Tropical - Citrus - Honey</div>	<div></div> <div>HUCK \$6</div> <div>HEFEWEIZEN // 4.7% ABV</div> <div>Banana - Clove - Creamy</div>	<div></div> <div>FIASCO \$7</div> <div>MANGO-BLACKBERRY SOUR // 4.6% ABV</div> <div>Mango - Blackberry - Tart</div> <div>NEW</div>		
<div></div> <div>OSKAR \$7</div> <div>HELLES-STYLE LAGER // 4.6% ABV</div> <div>Light - Bright - Malt</div>	<div></div> <div>MERCURY \$7</div> <div>HAZY IPA // 7.0% ABV</div> <div>Tropical - Citrus - Supersonic</div>	<div></div> <div>DOLLY \$6</div> <div>HONEY BLONDE ALE // 5.2% ABV</div> <div>Honey - Fruity - Crisp</div>	<div></div> <div>CATHERINE \$7</div> <div>STRAWBERRY-BASIL SOUR // 5.0% ABV</div> <div>Strawberry - Basil - Tart</div>		
<div></div> <div>QUEEN CHARLOTTE \$5</div> <div>PILSNER // 5.0% ABV</div> <div>Crisp - Floral - Lemon/Lime</div>	<div></div> <div>RINGO \$7</div> <div>HAZY IPA // 7.1% ABV</div> <div>Sweet Berry - Juicy - Papaya</div>	DARK		GUEST TAPS	
<div></div> <div>LIONEL \$6</div> <div>WEST COAST LAGER // 5.0% ABV</div> <div>Berry - Herbal - Dank</div>	<div></div> <div>LOST WEEDS VOL. II \$8</div> <div>COLLAB WITH AMOR ARTIS & HEIST</div> <div>DOUBLE IPA // 8.0% ABV</div> <div>Citrus - Pine - Sticky</div>	<div></div> <div>LUTHER \$6</div> <div>ENGLISH MILD // 4.1% ABV</div> <div>Milk Chocolate - Nutty - Biscuit</div>	<div></div> <div>ROTATING CIDER \$9</div> <div>BOTANIST & BARREL</div> <div>CIDER // VARYING ABV</div>		
<div></div> <div>SLATER \$6</div> <div>WEST COAST LAGER // 5.5% ABV</div> <div>Passion Fruit - Berry - Resinous</div>	BOTTLE SERVICE		<div></div> <div>SAMWISE (CAN POUR) \$6</div> <div>OATMEAL STOUT // 5.1% ABV</div> <div>Smooth - Roasty - Nutty</div>	<div></div> <div>ASSORTED SELTZER \$7</div> <div>UNTITLED ART FLORIDA SELTZER</div> <div>HARD SELTZER // 5% ABV</div>	
<div></div> <div>TONY BOCK \$7</div> <div>COLLAB WITH REPLAY BREWING</div> <div>HELLES BOCK // 7.3% ABV</div> <div>Golden Raisin - Sweet Bread - Powerful</div>	<div>AIR IS BEAUTIFUL \$15</div> <div>FARMHOUSE ALE W/KUMQUATS // 5.6% ABV</div> <div>Citrus - Fruit - Funk</div>	<div></div> <div>BA GALILEO (2023) \$8</div> <div>BARREL AGED BARLEYWINE</div> <div>13.0% ABV</div> <div>Cherry - Nutty - Whiskey</div> <div>NEW</div>			
Please ask your bartender about what gluten reduced and gluten free options we have available!		<div>HIDEY-HO NEIGHBOR! \$15</div> <div>COLLABORATION WITH SUGAR CREEK</div> <div>HONEY RYE SAISON</div>	CLT PRIDE PARTY		
		Join us August 12 th @ 9PM to kick off CLT Pride!			

PROTAGONIST		FOOD MENU	
— APPETIZERS —	— SALADS —	— PIZZA —	PIZZA OF THE MONTH
<div><div>HOUSE MADE MEATBALLS</div><div>\$15</div><div>Three house-made meatballs topped with our house-made sauce, parmesan, and parsley</div></div> <div><div>HOT PRETZEL</div><div>\$9</div><div>Queen City Pretzel heated in our pizza ovens and served with house made beer cheese and spicy mustard</div></div> <div><div>ROASTED RED PEPPER HUMMUS</div><div>\$9</div><div>Our in-house seasoned hummus served with carrots, celery, and toast points</div></div> <div><div>CHEESY BREAD</div><div>\$9</div><div>Our pizza dough seasoned and smothered with freshly grated Mozzarella served with our house-made marinara</div></div> <div><div>PESTO & GOAT CHEESE BREAD</div><div>\$9</div><div>Our pizza dough coated with pesto sauce and fresh goat cheese served with our house-made marinara</div></div>	<div><div>JACK DAWSON</div><div>\$10</div><div>Romaine, English Cucumber, Roma Tomato, Red Onion, Black Olives, Shredded Mozzarella, House-Made Croutons</div></div> <div><div>OTTO</div><div>\$10</div><div>Romaine, Roma Tomatoes, Red Onion, Kalamata Olives, English Cucumber, Pepperoncini, Feta, House-Made Red Wine Vinaigrette</div></div> <div><div>BOB ROSS</div><div>\$10</div><div>Spring Mix, Dried Cranberries, Red Onion, Chopped Pecans, Goat Cheese, House-Made Creamy Balsamic Vinaigrette</div></div> <div><div>CAESAR CARDINI</div><div>\$10</div><div>Romaine, Grated Parmesan, House-Made Croutons,Tossed in Caesar Dressing</div></div> <div><div>ADD CHICKEN</div><div>\$6</div><div>Ranch, Honey Mustard, Creamy Balsamic, Red Wine Vinaigrette, Caesar</div></div>	<div><div>TOMMY CALLAHAN</div><div><div>SLICE/16"/20"/28"</div><div>\$8/28/38/48</div></div><div>Red Sauce, Mozzarella, Pepperoni, Sweet Italian Sausage, Ham, Ground Beef, Bacon</div></div> <div><div>HOMER SIMPSON</div><div>NA/24/34/42</div><div>Carolina BBQ Base, Marinated Chicken, Bacon, Red Onions, Monterey Jack and Cheddar Cheese.</div></div> <div><div>PETER PARKER</div><div>\$8/24/34/42</div><div>Red Sauce, Mozzarella, Spinach, Black Olives, Mushrooms, Tomato, Green Peppers</div></div> <div><div>LIZ GILBERT</div><div>NA/24/34/42</div><div>Olive Oil Base, Roma Tomatoes, Mozzarella, Basil, Italian Seasoning</div></div> <div><div>LANDO CALRISSIAN</div><div>\$8/26/36/46</div><div>Red Sauce, Mozzarella, Pepperoni, Sweet Italian Sausage, Roasted Green Pepper, Black Olives, Roasted Mushrooms</div></div> <div><div>JIM GAFFIGAN</div><div>NA/24/34/42</div><div>Garlic, Olive Oil and Ricotta Blend Base topped with Mozzarella (Add Hot Honey \$0.25)</div></div> <div><div>KEVIN MCCALLISTER</div><div>\$6/20/28/36</div><div>(BUILD YOUR OWN) Your very own cheese pizza- add whatever toppings you want! Limo not included.</div></div>	<div><div>RUPAUL</div><div><div>SLICE/16"/20"/28"</div><div>NA/26/36/NA</div></div><div>Garlic & Olive Oil, Chicken, Yellow Bell Pepper, Tomato, Mozzarella & Goat Cheese. Topped with Pickled Red Onion, Basil, & Blueberry Balsamic Vinaigrette</div></div> <div>— CALZONE —</div> <div><div>BEN WYATT</div><div>\$15</div><div>Mozzarella and Ricotta with your choice of two toppings. Served with Marinara Sauce on the side.</div></div> <div><div>10" GLUTEN FREE CRUST (CONTAINS DAIRY)</div><div>\$14</div></div> <div><div>TOPPINGS</div><div>\$1/2/4/6</div><div>Meats: Pepperoni, Sweet Italian Sausage, Spicy Italian Sausage, Bacon, Ham, Ground Beef, Chicken</div><div>Veggies: Banana Peppers, Tomatoes, Roasted Mushrooms, Spinach, Jalapeño Peppers, Roasted Red Peppers, Roasted Green Peppers, Fresh Minced Garlic, Fresh Basil, Pesto, Pineapple, Roasted White Onion</div><div>Specialty Cheeses: Feta, Ricotta, Goat, Cheddar Blend, Vegan Cheese</div></div>
<div>WEEKLY SPECIALS</div> <div>SUNDAY: \$6 MIMOSAS</div> <div>MONDAY: HALF PRICE DRAFT COCKTAILS</div> <div>TUESDAY: \$2 OFF IN-HOUSE & TO-GO BEER</div> <div>WEDNESDAY: WHISKEY // WINE SPECIALS</div> <div>THURSDAY: LUNCH SPECIAL</div> <div>FRIDAY: LUNCH SPECIAL</div>	<div>LUNCH SPECIAL</div> <div>THURSDAYS // FRIDAYS</div> <div>2 TOPPING SLICE</div> <div>SMALL SALAD</div> <div>BEVERAGE (INCLUDING BEER)</div> <div>\$15</div>		