



Welcome to Inspire Wine Bar!

We're so glad you're here. Our mission is simple — to inspire connection through great wine, food, art, and regionally sourced furnishings. While we've expanded our menu to feature wines from around the world, we still love shining a spotlight on the incredible selections from right here in our region.

At Inspire, we've created a space designed to spark conversation, foster community, and celebrate creativity. We host unique events like wine tastings, pairings, Silent Book Club, Puzzle Night, and more — there's always something new to experience!

Take a moment to look around and soak it all in. Almost everything you see — from the art on the walls to the furnishings around you — has been handcrafted by talented regional artisans and crafters. And yes, most of it is for sale! If something catches your eye, just ask your server.

Here's to good wine, good company, and plenty of inspiration!

Talina & Nathan

Regular Events – Details on the Socials

Wednesdays are Creative/Craft Night
2nd Thursdays are Silent Book Club.
3rd Thursdays are Puzzle Night.
Sundays at 10am are bRUNch Club (run club).
We serve brunch on the weekends and sometimes have food trucks.

-follow us on the socials-
@inspirewinebar
www.inspirewinebar.com

Private Parties – Special Events

Rent our space for your next event! We have hosted luncheons, retirement parties, showers, wedding receptions, and other private events like an executive team building Paint & Sip.

Boards

Charcuterie Board will feature 3 cured meats from Blanche Farms (GA), 3 cheeses from Ashe Co. Cheese (NC), Sweetwater Valley Farm (TN) & accompaniments

Cheese Board features 4 cheeses from Ashe Co. Cheese (NC), Sweetwater Valley Farm (TN) & accompaniments

Individual Plate	12
Small (serves 2+)	24
Large (serves 3-4)	45

***Above features nuts. Please let your server know if you have ANY food allergies. Gluten free options are available.

Small Bites & Food Flights

Baked Brie	15
A slice of Brie baked until gooey, served with crackers, topped with your choice of jam, nuts & honey, or apples & apple butter	
Spicy Red Pepper Feta Dip	15
A garlic heavy, salty dip made in house with Feta from Zeigenwald Dairy, Gate City, VA	
Pimento Cheese Flight	15
Four flavors of Birdies Pimento Cheese from South Hill, VA	
Hummus Flight with Veggies	12
Four flavors of hummus—we take plain hummus and flavor it in house (vegan friendly)	
Pizza Crisps (5) with Marinara	10
Water crackers topped with pepperoni from Blanche Farms and regional cheese—melted, served with marinara for dipping	
Meatballs (3)	10
All beef meatballs served with today's featured sauce and crostini—ask your server for details	
Grilled Cheese on Ciabatta	8
Try "Brick Style" with cheddar, sriracha and honey or choose your cheese & specialty jam	
Marinated Cheese	8
Cream & cheddar cheese marinated in olive oil from Casa Juan Marcos with herbs, served with crackers	
Small Loaf	6
Served with Casa Juan Marcos olive oil and herbs	
Salad of the Day (ask your server)	6
Served with crostini	
Veggies w/ ranch or Fruit w/ dip (both vegan)	6

Please note applicable sales tax will be added to listed price.

RED OR WHITE SANGRIA 12

Regional red or white wine, fruit juice,
sliced fruit, and brandy by the glass only

Organic/No Sugar Added Wines 11 gl/ 47btl

Avaline, Red Blend, France
Avaline, White Blend, Spain

Flights

Wine Flights are four 2oz pours.
Whiskey Flights are four ½ oz pours.

Dry Wine Flight 15

Chardonnay, Dolly
Sauvignon Blanc, theoleo
3 Red, Childress
Cabernet Sauvignon, Biltmore

Sweet Wine Flight 15

Moscato, White Squirrel
Muscadine Burst, Childress
Cherokee Red, TN Valley
Blue Chocolate, Purple Toad

Red Wine Flight 15

Pinot Noir, Dolly
Merlot, Biltmore
Cabernet Sauvignon, theoleo
Black Dog, Chateau Morrisette

White Wine Flight 15

Pinot Grigio, Biltmore
Bin 17 Chardonnay, Shelton
3 White, Childress
Our Dog Blue, Chateau Morrisette

Bubbly Flight 20

Pascual TOSO Brut, Argentina
Biltmore Blanc De Blancs, USA
Sparkling Brut Rosé, Austria
Freixenet Cava Brut, Spain

Whiskey Flight 20

Post Modern Single Malt 90 Proof
Old Forrester BIB 100 Proof
Knob Creek Rye 100 Proof
Basil Hayden Toast 80 Proof

Build Your Own Wine Flight 25

Choose any 4 wines from our menu

Spritz

Aperol Spritz 12
Hugo Spritz 12
Limoncello Spritz 12

Tea & Coffee

Sweet or Unsweet Iced Tea 2
Coffee served in an individual French press 4

We feature vineyards, wineries, and wine companies
from the Southeast region of the United States.

REGIONAL RED WINES

5oz gl/750ml btl

Pinot Noir

Biltmore, "Estate," NC 9/38
Biltmore, "Vanderbilt Reserve,"
Sonoma County, CA 13/56

Merlot

Biltmore, "Estate," NC 8/35

Cabernet Sauvignon

Biltmore, "Estate," NC 9/38
Biltmore, "Vanderbilt Reserve"
Sonoma County, CA 13/56

Red Blends

Childress, "3," Yadkin Valley, NC 6/24
Château Morrisette, "The Black Dog,"
Rocky Knob, VA 8/34

Sweet Reds

Tennessee Valley, "Cherokee Red," 9/37
Childress, Sweet Red Muscadine,
Yadkin Valley, NC 6/24
Cades Cove, "Sweet Red," Muscadine,
Nine Lakes, TN 12/56
Purple Toad, "Blue Chocolate," KY 12/56
Georgia Winery, 100% Blueberry Wine 12/56
Huber Winery, Blackberry Wine, IN 8/35
Shelton, Port, Yadkin Valley, NC 14/62*

REGIONAL WHITE WINES

5oz gl/750ml btl

Pinot Grigio

Biltmore, "Estate," NC 7/30

Riesling

Childress, Yadkin Valley, NC 6/24
Shelton, Yadkin Valley, NC 9/39

Sauvignon Blanc

Biltmore, "Estate," NC 7/30

Chardonnay

Biltmore, "Estate," NC 8/35
Shelton, "Bin 17," Unoaked, Yadkin Valley 9/39

White Blends

Childress, "3," Yadkin Valley, NC 6/24
Château Morrisette, "Our Dog Blue,"
Rocky Knob, VA 8/34

Sweet Whites

Cades Cove, "Sweet White," Muscadine,
Nine Lakes, TN 12/56
White Squirrel, Moscato, TN 8/36

REGIONAL SPARKLING & ROSÉ

Biltmore, "Estate," Blanc de Blancs,
Brut Sparkling Wine, NC 12 /53
Childress, "Muscadine Burst,"
Yadkin Valley, NC 6/24
Biltmore, "Estate," Sweet Rose, NC 6/27

*2.5 oz pour/375 ml bottle

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House-Made Cocktails

Espresso Martini 12	Bombay Gin & Tonic 9
Old Fashioned 14	Lime Margarita 8
Whiskey Sour 12	Spicy Margarita 10
Flavored Whiskey Sour 13	Flavored Margarita 9
(flavors: blue citrus, strawberry, blood orange, raspberry)	

Seasonal Specialty Cocktails

New selections coming soon!

Non-Alcoholic Selections

De Soi Adaptogen Rich Aperitifs 8
Contain Lion's Mane, Reishi Mushroom,
and L-Theanine. Flavors:

- St. Moritz Mule (pomegranate, cranberry, ginger, rosemary)
- Haute Margarita (lime, floral agave nectar, jalapeno)

Fre De-Alcoholized Wine (various varieties) 10 gl/40 btl	
Oskar Blues Dale's NA Pilsner	5
Bero NA West Coast IPA	5

Desserts

Cheesecake	6
(add blueberry preserves or caramel drizzle)	
Dark Chocolate Truffle from Bellafina	3

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Canned Cocktails 9

Flying Panda Hard Sodas, vodka or wine based—ask your server about flavors 6.8-11%

Ciders, Sodas, and Hard Kombuchas 5-7

Bravazzi Blood Orange Soda 4.2%
Diskin Resolution Cinnamon Spice Cider 6.1%
Diskin Mayor Berry Cider 5.7%
Walker Hard Kombucha: Blueberry Juniper, Pineapple Ginger, or Passion Fruit 5%

Craft Beers 5-9

Burial Lightgrinder Porter 5.8%
Ebony & Ivory Brewing Steel Arm Lager 4.2%
Ginger's Revenge Lime Agave Ginger Beer
Hi-Wire Wickles Pickles Sour Beer 5%
Hutton & Smith Igneous IPA 7.2%
Monday Night Gasoline Dreams NZ Pale Ale 5.7%
New Heights Coffee & Cream Ale 5.6%
Resident Culture Lightning Drops Hazy IPA 6.5%
Southern Grist Bean there Brown Ale 5.4%
Southern Grist Chop It Up Brown Ale 5.4%
Untitled Art Dubai Chocolate Bar Stout 8%
XUL Betty's Blackberry Cobbler 6.4%
XUL Supernova Goes Pop Raspberry Vanilla 6.9%

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Below are details about our limited offers. These are wines and whiskeys from tastings and pairings available while supplies last!

Wines available for a LIMITED TIME ONLY

Knob Creek Vineyards, White, Johnson City TN	8/35
Knob Creek Vineyards, Blush, Johnson City TN	8/35
Château Saint-Cyrgues, "Salamandre" Grenache Blanc (Orange), France	10/44
Sirena del Mare, Rosé Sangiovese, Rubicone, Italy	7/30
Firestone, Merlot, Santa Ynez Valley, CA	glass only 9
Serial, Paso Robles, CA	glass only 12
Bodega Arraez, "Canallas," Tempranillo Blend, Valencia, Spain	glass only 8

Whiskey available by the ounce

Basil Hayden Toast 80 Proof	6.5
Bird Dog Salted Caramel Whiskey 80 Proof	2.5
Catoctin Hot Honey Rye Whiskey 80 Proof	8
Jameson 80 Proof	5.5
Jeptha Creed BIB Bourbon Whiskey 100 Proof	7.5
Knob Creek Rye 100 Proof	7
Larceny Wheated Bourbon 92 Proof	5.5
New Riff Sour Mash Single Malt 114.5 Proof	12
Old Forrester BIB 100 Proof	8.5
Old Soul Tintype #1 Special Release 120.5 Proof	15
Post Modern Single Malt 90 Proof	8
Traveller Whiskey 90 Proof	5

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REGIONAL PARTNERS

Vineyards & Wineries

Biltmore, NC	Château Morrisette, VA
Cades Cove, TN	Georgia Winery, GA
Childress Vineyards, NC	Shelton Vineyards, NC
Purple Toad, KY	White Squirrel, TN
Tennessee Valley, TN	

Farms

Ashe Co Cheese, NC	Blanche Farms Meats, GA
Forest Green Farm, VA	Sweetwater Valley Farm, TN
Ziegenwald Dairy, TN	

Other Foods

Bellafina Chocolates, TN
Birdie's Pimento Cheese, VA
Good Batch Mama, TN
Wickles, AL

Artisans/Crafters

Angelica Fischer, TN @lil_fischi_art
The Clay Gurus, TN @claygurus fullerstradecraft.com
The Graced Woodshop, NC @thegracedfarm
Gracefully Said Design, NC @gracefullysaiddesign
The Iron Works, Kingsport www.dcliftonsironworks.com
J. Gervin Art, TN @j.gervin.art
MercyBerry Art, TN @mercyberry_art
Mountain Empire Stoneworks, TN @mtesworks
Susan Newberry, GA @susanneberrydesigns
Steven Shelton @stevensheltonart
Strong Oaks Woodshop, VA @strongoakswoodshop
Paul Supino, TN @kingssporttaxehouse
Thirsty and Vine, TN @thirstyandvine