



Bar Menu

Cocktails 12

French Quarter Old Fashioned

Boulevard Calvados, Orange Bitters

Pomegranate Burro

Tequila, Pama Liqueur, Lime, Jalapeno, Ginger Beer

Southern Hospitality

Hot Apple Cider, Southern Comfort, Bourbon, Honey, Lemon

Savannah Highway Sazerac

Pecan Infused Whiskey, Absinthe, Demerara Sugar, Peychaud Bitters

Rum Babalu

Rum, Lime Juice, Maple Syrup, Bitters, Ginger Beer

Indigo Negroni

Hat Trick Gin, Campari, Sweet Vermouth, Creme de Cacao, Chocolate Bitters

Blackberry Basil Smash

Vodka, Blackberry liqueur, Basil, Lemon, Simple Syrup, Ginger Ale

White & Sparkling

Prosecco	<i>Benvolio, Italy</i>	8 / 31
Sparkling Rose	<i>Poema, Spain</i>	8 / 31
Rose	<i>The Seeker, France</i>	9 / 34
Sauvignon Blanc	<i>Giesen, New Zealand</i>	9 / 34
Riesling	<i>14 Hands, Washington</i>	8 / 31
Chardonnay	<i>De Loach, Sonoma</i>	9 / 34
Chenin/Viognier	<i>Pine Ridge, California</i>	9 / 34
Pinot Grigio	<i>Danzante, Italy</i>	8 / 31

Red

Pinot Noir	<i>Spoken West, California</i>	9 / 34
Cabernet	<i>H3, Washinton</i>	10 / 38
Malbec	<i>Finca Las Moras, Argentina</i>	9 / 34
Merlot	<i>Alcance, Chile</i>	9 / 34
Carmenere	<i>Casillero, Chile</i>	8 / 31
Chianti	<i>Caposaldo, Tuscany</i>	8 / 31
Cotes Du Rhone	<i>Ogier, France</i>	9 / 34

Cheese Board 16
Soft & Hard Cheeses, Olives, Pickles, Flatbread Crackers

Bites **Meat Board** 16
Prosciutto, Spicy & Sweet Salamis, Olives, Pickles, Flatbread Crackers

Pimento Cheese 5
Flatbread Crackers

Craft Beer

Kolsch	<i>Coast 4.8%, Charleston, SC</i>	7
Dirty Beaches Wheat	<i>Scofflaw 6.3%, Atlanta, GA</i>	7
Mountain Jam Lager	<i>Southbound 5%, Savannah, GA</i>	7
IPA	<i>Westbrook 6.8%, Charleston, SC</i>	8
Yeast Wrangler DIPA	<i>Holy City 10%, Charleston, SC</i>	9
Tides of Galway Red Ale	<i>Frothy Beards 6.2%, Charleston, SC</i>	8
Sweet Josie Brown Ale	<i>Lonerider 6.1%, Raleigh, NC</i>	7
Pluff Mud Porter	<i>Holy City 5.5% Charleston, SC</i>	8
Dale's Pale Ale	<i>Oskar Blues 6.5%, Brevard, NC</i>	7
Dockside Pilsner	<i>Thomas Creek 4.5% Greenville, SC</i>	7

Domestic and Imports

Bud Light	5	Michelob Ultra	5
Miller Lite	5	White Claw	5
Stella Artois	6	Corona	6

Happy Hour

- **Happy Hour Wines** 7
- **Select Cocktail** 7
- **Select Craft Beer** 5
- **Pimento Cheese** 5
- **Complimentary Meat or Cheese board with purchase of a bottle of wine**



Champagne

Dom Perignon Brut	<i>Champagne, France</i>	260
Veuve Clicquot Brut	<i>Champagne, France</i>	135
Moet Chandon Imperial	<i>Champagne, France</i>	120

White

Santa Margherita, Pinot Grigio	<i>Benvolio, Italy</i>	60
<i>Straw yellow color, clean intense aroma and dry golden apple taste</i>		
J Vineyards, Pinot Gris	<i>Sonoma, California</i>	55
<i>Medium bodied, flinty aromas and mineral flavors</i>		
Trimach, Reisling	<i>Alsace, France</i>	57
<i>Fine mineral fragrance, white peach & lemon flavors, clean dry finish</i>		
Cloudy Bay, Sauvignon Blanc	<i>Marlborough, N. Zealand</i>	75
<i>Tropical fruit and grassy aromas, flavors of mangoes and lime</i>		
Teruzzi Vernaccia	<i>Tuscany, Italy</i>	57
<i>Medium bodied, aromas of yellow flowers, herbs and stone fruits</i>		
Robert Mondavi, Fume Blanc	<i>Napa, California</i>	45
<i>Aromatic, peaches, meyer lemon, tangerine citrus</i>		
Halter Ranch, Grenache Blanc	<i>Paso Robles, California</i>	58
<i>Aromas and flavors of honey, white flowers, melons and pear</i>		
Louis Jadot Macon Villages	<i>Burgandy, France</i>	40
<i>Unoaked with floral and apple citrus aromas, mineral notes</i>		
Davis Bynum, Chardonnay	<i>Sonoma, California</i>	65
<i>Flavors of lemon curd, vanilla and hazelnut supported by juicy acidity</i>		

Red

Four Graces, Pinot Noir	<i>Williamette Valley, Oregon</i>	60
<i>93 points WS. aromas of red and blue fruits, hint of cocoa, smooth tannins</i>		
Louis Jadot, Bourgogne Rouge	<i>Burgundy, France</i>	55
<i>Berry and red fruit bouquet, a full tannic structure and mellow texture</i>		
Seghesio, Zinfandel	<i>Sonoma, California</i>	58
<i>93 points WS. raspberry, blueberry, and spicy flavotrs well balanced</i>		
Chateau la Nerthe,	<i>Rhone Valley, France</i>	110
Chateauneuf du Pape`	<i>Black fruits and sweet spices with notes of black cherry and a silky texture</i>	
Benziger, Cabernet	<i>Sonoma, California</i>	50
<i>Elegant, juicy flavors of berry cobbler followed by mocha and wood spice</i>		
Masi Campofiorin	<i>Veneto, Italy</i>	51
<i>Ripe aromas of plum and cherry jam, hints of spice and lively acidity</i>		
Luca Laborde, Syrah	<i>Mendoza, Argentina</i>	100
<i>Fresh juicy fruit with soft tannins, dry finish</i>		
Elyse Holbrook, Cabernet	<i>Napa, California</i>	160
<i>Bold aromas and flavors of dark fruit, blackberry, hints of chocolate and vanilla</i>		
Numanthia Toro, Tempranillo	<i>Toro, Spain</i>	160
<i>Dark plum and black cherry fruits, spicy complexity, silky texture</i>		

After Dinner

Bootlegger Coffee Co *Charleston, SC*

Espresso	4
Double Espresso	5
Latte	6
Cappuccino	6

Gelato *inquire for flavors*

1 Scoop	4
2 Scoops	6

Cordials & Cognac

Bailey's	9
Fernet Branca	9
Frangelico	10
Kahlua	9
Grand Marnier	12
Romana Sambuca	9
Calvados Boulard VSOP	12
HennessyVS	12
Remy Martin VSOP	14
Remy Martin XO	36