



# DRINKS

Head Bartender: Jim McCourt

## COCKTAILS

|   |       |   |    |
|---|-------|---|----|
| <b>547 MANHATTAN / AGED 547 MANHATTAN</b><br>Templeton Rye, sweet vermouth, Grand Marnier, bitters    | 13/15 | <b>RUSTY CHAIN</b><br>Altos Reposado Tequila, Drambuie, lime, orgeat, orange, cherry bark vanilla bitters | 13 |
| <b>CASTLE SOUR</b><br>vanilla irish whiskey, clove, lemon, egg white                                  | 13    | <b>TARIFF</b><br>Del Maguey Vida, grapefruit, black pepper, peach bitters                                 | 13 |
| <b>MARGARITA PICANTE</b><br>jalapeno tequila, Cointreau, blood orange, lime, agave, smoked chili salt | 13    | <b>STATELINE SWIZZLE</b><br>silver rum, passionfruit, lime, demerara, mint, bitters                       | 13 |
| <b>BOURBON THYME</b><br>Granny Smith Bourbon, Aperol, lemon, thyme, honey, bitters                    | 13    | <b>CAROLINA WREN</b><br>apricot vodka, lemon, honey, apricot liqueur, egg white, bitters                  | 13 |
| <b>BACON MAPLE OLD FASHIONED</b><br>bacon-infused Makers Mark, maple syrup, bitters, citrus zest      | 13    | <b>S'EXPRESS</b><br>espresso vodka, coffee liqueur, cold brew, lemon oil                                  | 13 |
| <b>THE WARTHOG</b><br>Striped Pig Gin, spiced pear, lemon, honey, rosemary                            | 13    | <b>SCHRUTE SOUR</b><br>beet vodka, rosemary, lemon, egg white   | 13 |
| <b>AGED NEGRONI</b><br>Tanqueray Gin, sweet vermouth, Campari   | 15    | <b>PIMM'S CUP</b><br>Pimm's No. 1, cucumber, lemon, mint, ginger ale                                      | 13 |

## WINE

### RED

|   |       |
|---|-------|
| <b>GONNET COTES DU RHONE BLEND : FRANCE</b><br>medium bodied, balanced, cherry, asian spice                           | 14/53 |
| <b>MOGOLLON MALBEC : ARGENTINA</b><br>dark berries, smooth texture, red fruits  | 14/53 |
| <b>FIRESTONE PINOT NOIR : CALIFORNIA</b><br>fresh raspberries, rhubarb, earthy, smooth tannins                        | 14/53 |
| <b>ULTRAVIOLET CABERNET SAUVIGNON : CALIFORNIA</b><br>rich, seductive, fearless, bright red fruits, floral aromatics  | 14/53 |
| <b>EPIFANIO "ERIAL" TEMPRANILLO : SPAIN</b><br>intense fruits, bold flavors, blackberry, fine vanilla                 | 65    |
| <b>ADELAIDA ZINFANDEL : CALIFORNIA</b><br>red and black fruit, boysenberry, nutmeg, black pepper                      | 80    |
| <b>MARK RYAN "THE DISSIDENT" RED BLEND : CALIFORNIA</b><br>big, juicy fruits, powerful chewy tannins, chocolate       | 95    |
| <b>CARNEROS SPRINGS CABERNET SAUVIGNON : CALIFORNIA</b><br>black stone fruits, cassis, leather, rich luxurious finish | 95    |

### SPARKLING

|   |       |
|---|-------|
| <b>MONTEFRESCO PROSECCO : ITALY</b><br>light, refreshing, pear, green apple | 13/51 |
| <b>COL MESIAN ROSEC : ITALY</b><br>raspberry, white peach, bright acidity   | 13/51 |

### WHITE

|   |       |
|---|-------|
| <b>MONTEFRESCO PINOT GRIGIO : ITALY</b><br>crisp, light bodied, pear, honeydew, citrus zest     | 14/53 |
| <b>MASSEY DACTA SAUVIGNON BLANC : NEW ZEALAND</b><br>fresh exotic fruit, green apple, kiwi      | 14/53 |
| <b>PRIMARY CHARDONNAY : CALIFORNIA</b><br>rich fruit and oak notes                              | 14/53 |
| <b>VINA CARTIN ALBARINO : SPAIN</b><br>dry, crisp, saline, granny smith, spring flowers         | 14/53 |
| <b>CLEMENT BERTHIER SAUVIGNON BLANC : FRANCE</b><br>clean mineral, flint, complex fruits        | 65    |
| <b>HUSCH CHENIN BLANC : CALIFORNIA</b><br>honeysuckle, peach, rich mouth feel                   | 60    |
| <b>WEST COUNTY CHARDONNAY : CALIFORNIA</b><br>creamy and zesty, ripe orchard fruit, sweet spice | 70    |
| <b>VASSALTIS ASSYRTIKO : GREECE</b><br>fresh mineral, zingy yellow fruits, lively acidity       | 90    |

### ROSÉ

|   |       |
|---|-------|
| <b>MIRABEAU ROSE : FRANCE</b><br>elegant red fruits, zesty citrus, refreshingly dry | 14/53 |
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### ORANGE

|   |    |
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| <b>DEMARIE ARNEIS "ORANGE" : ITALY</b><br>dried apple, peach, apricot | 62 |
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## BEER

### DRAUGHT

|  |    |
|--|----|
| <b>GUINNESS STOUT : IRELAND</b>                          | 8  |
| <b>FREEHOUSE FOLLY'S PRIDE BLOND : N. CHARLESTON</b>     | 8  |
| <b>WICKED WEED PERNICIOUS IPA : ASHEVILLE, NC</b>        | 8  |
| <b>LOFI MEXICAN LAGER : CHARLESTON</b>                   | 8  |
| <b>WICKED WEED ROTATING HANDLE : ASHEVILLE, NC</b>       | 10 |
| <b>COOPER RIVER GOLDEN ALE : CHARLESTON</b>              | 8  |
| <b>2 BLOKES WICKED THROAT CHARMAH IPA : MT. PLEASANT</b> | 8  |
| <b>REISSDORF KOLSCH : GERMANY</b>                        | 8  |
| <b>TRADESMAN BRICKLAYERS RED ALE : N. CHARLESTON</b>     | 8  |

### PACKAGED

|                       |     |
|-----------------------|-----|
| <b>BLUE MOON</b>      | 6   |
| <b>BUDWEISER</b>      | 4.5 |
| <b>BUD LIGHT</b>      | 4.5 |
| <b>COORS LIGHT</b>    | 4.5 |
| <b>CORONA</b>         | 6   |
| <b>DOC'S CIDER</b>    | 7   |
| <b>MICHELOB ULTRA</b> | 4.5 |
| <b>MILLER LITE</b>    | 4.5 |
| <b>YEUNGLING</b>      | 6   |

## SELTZER

|                             |    |                                |   |
|-----------------------------|----|--------------------------------|---|
| <b>HIGH NOON GRAPEFRUIT</b> | 10 | <b>WHITE CLAW BLACK CHERRY</b> | 7 |
| <b>HIGH NOON PEACH</b>      | 10 |                                |   |