

# The *Gin* Joint

## DRINKS

*SUN - WED*

5 PM - 12 AM

*THU - FRI*

5 PM - 2 AM

*SAT*

3 PM - 2 AM

- *theginjoint.com* -



## FLIP FOR FOOD MENU

20% GRATUITY ADDED FOR LARGE PARTIES

### AUTUMN'S UP

#### *ONE NIGHT ONLY*

Venezuelan Rum, Muscadine, Lemon, Charleston Madeira, Honey, Rice Milk, Burlesque Bitters

**\$11**

#### *BAD AND BLUESY*

Barr Hill Gin, Blue Cheese, Spiced Pear, Lemon, Pear Brandy, Breckenridge Bitters, Alpino Bitters

#### *HEY DIDDLE DIDDLE*

Applejack Brandy, Apple Jack Cereal Milk, Amontillado Sherry, Becherovka, Cinnamon, Lactart, Bacon Oil

#### *GOOSEBUMPS*

Connption Gin, Gooseberry, Lemon, Seville Orange, Saler's Aperitif

#### *TWIST & SHOUT*

Barrel Rested Gin, Genepy Des Alpes, Lime, Tumeric, Honey, Thyme, Scotch Bonnet, Orleans

### DRUNK HISTORY

#### *THE FARMER'S DAUGHTER*

Death's Door White Whiskey, Beet Cordial, Pistachio, Lime, Pomegranate, Boston Bittas

**\$12**

#### *THE WALRUS & THE CARPENTER*

209 Sauvignon Blanc Gin, Byrrh, Chai Tea, Pineau des Charentes, Lemon, Barolo Chinato, Celery Bitters, Rosemary

#### *ETTU, BRUTE?*

American Gin, Tonic Syrup, Pink Peppercorn, Lemon, Green Chartreuse, Pine, Celery, Fennel

#### *NEWTON'S LAW*

Mezcal, Lemon, Noyaux, Honey, Fig, Dolin Dry, Sage

#### *JOHNNY CHIMPO\**

Zaya 12 Rum, Banana, Ferro-Kina, Cold Brew Coffee, Pedro Ximénez Sherry, Walnut, Salt, Whole Egg

### FIRESIDE CHATS

#### *DOUBLE OH SEVEN*

Monkey Shoulder Scotch, Cream Sherry, Chicory, Meletti

**\$13**

#### *MICHAELANGELO MADE ME DO IT*

Ron Abuelo Oloroso, Charleston Madeira, China China, Nardini, Cardamaro, Orange Bitters

#### *THE SERIOUS SEÑOR*

Reposado Tequila, Spiced Pineapple Liquor, Burnt Sugar, Kümmel, Velvet Falernum, Angostura Bitters

#### *THROUGH THE WOODS*

Leopold's Apple Whiskey, Apple Cider, Zirbinz, Oloroso Sherry, Pineau des Charentes, Angostura Bitters, Cardamom

#### *THACKERY BINX*

Rye Whiskey, Maple, Pecan, Fernet Branca, Angostura Bitters

### FOR SHARING

*\*Large format cocktails for parties of 4 or more*

#### *RED EYE FLIGHT*

Rye Whiskey, St. Germain, Zucca, Dolin Rouge, Angostura Bitters

**\$42**

#### *PSL (PLEASE STOP LAUGHING)*

Bottled in Bond Bourbon, Pumpkin, Genepy Des Alpes, Faretti, Lemon, Sage

**\$44**

#### *SYMPATHY FOR THE DEVIL*

Añejo Tequila, Chai Tea, Ancho Reyes, Lime, Ginger Beer, Pear

**\$48**

#### *LISBON LOVER*

Bottled in Bond Bourbon, Charleston Maderia, Lemon, Honey, Walnut

**\$48**

### TOP SHELF

#### *VIRGINIA GENTLEMAN*

Reservior Rye, Demerara, Angostura Bitters, Orange Bitters

**\$18**

#### *WINSTON CHURCHILL*

Bristow Gin, Hayman Old Tom Gin, Junipero Gin, Broker's Gin, Uncle Val's Gin, Botanist Gin, Farmer's Gin, Lemon Twist

**\$22**

#### *ITALIAN JULEP*

High West Campfire Whiskey, Angostura Amaro, Cynar, Tossolin, Ramazzotti, Bráulio, Mint

**\$20**

## BARTENDER'S CHOICE

CHOOSE ANY  
TWO WORDS

**\$12**

Refreshing

Tart

Savory

Fruit

Strong

Spicy

Sweet

Fizzy

Licorice

Herbal

Vegetal

Non-Alcoholic

Bitter

Unusual

Floral

Smoky



**PROVISIONS**

- OYSTERS\***
- Roasted - Absinthe Butter, Tarragon Bread Crumb
- Raw - Spicy Peach Mignonette, Mint-Brandy Agro Dulce
- .....\$2.25 EA
- "CHI-TOWN" POPCORN**
- Bourbon Caramel, Hot Cheddar Mix
- .....\$6
- PIMENTO CHEESE**
- House Made Lavash, Quick Pickles
- .....\$7
- HOUSE MADE SOFT PRETZELS**
- Sriracha Cheese Sauce, Maldon's Sea Salt
- .....\$8
- ARUGULA SALAD**
- Roasted Butternut Squash, Candy Stiped Beets, Shaved Pecorino,
- Sage Balsamic Vinaigrette
- .....\$7
- BLISTERED SHISHITO PEPPERS**
- Citrus Salt, East India Solera Sherry Aioli
- .....\$9
- DILL PICKLED SHRIMP**
- Capers, Shaved Celery, Sliced Lemon on Browns Court Sourdough
- .....\$9
- BRAISED PORK BELLY**
- Seared, Savory Apple Butter, Oyster Mushrooms, Seasonal Greens
- .....\$12

*\* Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**CHEESE**

- \$8 EACH** TOASTED BROWNS COURT
- BAGUETTE, HOUSE MADE JAM, SPICED NUTS
- .....
- CLEMSON BLUE CHEESE**
- Cow's Milk
- Clemson University - Clemson, South Carolina
- .....
- COTTONSEED**
- Cow and Goat's Milk
- Boxcarr Handmade Cheese - Cedar Grove, NC
- .....
- COPPINGER**
- Cow's Milk
- Sequatchie Cove Creamery - Sequatchie, TN
- .....
- CAMPO**
- Smoked Cow's Milk
- Boxcarr Handmade Cheese - Cedar Grove, NC
- .....

**CHEF'S SNACK BOARD**  
 Chef's Selection of Cheeses and Meats with  
 Grilled Bread, House Made Jam, Fruit, House  
 Spiced Nuts  
 ..... \$32

**DESSERTS**

- FRESH BAKED COOKIES**
- \*Ask for daily feature, allow 10 minutes
- .....\$6
- PUMPKIN GINGERBREAD CAKE**
- Spiked Cider Sorbet, Caramel Sauce
- .....\$9
- FRUIT LEATHER**
- \*Ask for daily feature
- .....\$1.50 EA

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CHARLESTON,  
S. CAROLINA