

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



CHEESE

\$6 EACH WITH GRILLED BREAD,
HOUSE MADE JAM, OLIVES

CLEMSON BLUE CHEESE

Cow's Milk, South Carolina

FRESH GOAT

Herbed, Vermont

MANCHEGO

Sheep's Milk, Spain

BERGENOST

Triple Cream, New York

PROVISIONS

OYSTERS*

Roasted - Absinthe Butter, Tarragon Bread Crumb
Raw - Spicy Peach Mingonette, Mint-Brandy Agro Dulce

\$2.25 EA

"CHI-TOWN" POPCORN

Bourbon Caramel, Hot Cheddar Mix

\$6

PIMENTO CHEESE

House Made Lavash, Quick Pickles

\$7

SOFT PRETZELS

Sriracha Cheese Sauce, Maldon's Sea Salt

\$7

ARUGULA SALAD

Roasted Butternut Squash, Candy Stiped Beets, Shaved Pecorino,
Sage Balsamic Vinaigrette

\$8

SHISHITO PEPPERS

Blistered, Citrus Salt, East India Solera Sherry Aioli

\$9

PORK BELLY

Seared, Savory Apple Butter, Oyster Mushrooms, Seasonal Greens

\$12

CHEF'S SNACK BOARD

Chef's Selection of Cheeses and Meats with
Grilled Bread, House Made Jam, Olives, Spiced
Nuts *INQUIRE WITH YOUR SERVER FOR DAILY
SELECTION.

\$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

The **Gin**
Joint

CHARLESTON,
S. CAROLINA

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