

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

THE TIKI ROOM

GREEN PACIFIC

Pelotón de la Muerte Mezcal, Lime, Dolin Blanc Vermouth, Pineapple, Green Chartreuse, Matcha Tea, Boston Bittahs, Cucumber, Mint

\$12

PEACHES N CREAM

Old Grandad Bourbon, Grilled Peach, Plantation O.F.T.D. Rum, Giffard Peach Liqueur, Smoked Honey, Lemon, Orgeat, Mascarpone, Peach Bitters

SHARK BAIT

Leblon Cachaça, Plantation Pineapple Rum, Zaya Rum, Tippleman's Barrel Aged Cola Syrup, Dry Curaçao, Genepy des Alpes, Lime, Orgeat, Tiki Bitters, Rosemary

SUMMER CAMP

Corsair Triple Smoke Whiskey, Burnt Marshmallow Syrup, Pedro Ximenez Sherry, Lemon, Ramazzotti, Green Chartreuse, Angostura Bitters, Charcoal, Burnt Mallow

KING COCO

Clément Rum Agricole, Batavia Arrack, Dry Vermouth, Lemon, Coconut, Yellow Chartreuse, Charred Okra, Curry, Chili Oil

BAD AND BOOZY

SANTA MARIA

Salted Sunflower Rum Blend, Amontillado Sherry, Pineau des Charentes, Rioja Vermouth, Smoked Honey, Angostura Bitters

\$13

SUSY Q

Trianon Reposado Tequila, Salers, Aqua de Cedro, Manzanilla Sherry, Suze, Grande Absinthe, Hellfire Bitters

MARTY MCFLY

Rittenhouse Rye, East India Solera Sherry, Amaro Montenegro, Carpano Bianco, Giffard Passion Fruit, Salers, Angostura Bitters

LICHI MASTER

Bristow Barrel Aged Gin, Plantation O.F.T.D. Rum, Dry Vermouth, Giffard Lichi-li, Vya Vermouth, Angostura Bitters

3 MEN AND AMARO

Afrohead Rum, Cacao, Green Chartreuse, Smith & Cross Rum, Angostura Amaro, Orange Bitters

ON STRANGER TIDES

DAY PARTY

Rosehip Infused Woody Creek Gin, Vanilla, Lemon, Kina L'Aero, Petal & Thorn Vermouth, Sparkling Wine

\$11

SAM HILL

Old Forester 1920's Bourbon, Peychaud's Aperitivo, Lemon, Leopold Bros. Absinthe, Rittenhouse Rye, Clément Créole Shrub, Peychaud's Bitters

HOP SCOTCH

Glenfiddich IPA Scotch, Pelotón de la Muerte Mezcal, Hopped Grapefruit Sherbet, Hibiscus, Lemon, Burlesque Bitters, Salt

MERCHANT & SEAMAN

Leopold Bros. Navy Strength Gin, Lime, Coffee, Laphroaig Scotch, Luxardo Maraschino, Bing Cherries, Wheat Beer

WANDERSQUASH

Anchor Old Tom Gin, Squash Dashi, Aquavit, Strega, Lemon, Salers Aperitif, Thyme

FOR SHARING

Large format cocktails for parties of 4 or more

THE DAYMAN COMETH

Altos Blanco Tequila, Pineapple, Lime, Cointreau Noir

\$46

TEXAS TEA

Ansac Cognac, Blueberry Vanilla Syrup, Lime, Meletti, Ramazzotti, Faretti

\$48

MUAY THAI

Bristow Gin, Averell, Orgeat, Lemon, Smoked Honey

\$52

PARALLEL UNIVERSE

Pineapple Infused Flor de Caña Rum, Lime, Green Chartreuse, Dolin Blanc Vermouth

\$48

TOP SHELF

VIRGINIA GENTLEMAN

Reservoir Rye, Demerara, Angostura Bitters, Orange Bitters

\$18

GOLDEN PEARL

Old Raj Gin, Buttered Onion Soubise, Dolin Dry Vermouth, Champagne Vinegar

\$16

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

FOOD



PROVISIONS

- BEEF JERKY** Flank with Soy & Chili
..... \$1.50 EA
- OYSTERS*** Jalapeño Mignonette,
Laphroaig Brine, Bulls Bay Smoked Sea Salt
..... \$2.75 EA
- PAD THAI POPCORN** Palm Sugar, Lime,
Fish Sauce, Chili, Peanuts
..... \$6
- SOFT PRETZELS** Sriracha Cheese Sauce, Bulls
Bay Sea Salt
..... \$7
- PANZANELLA** Heirloom Cherry Tomatoes,
Ciabatta, Mozzarella, Champagne Vinaigrette
..... \$8
- AMBROSE FARMS SHISHITO PEPPERS**
Balsamic, Pecorino, Lemon
..... \$8
- PICKLED SHRIMP** Lemon, Capers, Onion,
Grilled Ciabatta
..... \$8
- SMOKED SALMON MOUSSE** Capers, Red
Onion, Grilled Ciabatta
..... \$10
- SMOKED MAPLE GLAZED PORK
BELLY** Chili Oil, Sweet Potato Mousse
..... \$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

\$6 EACH WITH ACCOMPANIMENTS

- BATTERY PARK BRIE** Cow's Milk,
Charleston Artisan Cheesehouse, South Carolina
- CLEMSON BLUE CHEESE** Cow's Milk,
South Carolina
- HOUSE PIMENTO CHEESE** Tillamook
Cheddar
- FRESH GOAT** Pink Peppercorn, Vermont
- MANCHEGO** Sheep's Milk, Spain
- SMOKED GOUDA** Cow's Milk, Illinois
- BERGENOST** Triple Cream, New York
- ROSEY GOAT** Goat's Milk, Spain
- AÑEJO TEQUILA BELLAVITANO** Cow's
Milk, Wisconsin

CHEF'S SNACK BOARD
Chef's Selection of Cheeses and Meats, served
with Accompaniments *INQUIRE WITH YOUR
SERVER FOR DAILY SELECTION.
..... \$32

DESSERTS

- PEANUT BUTTER
CHOCOLATE BAR**
Pretzel, Dulce de Leche, Pop Rocks,
Bulls Bay Sea Salt
..... \$6
- CRÈME BRULÉE** Basil, Honeysuckle
..... \$7
- BLUEBERRY COBBLER**
Buttermilk Ice Cream
..... \$8

The **Gin
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CHARLESTON,
S. CAROLINA

