

# The Gin Joint

## DRINKS

*SUN - WED*

5 PM - 12 AM

*THU - FRI*

5 PM - 2 AM

*SAT*

3 PM - 2 AM

- [theginjoint.com](http://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, Yellow Chartreuse, 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**

### *MUY 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**

## 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
- DERBY SAGE** Cow's Milk, England
- BERGENOST** Triple Cream, New York

### 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**
- STRAWBERRY COBBLER** Ambrose Farms Strawberries, Muffin Topping, Buttermilk Ice Cream ..... **\$8**

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.