

# The Gin Joint

## DRINKS

SUN - THU

5 PM - 12 AM

FRI - SAT

3 PM - 2 AM

- [theginjoint.com](http://theginjoint.com) -  
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## FLIP FOR FOOD MENU

20% GRATUITY ADDED FOR LARGE PARTIES

### COOL RUNNINGS

#### *THE PEACOCK PRINCE*

Mocambo Rum, Pineapple, Fernet Branca, Capeletti, Lime, Paprika, Honey, Tiki Bitters

\$11

#### *FARR-OUT*

Venezuelan Rum, Oloroso Sherry, Farro, Overproof Rum, Boston Bittahs

#### *HEY DIDDLE DIDDLE*

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

#### *FINAL FRONTIER*

Dolin Blanc, Carpano Bianco, White Whiskey, Nardini Cedro, Lemon, Salers, Celery Bitters, Sumac

#### *SYMPATHY FOR THE DEVIL*

Anejo Tequila, Ancho Reyes, Lime, Ginger Beer, Chai Tea, Decanter Bitters

### STRANGER SIPS

#### *FORTUNE CAT*

Tom Cat Gin, Ginger, Sesame, Caramel, Lemon

\$12

#### *BLOODY MILLENNIAL*

Japanese Whiskey, Blood Orange, Smoked Maple, Lemon, Cacao, Barolo, Burlesque Bitters

#### *ET TU, BRUTE?*

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

#### *BUDDHA'S GRASP*

Sotal, Buddha's Hand, Ancho Verde, Shisho, Black Lemon Bitters

#### *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

#### *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

#### *THE DELICATESSEN*

Rye Whiskey, Caraway, Gran Classico, Manzanilla Sherry, Orleans Bitters, Black Pepper, Pastrami

### FOR SHARING

\*Large format cocktails for parties of 4 or more

#### *RED EYE FLIGHT*

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

\$46

#### *THE BLACK KNIGHT*

Black Strap Rum, Fernet Branca, Amaro Nardini, Cola, Lacuestra Vermouth, Black Lemon Bitters

\$44

#### *MS. FRIZZLE*

Sparkling Wine, Gin, Noyaux, Creme de Cassis, Manzanilla Sherry

\$48

#### *LISBON LOVER*

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

\$48

### TOP SHELF

#### *VIRGINIA GENTLEMAN*

Reservoir 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

#### *ALASKAN*

Nikka Coffey Gin, VEP Yellow Chartreuse, Orange Bitters, Rosemary

\$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

### OYSTERS\*

**Roasted** - Hot Sauce, Brown Butter, Sage

**Raw** - Cranberry-Rosemary Mignonette

.....\$2.25 EA

### SESAME-GINGER CARAMEL CORN

Toasted Sesame Seeds, Ginger Caramel

.....\$6

### PIMENTO CHEESE

House Made Lavash, Quick Pickles

.....\$7

### HOUSE MADE SOFT PRETZELS

Sriracha Cheese Sauce, Maldon's Sea Salt

.....\$8

### "WALDORF" SALAD

Arugula, Apple, Celery, Spiced Pecans, "Drunken" Raisins

.....\$7

### HANDCUT EGG NOODLES

Lemon, Capers, Rosemary

.....\$8

### SIRLOIN STEAK TIP

Brown's Court Bakery Bread, Hot Pepper Jelly

.....\$10

### COLA BRAISED HAM

Mornay, Brown's Court Benne Seed Bun

.....\$9

## CHEESE

**\$8 FOR ONE, \$16 FOR TWO,  
\$23 FOR FOUR, \$31 FOR FOUR**

TOASTED BROWNS COURT BAGUETTE,  
HOUSE MADE JAM, SPICED NUTS

### BLACK & BLUE CHEESE

Pasteurized Goat's Milk

Firefly Farm - Accident, Maryland

### FLORY'S TRUCKLE

Raw Cow's Milk

Milton Creamery - Milton, Iowa

### MOUNTAINEER

Raw Cow's Milk

Meadow Creek Dairy - Galax, Virginia

### ROCKETS ROBIOLA

Pasteurized Cow's Milk

Boxcarr Handmade Cheese - Cedar Grove, NC

### CHEF'S SNACK BOARD

You Pick Three Cheeses, Chef's Selection of  
Meats, Grilled Bread, House Made Jam, House  
Spiced Nuts

.....\$32

## DESSERTS

### ICE CREAM SANDWICH

Chocolate Cookie, Pink Peppercorn Ice Cream

.....\$6

### BREAD PUDDING

White Chocolate, Port Ice Cream

.....\$9

### OLD FASHION LOLLIPOP

Whiskey, Angostura Bitters, Orange Zest

.....\$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.