

# 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

## EASY LISTENING

### DEVIL MAY CARE

Herbsaint Liqueur, Strawberry, Honey, Lemon, Lillet Rosé, Tarragon, Boker's Bitters, Mace

\$11

### FRIEND OF A FRIEND

Mezcal Vago Espadin, Lime, Creme Sherry, Orgeat, Pineapple, Green Chartreuse

\$10

### DEWS AND DON'TS

Clement Rhum Agricole, Lime, Chateau, Cocchi Torino, Silver Honeydew Melon, Falernum Bitters

\$10

### DRAMA IN THE LBC

No. 209 Sauvignon Blanc Barrel Reserve Gin, Charred Pineapple Juice, Lemon, Luxardo, Amontillado Sherry, Cilantro

\$10

### MIDNIGHT SUN

Green Hat Summer Gin, Lime, Laphroaig 10 Year, Dandelion Tea Honey, Dandelion Greens, Burdock Bitters

\$9

## STING LIKE A BEE

### BIRCH SEAT

Rittenhouse Rye, Birch Sap Syrup, Zucca, Suze, Dolin Dry Vermouth, Lemon Bitters

\$11

### HAVANA AFFAIR

Mocambo Rum, Rioja Vermouth, Amaro Montenegro, Cardamaro, Lime Bitters, Lime Twist

\$11

### HAYSTACK

Linie Aquavit, Angostura Amaro, Rittenhouse Rye, Cocchi Torino, Angostura Bitters, Lemon Twist

\$10

### GOLDEN EYE

High West Silver Whiskey, Corsair Quinoa Whiskey, Giffard Banana Liqueur, Carpano Bianca, Dolin Dry Vermouth, Tiki Bitters

\$11

### HENCHMAN

Copper & Kings Brandy, Kumquat Marmalade, Malort, Smith & Cross Jamaica Rum, Mint, Orange Bitters

\$11

## SUSPENDERS & MUSTACHES

### RICKETY CRICKET

Roasted Coconut Infused Plantation 3 Star Rum, Yuzu, Avocado, Coconut Syrup, Ponzu, Batavia Arrack

\$10

### MAIZE RUNNER

Mellow Corn Whiskey, Roasted Corn Milk, Lemon, Kina L'Avion, Fresno Chile Oil, Smoked Salt, Yellow Chartreuse

\$11

### DIRT FARMER

Bourbon Barrel Aged Big Gin, Blueberry, Radish Campari, Honey, Smoked Salt, Burlesque Bitters, Illegal Añejo Mezcal Spritz

\$11

### EL CHULO VERDE

Altos Blanco Tequila, Tomatillo, Lime, White Port, Parsley, Victoria Beer, Seasoned Salt

\$10

### CULTURE SHOCK

Jaspers Barrel Aged Gin, Lemon, Greek Yogurt, Kummel, Island Orxata, Koval Ginger, Mint, Ras El Hanout

\$11

### MR. DYNAMITE

Bombay East Gin, Shisho, Togarashi, Orange Pekoe Tea, Wakame Lemongrass Ice

\$11

## FOR SHARING

Punches Prepared Tableside (750 ml)

### MY FATHER'S GOLD WATCH

Altos Blanco Tequila, Lime, Yellow Chartreuse, Cinnamon, Pineapple

\$38

### CHICO DUSTY

Antigua Reposado Tequila, Sotol, Celery Cordial, Lime, Hellfire Bitters

\$38

### THE DEBUTANTE

Ransom Old Tom Gin, Lemon, Vermut, Honey, Apricot Liqueur, Thyme

\$40

### WEEKEND AT FERNIE'S

Flor de Caña Extra Dry Rum, Bacardi 151 Rum, Strawberry, Orgeat, Lime, Falernum, Cointreau, Fernet, BBQ Bitters

\$39

## TOP SHELF

### VIRGINIA GENTLEMAN

Reservoir Rye, Demerara, Angostura Bitters, Orange Bitters

\$18

### UNCLE GERALD'S MARTINI

St. George Rum, Botanist Gin, Local Sea Beans, Dolin Dry Vermouth

\$20

### ITALIAN JULEP

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

\$20

## BARTENDER'S CHOICE

CHOOSE ANY  
TWO WORDS

\$11

Refreshing Licorice

Tart Herbal

Savory Vegetal

Fruit Non-Alcoholic

Strong Bitter

Spicy Unusual

Sweet Floral

Fizzy Smoky

20% GRATUITY ADDED FOR LARGE PARTIES

# FOOD

## PROVISIONS

- BEEF JERKY** Flank with Soy & Chili ..... *\$1.50 EA*
- OYSTERS\*** Jalapeño Mignonette, Laphroaig Brine, Bulls Bay Smoked Sea Salt ..... *\$2.00 EA*
- PAD THAI POPCORN** Palm Sugar, Lime, Fish Sauce, Chili, Peanuts ..... *\$6*
- SOFT PRETZELS** Sriracha Cheese Sauce, Bulls Bay Sea Salt ..... *\$7*
- PANZANELLA** Local Ambrose Farms Tomatoes, Sourdough Croutons, Champagne Vinaigrette ..... *\$8*
- SHISHITO PEPPERS** Local Shishito Peppers, Pecorino, Lemon, Bulls Bay Smoked Sea Salt ..... *\$8*
- PICKLED SHRIMP** Lemon, Caper, Onion, Toasted Ciabatta ..... *\$8*
- CRAB DIP** Potato Mousse, House Salt and Vinegar Chips ..... *\$9*
- CLAMS AND CHORIZO** White Wine Butter, Grilled Ciabatta ..... *\$10*
- RICOTTA STUFFED MEATBALL** San Marzano Tomato Sauce, Ciabatta ..... *\$10*
- PORK BUNS** Hoisin Glazed Pork, Mustard Green Kimchi, House Steam Buns ..... *\$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*
- CARROT CAKE** Local Ambrose Farms Carrots, Cream Cheese Semifreddo ..... *\$6*
- LAVENDER CREME BRULEE** Lavender, Vanilla Bean ..... *\$7*
- BLUEBERRY COBBLER** House 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.