

# 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

### SWELTERING SHAKERS

#### *FOOL'S GOLD*

Plantation Pineapple Rum, Batavia Arrack, Sweet & Sour Sauce, Lime, Sesame Orgeat, Pineapple. Burlesque Bitters

**\$11**

#### *WHO'S HOOTIE?*

Trinidad Rum, Overproof Rum, Soursop, Coconut, Lime, Velvet Falernum, Matcha

#### *NEW BEGINNINGS*

Toki Whiskey, Pomegrante Molasses, Lime, Great Divide Rice Beer, Mint

#### *STRANDED ON A DESERT ISLAND*

Partida Blanco Tequila, Lime, Chrysanthemum Tea, Kiwi

#### *TUNNEL VISION\**

Gin, Carrot, Lemon, Orange Oleo, Crème Fraîche, Egg White, Burlesque Bitters, Espelette Pepper

### THE LOONY BIN

#### *LOST IN TRANSLATION*

Pimms, Giffard Banana, Lemon, Cashew Orgeat, Ginger Honey, Gochujang, Celery Bitters

**\$12**

#### *OH SNAP!*

Gin, Sugar Snap Peas, White Miso, Tonic Syrup, Lime

#### *ROOM SERVICE FOR TWO*

Cream Cheese Washed Gin, Kümmel, Lemon, Everything Bagel Syrup, Dill

#### *ANNABELLE LEE*

Sloe Gin, Lemon, Burnt Sugar, Rhubarb, Spice Cream Ice Cube

#### *YEAR OF THE DOG*

Diplomatico Blanco Rum, Carpano Bianco, Lemon, Orgeat, Duck Sauce, Orange Bitters, Absinthe Dash

### SATISFYING STIRRINGS

#### *THE COTILLION*

Wollfer Estate Ròse Gin, Lillet, Tarragon, Dry Vermouth, Ròse Reduction, Peychaud's Bitters

**\$13**

#### *COOL KOALA*

Gin, Green Chartreuse, Venezuelan Rum, Eucalyptus, Fennel, Jamaican Bitters, Lemon Bitters

#### *ANCIENT EARTHLING*

Rye Whiskey, Cynar 70, Manzanilla Sherry, Shitake Mushroom, Orleans Bitters

#### *WHISKEY TANGO FOXTROT*

Bourbon, Vermut, Byrrh Quinquina, Dry Curacao, Peach Bitters

#### *THE GENTLEMAN PIRATE*

Rum, East India Solera, Apricot, Angostura Amaro, Blackstrap Bitters

### FOR SHARING

*\*Large format cocktails for parties of 4 or more*

#### *THE BOXED LUNCH*

Old Grand Dad Bourbon, Peanut Orgeat, Golden Raisins, Lemon, Creme de Cassis, Faretti Biscotti, Allspice Dram, Angostura Bitters

**\$48**

#### *SANTORINI SECRETS*

Plantation 3 Star Rum, Smith and Cross Rum, Lemon, Simple Syrup, Heavy Cream, Cucumber, Dill, Cucumber Bitters

**\$46**

#### *THE UNTIMELY CROW*

Monkey Shoulder Scotch, Ramazotti, Lemon, Siracha Honey, Thai Bitters

**\$44**

#### *SAKE TO ME*

Fernet Leopoldo, Manzanilla Shery, Sake, Meletti Amaro, Grapefruit Bitters

**\$50**

### 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**

#### *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 - Breadcrumbs, Shallot, Green Garlic, Tarragon  
Housemade Hot Sauce, Celery

Raw - Spring Pea Mignonette

.....\$2.25 EA

### PIMENTO CHEESE

House Made Lavash, Quick Pickles

.....\$7

### HOUSE MADE SOFT PRETZELS

Sriracha Cheese Sauce, Maldon's Sea Salt

.....\$8

### BOILED PEANUTS

Whiskey and Coke Broth, Jalapeno, Onion

.....\$6

### SPRING VEGETABLE PANZANELLA

Garlic Chili Crouton, Seasonal Vegetables, Fennel, Citrus,

Honey-Mint Vinaigrette

.....\$7

### PAN SEARED SHRIMP CAKES

Old Bay, Breadcrumbs, Onion, Tarragon, Sherry Aioli

.....\$8

### BAKED CHICKEN WINGS

Mezcal Barbeque, Cilantro, Cayenne, Lime

.....\$9

### CHARCUTERIE HOAGIE

Assorted Charcuterie, Cheddar, House Made Beer Mustard,

Pickled Red Onions, Arugula

.....\$8

## CHEESE

### \$8 EACH

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

### GOUDA

Raw Cow's Milk  
Fox Farm - Anderson, South Carolina

### 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

### WARM RUM BROWNIE

Rum, Buttered Popcorn Ice Cream

.....\$6

### STRAWBERRY RHUBARB CREME BRULEE

Mint, Rhubarb, Strawberry

.....\$6

### FERNET LOLLIPOP

.....\$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.