

## COCKTAIL HOUR

BELOW OPTIONS AVAILABLE  
**MONDAY - THURSDAY**  
5 P.M. - 7 P.M.

\$5

## SPIRITS

**FOUR ROSES SMALL  
BATCH BOURBON**  
1.5 oz., Neat or On The Rocks

## COCKTAILS

**DAIQUIRI**  
Rum, Lime, Simple Syrup

**OLD FASHIONED**  
Rye, Demerara, Angostura Bitters,  
Orange Twist

## BEER ON DRAFT

**ASK YOUR SERVER FOR  
TODAY'S SELECTIONS**

## PROVISIONS

**DANCING FERN CHEESE  
PLATE**  
House Made Jam, Spiced Nuts,  
Brown's Court Bakery Baguette

**INDIGO POPCORN**  
Geechie Boy Mill Indigo Popcorn, Tasso  
Ham, Cheddar

**SUMMER BERRY SALAD**  
Seasonal Berries, Arugula, Almonds,  
Brown Butter Croutons, Honey-Mint  
Viniagrette

FLIP FOR  
FOOD MENU

## POOLSIDE- LIGHT, SHAKEN, "SUMMER IN A GLASS"

**SHOE FLY** \$11  
Virgil Kaine Ginger Infused Bourbon, Burnt  
Sugar, Blueberry, Lemon, Horseradish, Honey,  
Tea, Shiso

**HOLLABACK GIRL**  
Plantation 3 Star Rum, Smith and Cross Rum, Giffard  
Banana Liqueur, Becherovka, Orgeat, Honey, Lemon,  
Jamaican Bitters, Cream Soda

**BOOZE CRUISE**  
Mezcal, Pineapple, Charred Shishito Honey, Hopped  
Tea Syrup, Lime, Burlesque Bitters

**KEY WEST COOLER\***  
Plantation 3 Star Rum, Faretti, Sweetened  
Condensed Milk, Lime, Egg Yolk, Vanilla

**HER NAME WAS LOLA**  
Cognac, Mango, Dimmi, Cointreau, Lemon,  
Cantaloupe, Honey, Tonic Syrup, CO<sup>2</sup>

## STING LIKE A BEE- STRONG, STIRRED, "SERIOUS SIPPERS"

**FORBIDDEN FRUIT** \$13  
Ron Zacapa Rum, Green Chartreuse, Fernet,  
Giffard Passionfruit Liqueur, Falernum, Black  
Lemon Bitters

**AROUND THE WORLD IN 80 DAYS**  
Rittenhouse Rye, Burnt Sugar, Saler's Aperitif, Cap  
Corse Mattei Blanc Quinquina, Angostura Bitters,  
Rosemary

**SWIPE RIGHT**  
Barr Hill Tomcat Gin, Mocambo Rum, Saler's Aperitif,  
Bonal, Cold Brew Coffee, Tonic Syrup, Lime Bitters

**DRINKS WITH PICASSO**  
Gin, Fino Sherry, Benedictine, Luxardo, Leopold  
Absinthe, Thai Basil, Peanut

**THE GYPSY KING**  
Monkey Shoulder Scotch, Violet Liqueur, Pineau des  
Charentes, Dry Curaçao, Peach Bitters

## SUSPENDERS & MUSTACHES-UNUSUAL OFFERINGS

**¡AY CARAMBA!** \$12  
Olmeca Altos Tequila, Pelotón Mezcal,  
Ancho Reyes, Amontillado Sherry, Corn  
Orgeat, Crema, Hellfire Bitters, Chile Thread

**ROSE COLORED GLASSES**  
Uncle Val's Botanical Gin, Aquavit, Chateau,  
Strawberry, Lemon, Celery Bitters, Arugula Oil,  
Tomato Water Ice Cube

**BREAKING BAD**  
Mezcal Vago, Green Chartreuse, Suze, Strega,  
Honey, Cucumber Juice, Habanero Tincture

**SOUTHERN GOLD**  
Gin, Yellow Bell Pepper, Suze, Fennel Liqueur,  
Carolina Gold Rice, Bay Leaf, Lemon, Creole  
Bitters

**THE FOUNTAIN OF YOUTH**  
Olmeca Altos Tequila, Yellow Chartreuse, Gényépy  
de Alpes, Watermelon Shrub, Lambrusco

**ASHES TO ASHES**  
Gin, Batavia Arrack, Leek Ash, Jerk Seasoned  
Honey, Lime, Celery Bitters

## TOP SHELF-NOT FOR THE FAINT AT HEART

**VIRGINIA GENTLEMAN** \$18  
Reservior Rye, Demerara, Angostura  
Bitters, Orange Bitters

**ALASKAN** \$20  
Nikka Coffey Gin, VEP Yellow Chartreuse, Orange  
Bitters, Rosemary

**WINSTON CHURCHILL** \$22  
Bristow Gin, Hayman Old Tom Gin, Uncle Val's  
Botanical Gin, Broker's Gin, Junipero Gin, Botanist  
Gin, Farmer's Gin, Lemon Twist

**LAST WORD** \$28  
Monkey 47 Gin, VEP Green Chartreuse, Luxardo,  
Lime

## BARTENDER'S CHOICE

CHOOSE ANY  
TWO WORDS

\$12

Refreshing  
Tart  
Savory  
Fruit  
Strong  
Spicy  
Sweet  
Fizzy  
Licorice  
Herbal  
Vegetal  
Bitter  
Unusual  
Floral  
Smoky

\*MOCKTAIL OPTIONS AVAILABLE UPON REQUEST

## PUNCH BOWLS-SHARING IS CARING

FOR PARTIES OF 4  
OR MORE

\$60

Let us create a custom punch bowl  
for the table. Just pick two words  
from our Bartender's Choice section.

18% GRATUITY ADDED FOR LARGE PARTIES

# FOOD



## PROVISIONS

### OYSTERS\*

Roasted - Breadcrumb, Shallot, Celery,  
Tarragon, House Hot Sauce  
Raw - Charred Leek Mignonette

.....\$2.25 EA

### INDIGO POPCORN

Geechie Boy Mill Indigo Popcorn, Tasso Ham,  
Cheddar

.....\$6

### PIMENTO CHEESE

House Made Lavash, Quick Pickles

.....\$7

### HOUSE MADE SOFT PRETZELS

Sambal Cheese Sauce, Maldon's Sea Salt  
ADD HOUSE MADE BEER MUSTARD FOR \$1

.....\$8

### BLISTERED SHISHITO PEPPERS

Toasted Honey Whipped Ricotta, Brûléed Figs,  
Prosciutto

.....\$8

### SUMMER BERRY SALAD

Seasonal Berries, Arugula, Almonds, Brown Butter  
Croutons, Honey-Mint Vinaigrette

.....\$7

### PEEL & EAT SHRIMP

Thai Marinade, Coconut Chile Sauce, Lime,  
Espellete

.....\$12

### BONE MARROW

Pressed Watermelon Herb Salad, Fernet Balsamic,  
Brown's Court Bakery Crostini

.....\$10

### 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

### DANCING FERN

Raw Cow's Milk  
Sequatchie Cove Creamery - Sequatchie, TN

### GRUETLI

Raw Cow's Milk  
Sequatchie Cove Creamery - Sequatchie, TN

### FIELD OF CREAMS

Pasteurized Goat's Milk  
Prodigal Farm - Rougemont, NC

### NOAH'S ARCADE

Raw Sheep's and Goat's Milk  
Twenty Paces - Charlottesville, VA

### CHEF'S SNACK BOARD

YOU PICK THREE CHEESES, CHEF'S SELECTION  
OF MEATS, GRILLED BREAD, HOUSE MADE JAM,  
HOUSE SPICED NUTS

.....\$32

## DESSERTS

### COCA-COLA CAKE

Peanut Butter Frosting, Whiskey  
Caramel

.....\$6

### ESPRESSO CRÈME

BRÛLÉE  
Seasonal Garnish

.....\$6

### FRESH BAKED COOKIES

Selection Changes Daily  
-PLEASE ALLOW 15 MINUTES FOR BAKING-

.....\$7



The **Gin**  
**Joint**

CHARLESTON,  
S. CAROLINA