

**COCKTAIL HOUR**

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

**\$5**

**SPIRITS**

**WOODFORD DOUBLE OAKED BOURBON**  
1.5 oz., Neat or On The Rocks

**COCKTAILS**

**TORONTO**  
Rye Whiskey, Fernet Branca, Demerara, Angostura Bitters

**BENNETT**  
Gin, Lime, Sugar, Angostura Bitters

**BEER ON DRAFT**

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

**PROVISIONS**

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

**GRUETLI CHEESE PLATE**  
Raw Cow's Milk Cheese, House Made Jam, Spiced Nuts, Brown's Court Bakery Baguette

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

**WHITE ACRE PEA HUMMUS**  
Geechie Boy Mill White Acre Peas, House Made Pita, Cucumbers, Pickled Yum-Yum Peppers

**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, Jamiacan 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, Canteloupe, 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, Laphoroaig 10 year, Montenegro, 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** - Breadcrumbs, Shallot, Celery, Tarragon, House Hot Sauce

**Raw** - Charred Leek Mignonette

.....\$2.25

### 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

\* Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.