

COCKTAIL HOUR

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

\$5

SPIRITS

**BRECKINRIDGE
BOURBON**

1.5 oz., Neat or On The Rocks

COCKTAILS

IRISH OLD FASHIONED

Irish Whiskey, Demerara,
Angostura Bitters

GIMLET

Gin, Lime Sugar

BEER ON DRAFT

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

PROVISIONS

INDIGO POPCORN

Geechie Boy Mill Indigo
Popcorn, Tasso Ham, Cheddar

TED CHEESE PLATE

Aged Pasturized Cheddar
House Made Jam, Spiced Nuts, Brown's
Court Bakery Baguette

FALL SALAD

Apple, Walnut, Radish, Cranberry
Vinagerette, Crispy Farro

**FLIP FOR
FOOD MENU**

FALL INTO AUTUMN- REFRESHING & SHAKEN

MONEY MAKER*

Pisco, Tumeric, Honey, Thyme, Spiced Pear
Liqueur, Velvet Falernum, Cardamom,
Egg White

\$11

LITTLE DARLING

Guyanese Rum, Muscadine, Roasted Sunflower Seed,
Cream Sherry, Amaro Nonino, Honey, Lemon

YOU GO GLEN COCO

Big Gin, Burnt Lemon, Applejack, Rosemary, Vanilla,
Quinquina, Dry Hopped Cider, Celery Bitters

THE LONG HAUL

Cognac, Date Orgeat, Smoked Maple Syrup, Lemon,
Chai, Orange Blossom Water

COME ONE, COME ALL

High West Double Rye Whiskey, Banana, Spiced
Pecan Orgeat, Pedro Ximenez Sherry, Lemon

TOIL & TROUBLE- UNUSUAL OFFERINGS

SKIP TO MY LOU

Dry Rye Gin, Purple Cabbage, Lemon,
Byrrh, Cassis, Fennel, Smoked Honey,
Boston Bittahs

\$12

VERUCA SALT

Scotch Whisky, Lacuesta Vermouth, Lime, Green
Chartreuse, White Cacao, Burlesque Bitters, Smoked
Salt

TABLE FOR TWO*

Brown Butter Toki Whisky, Sweet Potato, Cream,
Zucca, Egg White, Sage, Walnut Bitters

STAR VALUE

Cider Cask Finish Irish Whiskey, Rum, Caramel,
Pineapple, Lime, Luxardo, Chinese Five Spice

TIME'S UP

Agave Blend, Red Beet, Honey, Lemon, Yellow
Chartreuse, Yogurt, Walnut

STRONG HAND- STRONG & STIRRED

THE CORNER STORE

Rye Whiskey, Zaya Rum, Sarsaparilla,
Hoodoo Chicory, Cherry Bark, Tosolini,
Angostura Bitters

\$13

NONE THE WISER

Bols Genever, Campari, Dry Vermouth, Cold Brew,
Hefeweizen, Crème de Cacao

GOLDEN GOOSE

Irish Gunpowder Gin, Gooseberry, Acqua di Cedro,
Gentiane, Lillet

THE DEVIL'S IN THE DETAILS

Milagro Añejo Tequila, Calvados, Cardamaro,
Aquavit, Cinnamon, Decanter Bitters

**THE B.S.L.
A COLLABORATION WITH OUR
INSTA-FRIEND
@HOLYCITYHANDCRAFT**

Applejack, Dominican Rum, Biscotti Liqueur,
King's Ginger, Persimmon Bitters, Apple Bitters,
Smoked Sea Salt

TOP SHELF-NOT FOR THE FAINT AT HEART

VIRGINIA GENTLEMAN

Reservior Rye, Demerara, Angostura
Bitters, Orange Bitters

\$18

IMPROVISED COCKTAIL

Dalmore 12 yr Scotch, Leopold Brothers
Absinthe, Luxardo, Demerara, Angostura Bitters

\$20

WINSTON CHURCHILL

Bristow Gin, Hayman Old Tom Gin, Uncle Val's
Botanical Gin, Broker's Gin, Junipero Gin, Botanist
Gin, Farmer's Gin, Lemon Twist

\$22

LAST WORD

Monkey 47 Gin, VEP Green Chartreuse, Luxardo,
Lime

\$28

**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



CHEESE

\$8 EACH
TOASTED BROWNS COURT BAGUETTE,
HOUSE MADE JAM, SPICED NUTS

COMMANDER CHICORY
Raw Sheep and Goat's Milk Blue Cheese
Twenty Paces - Charlottesville, VA

HUNKADORA
Aged Goat's Milk
Prodigal Farm - Rougemont, NC

GOUDA
Raw Cow's Milk
Forx Farms - Anderson, SC

TED
Aged Pasturized Cheddar
Kenny Farmhouse Cheese - Austin, KY

CHEF'S SNACK BOARD

YOU PICK THREE CHEESES, CHEF'S
SELECTION OF MEATS, GRILLED BREAD,
HOUSE MADE JAM, HOUSE SPICED NUTS
..... \$32

PROVISIONS

OYSTERS*

Raw - House Hot Sauce, Champagne
Pomegranate Mignonette

Roasted - House Pepper Mash, Preserved
Lemon

.....\$2.25

CITRUS ROASTED BEETS

Charred Pearl Onion, Blue Cheese, Khafir

.....\$8

FALL SALAD

Apple, Walnut, Radish, Cranberry Vinaigrette,
Crispy Farro

.....\$7

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

PURPLE GNOCCHI

Speck, Cured Egg Yolk, Cauliflower

.....\$12

ROASTED BONE MARROW

Bacon Marmalade, Luxardo Reduction, Parsley
Salad, Crostini

.....\$10

CHARCUTERIE HOAGIE

Assorted Charcuterie, Cheddar, House Made Beer
Mustard, Pickled Red Onions, Arugula

.....\$8

CHICKEN LIVER MOUSSE

Gooseberry Purée, Crostini

.....\$8

DUCK LETTUCE WARAPS

Pickled Radish, Coffee Roasted Carrot, Plum
Sauce

.....\$12

DESSERTS

MAPLE STICKY BUN

Pecans, Bourbon Caramel

.....\$7

SMOKED LAVENDER CHEESECAKE

Violet

CHOCOLATE PISTACHIO TART

Sea Salt



The Gin Joint

CHARLESTON,
S. CAROLINA