

**COCKTAIL HOUR**

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

**\$5**

**SPIRITS**

**VIRGIL KAINE RIPTRACK**  
**BOURBON**  
1.5 oz., Neat or On The Rocks

**COCKTAILS**

**FITZGERALD**  
Gin, Lemon, Sugar, Angostura  
Bitters

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

**BEER ON DRAFT**

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

**PROVISIONS**

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

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

**SPRING SALAD**  
Strawberry, Almond, Radish, Kiwi-Lime  
Vinagrette

**FLIP FOR**  
**FOOD MENU**

**SPRING FORWARD- REFRESHING & SHAKEN**

**STRAWBERRY SWING**  
Barr Hill Gin, Strawberry, Lillet Rose, Lemon,  
Combiar, Mint, Strawberry "Milkshake" Foam

**\$12**

**JACKALOPE JOE**  
London Dry Gin, Carrot Juice, Velvet Falernum,  
Lemon, Pistachio Orgeat, Allspice, Vanilla, Burlesque  
Bitters

**PARADISE LOST**  
Monkey Shoulder Scotch, Flor De Cana 4 Year Rum,  
Charred Coconut, Lime, Coconut Butter, Luxardo,  
Tiki Bitters

**CASHEW OUTSIDE**  
Old Forester Rye, Zaya Rum, Banana, Cashew Orgeat,  
Lime, Coffee, Advieh Spice

**FROM TIME TO TIME**  
Citadelle Gin, Barr Hill Gin, Dimmi, Lime, Velvet  
Falernum, "Herbs de Provence" Tincture, Lavender  
Bitters, Celery Bitters

**WHAT A STRANGE TIME- UNUSUAL OFFERINGS**

**THE COBRA CHICKEN**  
El Dorado 12 Year Rum, Neisson Blanc  
Rhum Agricole, Lemon, Pineapple, Szechuan  
Peppercorn, Vanilla, Hellfire Bitters

**\$12**

**WILD TANG\***  
Tullamore D.E.W. XO, Lemon, Aperol, House  
"Tang", Strega, Aztec Chocolate Bitters, Egg White,  
Soda Water

**SLOE AND STEADY**  
Plymouth Sloe Gin, Green Chartreuse, Fennel,  
Flower Tea, Ginger Honey, Eliser Novasalus Amaro,  
Lemon, Cucumber

**THE LUCID DREAMER**  
Pelaton Mezcal, Wasabi Pea Orgeat, Lime, King's  
Ginger, Soy Sauce, Mirin Spice

**MADAME ZERONI**  
Green Hat Gin, Strawberry, Lemon, Genepy de  
Alpes, Pineau des Charentes, Charred Onion Ice  
Cube

**AFTER A LONG WINTER'S NAP- STRONG & STIRRED**

**THE OPTIMIST**  
Botanist Gin, Apricot, Vanilla, Aquavit, Cap  
Corse, Chareau, Dry Vermouth, Boston Bittas

**\$13**

**SMOKE ON THE WATER**  
White Whiskey, Vermut, Amontillado Sherry,  
Bittermans Grapefruit, Honey, Hopped Grapefruit  
Bitters, House "Smoke"

**MANGO NO. 5**  
Altos Tequila, Peloton Mezcal, House Mango Shrub,  
Cynar 70, Amaro Nonino, Cap Corse, Pimento  
Bitters

**PROSPEROUS TIMES**  
Four Roses Bourbon, St. Germain, Braulio Amaro,  
Luxardo Abano Amaro, Angostura Bitters

**CACTUS QUEEN**  
Milagro Reposado Tequila, Ancho Reyes Verde, Trois  
Rivieres Rhum Agricole, Ferro-Kina Amaro, Smoked  
Honey

**TOP SHELF-NOT FOR THE FAINT AT HEART**

**VIRGINIA GENTLEMAN**  
Reservior Rye, Demerara, Angostura  
Bitters, Orange Bitters

**\$20**

**IMPROVISED COCKTAIL**  
Dalmore 12 Year 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**

**THE FINAL SAY**  
Monkey 47 Gin, V.E.P. Green Chartreuse,  
Luxardo, Lime

**\$28**

**BARTENDER'S**  
**CHOICE**

**CHOOSE ANY TWO** **\$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

**DIRTY GIRL**  
 Pasteurized Goat and Cow's Milk  
 Prodigal Farm- Rougemont, NC

**SKY PILOT**  
 Pasturized Cow's Milk  
 Hobo Cheese - Oxford, GA

**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, Preserved  
 Lemon, Spring Onion Top  
 Mignonette  
**Roasted** - House "Buffalo" Sauce, Bacon  
 .....\$2.25

**SPRING SALAD**  
 Strawberry, Almond, Radish, Kiwi-Lime Vinagrette  
 .....\$7

**CHARRED BROCCOLI**  
 Speck, Peanut, Yeast  
 .....\$8

**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

**ROASTED BONE MARROW**  
 Bacon Marmalade, Luxardo Reduction, Parsley  
 Salad, Crostini  
 .....\$12

**CHARCUTERIE HOAGIE**  
 Assorted Charcuterie, Cheddar, House Made Beer  
 Mustard, Pickled Red Onions, Arugula  
 .....\$8

**PICKLED SHRIMP**  
 Asparagus, Cauliflower, Crostini  
 .....\$12

**SEA SCALLOPS**  
 Corn, Nduja, Avocado Relish  
 .....\$16

**SEARED PORK CHOP**  
 Charred Okra, Rhubarb, Carrot  
 .....\$16

## DESSERTS

**MAPLE STICKY BUN**  
 Pecans, Bourbon Caramel  
 .....\$7

**BLOOD ORANGE CHEESECAKE**  
 Blackberry

**CHOCOLATE PISTACHIO TART**  
 Sea Salt

# 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.