

Spring 2017

Behind our bar you'll find spirit-driven libations being stirred and shaken. On these pages you'll find a range of offerings, starting with a few of our own creations. Keep flipping to find pages dedicated to some of the spirits we are passionate about serving, from fizzy tipples to serious sippers.

THE FARMER & THE QUEEN

cranberry-citrus kick with earthy base notes...\$9
vodka, drambuie, cynar, cranberry

STRANGE WIND

seasonal spices, brown liquor bite, silky texture...\$10
cocchi vermouths, bourbon, lemon, jerry thomas' bitters

FANCY DIVE

lip smacking baked fruit, infinitely sippable...\$11
ramazzotti, st george spiced pear, lemon

ZEBRA QUESTION

unexpected combinations, delightful rich and savory layers...\$12
tequila, pedro ximénez sherry, apricot, mole bitters

MONSTERS I'VE MET

boldly bitter negroni meets nuanced cognac...\$10
cognac, bruto americano, punt e mes

Gin

Providing a delightfully nuanced aromatic base, this juniper-driven liquor is the foundation for both classic and original recipes. Below you'll find the gins stocked behind our bar, and a few suggestions for imbibing.

Beefeater...\$6	Nolet's...\$14
Bombay Sapphire...\$7	Plymouth...\$8
Farmer's...\$9	Hendrick's...\$9
Highwire Hat Trick...\$9	Tanqueray...\$7
Hayman's Old Tom...\$9	Old Raj...\$14

WET MARTINI... \$11

plymouth, dry vermouth, orange bitters

PURPLE HIPPO...\$14

hayman's old tom, pimms, ginger, angostura, lemon

JULIETTE...\$10

beefeater, st george raspberry, licor 43, rosemary

Bourbon & Rye Whiskey

*Rich, round, sweet, spicy, bold, velvety, fiery-
the amber glow of this family of distillates hits the heart of what we look for in a
spirit- craftsmanship, tradition, and soul in every sip.*

Basil Hayden's...\$13	Michters Rye...\$12
Bulleit Rye...\$8	Old Overholt Rye...\$6
Elijah Craig 12yr...\$10	Rittenhouse Rye...\$8
Knob Creek...\$9	Whistle Pig Rye...\$22
Maker's Mark...\$7	Woodford Reserve...\$9

BROOKLYN...\$13

elijah craig 12yr, dolin dry, maraschino, ramazzotti

LORETO...\$12

knob creek, allspice dram, jack rudy grenadine, angostura

HUSTLING QUEEN...\$12

old grand-dad, ginger, tiki bitters, lime

Amaro

Ultra-secret proprietary blends of herbs, spices, and botanicals make each of these liqueurs unique. Complex bouquets and barrel aging yield digestifs that are layered and powerful. When thoughtfully mixed with a few other ingredients—boom! Your palate is pleasantly bombarded with cocktails bitter, bright, and balanced.

Nonino...\$12

Cynar...\$6

Angostura...\$8

Fernet Branca...\$8

Aperol...\$6

Ramazzotti...\$6

Averna...\$8

Tempus Fugit Fernet...\$15

Campari...\$7

Zucca Rabarbaro...\$9

DAISY CUTTER...\$10

zucca rabarbaro, aperol, rhubarb tea

BLU-82...\$10

ramazzotti, amaro nonino, punt e mes

FLYING CRANE...\$10

averna, fernet branca, dry curacao

Draught Beer

a rotating selection of our favorite breweries

blonde ale, **FREEHOUSE, 'FOLLY'S PRIDE,'** n. charleston, sc...\$7

saison, **BLACKBERRY FARM, 'CLASSIC,'** walland, tn...\$8

american pale ale, **REVELRY, 'POKE THE BEAR,'** charleston, sc...\$8

rye milk stout, **COAST,** n. charleston, sc...\$7

Non-Alcoholic

HUG O'WAR...\$6

jack rudy tonic, orange, lime, ginger beer

DANCING PANTS...\$6

nikolaihof elderflower, grapefruit, soda

CLAUSTHALER...\$5

non-alcoholic lager