

# Cocktails | \$15

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*Unique Selection of Light & Dark Cocktails*

## Love Potion #9

Tanqueray Sevilla Orange, Domaine de Canton Ginger  
Liqueur Infused With Rosemary, Lemon, Prosecco  
*Fizzy, Subtly Sweet with a Touch of Rosemary*

## French Kiss

Effen Raspberry Vodka, Chambord,  
House Raspberry Mix, Cava  
*Light Acidity, Sweet Berries & Enchanting Bubbles*

## Drunk In Love

Stoli Vanilla, White Chocolate Godiva,  
Kahlua, Rose Syrup  
*Indulgent, Sensual & Botanical*

## Cardinal Sin

Cardinal Barrel-rested Gin, Sweet & Dry Vermouth,  
Cointreau  
*Oaky Juniper with a Subtly Sweet Citrus Finish*

## Chantilly

Effen Raspberry Vodka, Cointreau Orange Liqueur,  
Cranberry, Pineapple, Citrus  
*Light Berry Sweetness with a Tart Finish*

## Courtesan Cocktail

Nolet's Silver Gin, Cardamom Liqueur,  
Fresh Grapefruit, Prosecco  
*Floral, Citrus & Bubbly*

## The Infield

Crop Organic Cucumber Vodka, Basil, Mint, Lime,  
Cucumber, Ginger Beer  
*A Thoroughbred Club Classic, Crisp & Refreshing*

## Pink Hummingbird

St. Germain Elderflower Liqueur,  
Sparkling Rosé, Campari  
*Lightly Sweet & Fizzy with a Tart Finish*

*20% gratuity will be added to parties of six or more.*

## Charleston Place Punch

Dark & Coconut Rums,  
Pomegranate Syrup, Fresh Juices  
*Light & Sweet with a Hint of Coconut*

## Orange Boulevardier

Wild Turkey 101, Vermouth,  
Cointreau Orange Liqueur, Campari  
*Sweet & Silky with a Bitter Cherry Finish*

## Mouzon's Mash

Gentleman Jack, Fresh Peach, Mint, Lemon  
*Sweet Peach Balanced with Citrus, Mint & Whiskey*

## Peppery Peach Paloma

Ancho Reyes, Herradura Repasado, Fresh Grapefruit,  
Lime, Cipriani Soda  
*Lightly Sweet & Bubbly with a Spicy Finish*

## Uptown Manhattan

Bulleit Rye, French Vermouth, Maraschino, Bitters,  
Brandied Cherry  
*Bold & Spicy with a Hint of Sweet Cherry*

## Smoked Old Fashioned

Woodford Reserve, Laphroaig 10yr, Fresh Orange,  
Brandied Cherry  
*Delicate & Delightful Smokey Twist on a Classic Cocktail*

## Mocktails | \$8

### Morning Dew

Cranberry Juice, Mint & Basil Simple Syrup

### Sunset Dream

Pomegranate Juice, Blueberries, Lemon

### The Outfield

Ginger Beer, Basil, Mint, Lime,  
Cucumber

# Menu

Beginning 12pm Daily

<b>Lowcountry She Crab Soup</b> Crabmeat, Chives	\$14	✓ <b>Chef's Greens Salad</b> \$17/\$29 (Half/Full) Choice of Grilled Chicken or Grilled Shrimp, Choice of Dressings ( ✓ Balsamic )	
<b>Madeira Mushroom Soup</b> Truffle Oil, Parmesan Cheese Crisp Crumbles, Watercress	\$13	<b>Jumbo Lump Crab Cake</b>	\$20
✗ <b>Chilled Shrimp Cocktail</b> Lemon and Cocktail Sauce	\$21	Black Eye Peas, Cucumber, Charred Peppers, Pea Tendrils	
<b>Buffalo Wings</b> Side of House-made Buffalo Wing Sauce, Celery, Choice of Blue Cheese or Ranch	\$21	<b>'21' Burger</b>	\$30
<b>Pepperoni Pizza</b> Mozzarella Cheese, Pepperoni, Tomato Sauce	\$24	Inspired by our Sister Property the '21" Club, Grilled Red Onions, Tomatoes, Lettuce, Pickles, Housemade Bun	
<b>Veggie Pizza</b> Pesto Base, Mozzarella Cheese, Mushrooms, Red Onion, Tomato, Olives, Spinach, Peppers	\$24	<b>Surf &amp; Turf Burger</b>	\$32
✓ <b>Hummus Plate</b> Pita Chips, Chef's Selection of Vegetables	\$15	'21" Burger, Béarnaise, Lobster	
✗ <b>Cheese and Berries Plate</b> Chef's Selection of Cheese, Fresh Berries	\$19	<b>Turkey Club Wrap</b>	\$26
<b>Cured Meat Plate</b> Chef's Selection of Accompaniments	\$24	Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Pesto Mayonnaise, French Fries or Fresh Fruit	
✗ ✓ <b>Fresh Fruit Plate</b> Chef's Selection of Seasonal Fresh Fruit, Yogurt Granola Parfait	\$24	<b>Southern Fried Chicken Tenders</b>	\$24
✗ <b>Caesar Salad</b> Choice of Grilled Shrimp, Seared Diver Scallops, Fried Oysters, Grilled Chicken	\$29	House-made Barbecue Sauce and Honey Mustard, Choice of French Fries or Fresh Fruit	
		<b>Vegetable Linguine</b>	\$29
		Roasted Eggplant, Walnuts, Gorgonzola, Red Onions, Carrot, Cream	
		<b>SIDES</b>	
		<b>French Fries</b>	\$7
		✗ ✓ <b>Fresh Fruit</b>	\$7

Many of our menu items may be prepared as Vegetarian, Vegan or Gluten Free. Please consult with your server regarding any dietary restrictions that you may have.

\*Please note, contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

\*\*Gluten free bread available upon request.

✓ Vegan ✗ Gluten-Free

20% gratuity will be added to parties of six or more.

# Wine

Wines available by the glass are written in bold.

## BUBBLES

<b>Villa Sandi Prosecco Brut (Treviso)</b>	<b>\$12/55</b>
<b>Avinyó Cava "Reserva" Brut '18 (Spain)</b>	<b>\$11/50</b>
Taittinger "La Française" Brut (Champagne)	\$90
<b>Veuve Clicquot Brut (Champagne)</b>	<b>\$24/115</b>
Dom Pérignon Brut '10 (Champagne)	\$325
Bollinger Rosé Brut (Champagne)	\$175
<b>Val de Mer Rosé Brut Nature (Burgundy)</b>	<b>\$15/70</b>

## INTERESTING WHITE WINES

Trimbach Riesling '19 (Alsace)	\$55
Cordero di Montezemolo Arneis '18 (Langhe)	\$50
Vincent Carême Vouvray Sec "Le Clos" '19 (Loire Valley)	\$76
Miani Friulano '17 (Friuli Colli Orientali)	\$95
Robert Sinskey "Abraxas" '16 (Carneros)	\$76
Alzinger Grüner Veltliner Federspiel '20 (Wachau)	\$60

## PINOT GRIGIO & LIGHT DRY WHITE WINES

<b>Scarpetta Pinot Grigio '20 (Friuli)</b>	<b>\$13/50</b>
Santa Margherita Pinot Grigio '20 (Valdadige)	\$70
Do Ferreira Albariño '20 (Salnés, Rias Baixas)	\$59
Weinbach Pinot Blanc '18 (Alsace)	\$70
Sigalas Assyrtiko '17 (Santorini)	\$75

## SAUVIGNON BLANC

<b>François Millet Sancerre '20 (Loire Valley)</b>	<b>\$16/60</b>
<b>Whitehaven Sauvignon Blanc '20 (Marlborough)</b>	<b>\$13/50</b>
Villa Maria Sauvignon Blanc "Taylors Pass" '20 (Marlborough)	\$70
Cliff Lede Sauvignon Blanc '18 (Napa Valley)	\$60
Cakebread Sauvignon Blanc '20 (Napa Valley)	\$75

## CHARDONNAY

<b>Bellula Chardonnay '20 (Southern France)</b>	<b>\$12/45</b>
<b>Bouchard Pouilly-Fuissé '20 (Burgundy)</b>	<b>\$16/75</b>
Matrot Meursault '18 (Burgundy)	\$110
<b>Sonoma-Cutrer Chardonnay '19 (Sonoma Coast)</b>	<b>\$16/60</b>
Jordan Chardonnay '18 (Russian River Valley)	\$77
<b>Duckhorn Chardonnay '20 (Napa Valley)</b>	<b>\$17/65</b>
Rombauer Chardonnay '20 (Carneros)	\$83
Ceritas Chardonnay "Porter-Bass" '17 (Sonoma Coast)	\$120
<b>Kistler Chardonnay "Les Noisetiers" '19 (Sonoma Coast)</b>	<b>\$32/127</b>

## DRY ROSÉ & SWEET WINES

<b>Miraval Rosé '20 (Côtes de Provence)</b>	<b>\$16/60</b>
Domainier Ott Bandol Rosé "Romassan" '17 (Provence)	\$95
<b>Mönchhof Riesling Kabinett '20 (Mosel)</b>	<b>\$13/50</b>
A.J. Adam Riesling Spätlese '19 (Mosel)	\$88
<b>Coppo Moscato d'Asti "Moncalvina" '20 (Piedmont)</b>	<b>\$11/50</b>

## INTERESTING REDS & RED BLENDS

Cesani Chianti Colli Senesi "Pancole" '19 (Tuscany)	\$55
<b>Ruffino Chianti Classico "Riserva Ducale" '17 (Tuscany)</b>	<b>\$12/46</b>
Fanti Brunello di Montalcino '16 (Tuscany)	\$109
Grasso Barbaresco "Vallegrande" '05 (Piedmont)	\$98
Zenato Amarone Classico "Riserva" '09 (Veneto)	\$192
Marqués de Cáceres Rioja "Gran Reserva" '10 (Spain)	\$72
Pingus Ribera del Duero "Psi" '18 (Spain)	\$70
Château Lyonnat Lussac-Saint-Émilion '15 (Bordeaux)	\$65
Château Haut-Beauséjour St.-Estèphe '13 (Bordeaux)	\$75
Guigal Gigondas '15 (Rhône Valley)	\$61
Vieux Lazaret Châteauneuf-du-Pape '18 (Rhône Valley)	\$83
<b>Orin Swift Red Blend "Abstract" '20 (California)</b>	<b>\$18/70</b>
Shafer Syrah "Relentless" '17 (Napa Valley)	\$166
Banshee Red Blend "Mordecai" '18 (California)	\$65
Wonderment Zinfandel "Burton Ranch" '16 (Kelsey Bench)	\$55
Turley Zinfandel "Steacy Ranch" '19 (Lodi)	\$88

## PINOT NOIR

<b>Louis Latour Pinot Noir "Valmoissine" '19 (France)</b>	<b>\$12/45</b>
Alain Jeanniard Morey-Saint-Denis '14 (Burgundy)	\$115
Michel Magnien Gevrey-Chambertin '15 (Burgundy)	\$108
Sokol Blosser Pinot Noir '18 (Dundee Hills)	\$70
<b>Calera Pinot Noir '18 (Central Coast)</b>	<b>\$15/58</b>
Lioco Pinot Noir "Saveria Vineyard" '17 (Santa Cruz Mtns.)	\$115
Kistler Pinot Noir '19 (Russian River Valley)	\$155
Belle Glos Pinot Noir "Las Alturas" '19 (Sta. Lucia Highlands)	\$98
Goldeneye Pinot Noir '18 (Anderson Valley)	\$110

## MALBEC & MERLOT

<b>Barnard Griffin Merlot '19 (Columbia Valley)</b>	<b>\$13/50</b>
Rombauer Merlot '18 (Carneros)	\$83
Duckhorn Merlot '18 (Napa Valley)	\$85
<b>Terrazas de los Andes Malbec "Reserva" '18 (Mendoza)</b>	<b>\$13/50</b>
Viña Cobos Malbec "Bramare" '18 (Luján de Cuyo, Mendoza)	\$99

## CABERNET SAUVIGNON

<b>Catena Cabernet Sauvignon '19 (Mendoza)</b>	<b>\$13/50</b>
<b>Kith &amp; Kin Cabernet Sauvignon '19 (Napa Valley)</b>	<b>\$20/78</b>
Hedges Cabernet Sauvignon '18 (Red Mountain)	\$90
Mount Eden Cabernet Sauvignon '10 (Santa Cruz Mtns.)	\$118
Viña Cobos Cabernet Sauvignon "Felino" '17 (Mendoza)	\$63
Kanonkop Cabernet Sauvignon '15 (Simonsberg)	\$84
<b>Cakebread Cabernet Sauvignon '18 (Napa Valley)</b>	<b>\$39/155</b>
<b>Far Niente Cabernet Sauvignon '18 (Napa Valley)</b>	<b>\$55/210</b>
Dominus '16 (Napa Valley)	\$550

20% gratuity will be added to parties of six or more.

# Desserts | \$9

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## Strawberry Roulade

Toasted Lemon Meringue Mushrooms  
Blueberry Jam

## Classic Crème Brûlée

Caramelized Sugar, Fresh Berries

## Housemade Ice Creams & Sorbets

Ask your server for today's flavors

## Dessert Cocktails | \$15

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### Peanut Butter Delight

Skrewball Peanut Butter Whiskey,  
Frangelico, Kahlúa, Godiva

### Key Lime Pie Martini

Malibu Rum, Stolli Vanilla Vodka,  
Midori, Lime, Cream

## Apéritifs

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Lillet Blanc	\$11
Cocchi Americano	\$11
Carpano Antica Formula Vermouth	\$12
Hoodoo Chicory Liqueur	\$10

## Molten Chocolate Lava Cake

Root Beer Ice Cream, Roasted Peanut Sauce

## Coconut Tembleque

Passion Fruit, Mexican Spiced Chocolate Soil

## Dessert Wines


Port, Sherry & Madeira

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Sablettes Sauternes 2015 (Bordeaux)	\$16
Lustau Palo Cortado Sherry "Almacenista, Vides" (Jerez)	\$15
Rare Wine Co. Sercial "Charleston" (Madeira)	\$19
Warre's 10yr Tawny Port "Otima" (Oporto)	\$14
Fonseca 20yr Tawny Port (Oporto)	\$18
Niepoort "Late Bottled Vintage" Port 2016 (Oporto)	\$16

## Digestifs

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Caravello Limoncello	\$10
Jacopo Poli Grappa "Sarpa di Poli"	\$14
 High Wire Southern Amaro	\$11
Averna Amaro Siciliano	\$11
Montenegro Amaro	\$12
Fernet Branca Amaro	\$11

# Spirits

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## Bourbon

1792 Small Batch	\$15
Angel's Envy	\$17
Basil Hayden	\$17
Bulleit	\$14
Elijah Craig Barrel Proof	\$22
Four Roses Single Barrel	\$15
Henry McKenna 10yr BIB	\$17
Knob Creek	\$14
Makers Mark	\$13
Michter's Sour Mash	\$18
Old Forester 1920 Prohibition Style	\$22
Russell's Reserve Single Barrel	\$18
Wild Turkey 101	\$13
Woodford Reserve	\$15

## Whiskey & Blends

Bulliet Rye	\$14
Bushmills	\$13
Chivas 12yr	\$13
Gentlemen Jack	\$14
Jameson	\$13
Johnny Walker Black	\$13
Johnny Walker Blue	\$50
🍷 New Southern Revival Rye	\$15
Whistlepig Rye	\$19
Woodford Reserve Rye	\$15

## Tequila

Casamigos Reposado	\$17
Don Julio Anejo	\$15
Don Julio 1942	\$45
Espolon Blanco	\$10
Herradura Reposado	\$14
Montelobos Mezcal	\$13
Patron Silver	\$14

## Single Malt Scotch

Ardberg 10yr (Islay)	\$17
Dalwhinnie 15yr (Highland)	\$19
Glenfiddich 12 yr (Speyside)	\$15
Glenlivet 12yr (Speyside)	\$13
Glenlivet 18yr (Speyside)	\$28
Glenlivet 25yr (Speyside)	\$95
Glenmorangie 10yr (Highland)	\$15
Highland Park 12yr (Orkney)	\$15
Laphroaig 10yr (Islay)	\$17
Macallan 12yr (Speyside)	\$17
Macallan 18yr (Speyside)	\$60
Oban 14yr (Highland)	\$19
Talisker 10yr (Isle of Skye)	\$17

## Cognac & Armagnac

Boulard Calvados	\$13
Castarede	\$15
Hennessy "Paradis Imperial" Cognac <i>(Other Serving Size Options: \$125/.5 oz, \$225/1 oz, or \$315/1.5 oz)</i>	\$400
Hennessy VS	\$13
Hennessy XO	\$44
Martel Cordon Bleu	\$40
Remy Martin "Louis XIII" Cognac <i>(Other Serving Size Options: \$125/.5 oz, \$240/1 oz, or \$350/1.5 oz)</i>	\$450
Remy Martin VSOP	\$15
Remy Martin XO	\$40

## Gin

Beefeater	\$10
Bombay Sapphire	\$14
Cardinal Barrel Rested	\$15
Hendricks	\$14
Nolet's Silver	\$15
Plymouth	\$14
Tanqueray	\$11
Tanqueray Sevilla Orange	\$11

## Vodka

Absolut	\$11
Belvedere	\$14
 Carolina Reaper	\$12
Chopin	\$14
Crop Organic Cucumber	\$12
Effen Raspberry	\$12
 Firefly Vodka	\$11
Grey Goose	\$14
Grey Goose Orange	\$14
Ketel One	\$13
Ketel Citroen	\$13
Smirnoff	\$10
Stoli	\$12
Stoli Vanilla	\$12
Titos	\$12

## Rum

Bacardi	\$10
Barbancourt	\$15
Captain Morgan	\$12
Goslings Black Seal	\$12
Malibu	\$10
Mt. Gay	\$12
Myers	\$12
Ron Zacapa 23	\$17

# Beer

## Draft

 IPA	\$8
 Pilsner	\$8
 Rotating Seasonal	\$8

## Domestic

Blue Moon	\$5
Budweiser	\$5
Bud Light	\$5
Coors Light	\$5
Michelob Ultra	\$5
Miller Lite	\$5
Yuengling	\$5

## Imports

Amstel Light	\$7
Corona	\$6
Guinness	\$7
Stella Artois	\$7
Stella Cidre	\$7

## Craft & Specialty

 Coast Hop Art IPA	\$7
 Coast Kolsch	\$7
 Edmund's Oast Something Cold Blonde Ale (16oz)	\$7
 Frothy Beard Tides Red Ale	\$7
 Munkle Belgian Brown Ale	\$7
Sam Adams Boston Lager	\$7
 Westbrook White Thai	\$7