

# Cocktails | \$15

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*Unique Selection of Light & Dark Cocktails*

## Cardinal Sin

Cardinal Barrel-rested Gin, Sweet & Dry Vermouth,  
Cointreau

*Oaky Juniper with a Subtly Sweet Citrus Finish*

## Chantilly

Raspberry Vodka, Blood Orange Liqueur, Cranberry,  
Pineapple, Citrus

*Light Berry Sweetness with a Tart Finish*

## Courtesan Cocktail

Nolet Silver Gin, Cardamom Liqueur, Fresh Grapefruit,  
Float of 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, Sparkling Rosé, Campari

*Lightly Sweet & Fizzy with a Tart Finish*

## White Negroni

Bombay Sapphire, Dolin Blanc, Suze, Grapefruit Bitters

*Light & Dry with Floral Bitters*

## Charleston Place Punch

Dark & Coconut Rums,  
Pomegranate Syrup, Fresh Juices

*Light & Sweet with a Hint of Coconut*

## Blood Orange Boulevardier

Bourbon, Vermouth, Blood Orange Liqueur, Campari

*Sweet & Silky with a Bitter Cherry Finish*

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

## 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*

## Pimm's Paddock

Pimm's, Bombay Sapphire, Lime, Cucumber

*English-Style Cocktail, Light & Dry with Fruit & Spice Finish*

## Smoked Old Fashioned

Woodford Reserve, Laphroig 10yr, Simple Syrup,  
Fresh Orange, Brandied Cherry

*Delicate & Delightful Smokey Twist on a Classic Cocktail*

## Seville Sunshine

Tanqueray Seville Orange Gin, Blood Orange Liqueur,  
Champagne, Vinegar & Fresh Orange Shrub,

Simple Syrup

*Bold, Bright, Tangy & Citrus Forward*

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

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

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# Wine

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*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 '16 (Alsace)	\$55
Schloss Lieser Riesling "Großes Gewächs" '16 (Mosel)	\$119
Vincent Carême Vouvray Sec "Le Clos" '18 (Loire)	\$76
Kozlović Malvazija '15 (Istria)	\$55
Miani Friulano '17 (Friuli Colli Orientali)	\$95
Robert Sinskey "Abraxas" '16 (Carneros)	\$76

## PINOT GRIGIO & LIGHT DRY WHITE WINES

<b>Scarpetta Pinot Grigio '20 (Friuli)</b>	<b>\$13/50</b>
Santa Margherita Pinot Grigio '18 (Valdadige)	\$70
Do Ferreira Albariño '19 (Salnés, Rias Baixas)	\$59
Weinbach Pinot Blanc '18 (Alsace)	\$70
Sigalas Assyrtiko '17 (Santorini)	\$75

## SAUVIGNON BLANC

<b>François Millet Sancerre '20 (Loire)</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)	\$60
Cakebread Sauvignon Blanc '19 (Napa)	\$75

## CHARDONNAY

<b>Bellula Chardonnay '20 (Southern France)</b>	<b>\$12/45</b>
<b>Bouchard Pouilly-Fuissé '19 (Burgundy)</b>	<b>\$15/57</b>
Dupont-Fahn Meursault "Les Clous" '17 (Burgundy)	\$95
<b>Sonoma-Cutrer Chardonnay '18 (Sonoma Coast)</b>	<b>\$16/60</b>
Jordan Chardonnay '16 (Russian River Valley)	\$77
<b>Duckhorn Chardonnay '19 (Napa)</b>	<b>\$17/65</b>
Rombauer Chardonnay '19 (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>
Domainer Ott Bandol Rosé "Romassan" '17 (Provence)	\$95
<b>Mönchhof Riesling Kabinett '19 (Mosel)</b>	<b>\$13/50</b>
Von Othegraven Riesling Spätlese '07 (Mosel)	\$76
<b>Coppo Moscato d'Asti "Moncalvina" '19 (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)	\$61
Vieux Lazaret Châteauneuf-du-Pape '15 (Rhône)	\$83
<b>Orin Swift Red Blend "Abstract" '19 (California)</b>	<b>\$18/70</b>
Shafer Syrah "Relentless" '17 (Napa)	\$166
Banshee Red Blend "Mordecai" '15 (California)	\$65
Wonderment Zinfandel "Burton Ranch" '16 (Kelsey Bench)	\$55
Turley Zinfandel "Frederick's Vineyard" '18 (California)	\$88

## PINOT NOIR

<b>Louis Latour Pinot Noir "Valmoissine" '18 (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 "Hirsch Vineyard" '13 (Sonoma Coast)	\$138
Kistler Pinot Noir '16 (Sonoma Coast)	\$155
Belle Glos Pinot Noir "Las Alturas" '19 (Santa Lucia)	\$98
Goldeneye Pinot Noir '17 (Anderson Valley)	\$110

## MALBEC & MERLOT

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

## CABERNET SAUVIGNON

<b>Catena Cabernet Sauvignon '19 (Mendoza)</b>	<b>\$13/50</b>
<b>Kith &amp; Kin Cabernet Sauvignon '19 (Napa)</b>	<b>\$20/78</b>
Hedges Cabernet Sauvignon '14 (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)</b>	<b>\$39/155</b>
<b>Far Niente Cabernet Sauvignon '18 (Napa)</b>	<b>\$55/210</b>
Dominus '16 (Napa)	\$550

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

# Desserts | \$9

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## Peach Pot de Crème

Roasted Blueberry Compote,  
Ginger Peach Granola, Fresh Peach

## Lava Cake

Lemon Ice Cream, Strawberry Topping,  
Vanilla Wafer

## Classic Crème Brûlée

Fresh Berries

## Watermelon Sherbet Pop

\$10

Lime Streusel, Fresh Fruit

## 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

## Dessert Wines

Port, Sherry & Madeira

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Sablettes Sauternes 2015 (Bordeaux)	\$16
Lustau Amontillado "Los Arcos Reserva" (Sherry)	\$12
Rare Wine Co. Sercial "Charleston" (Madeira)	\$19
Warre's 10yr Tawny "Otima" (Oporto)	\$14
Fonseca 20yr Tawny (Oporto)	\$18
Fiest "Late Bottle Vintage" 2013 (Oporto)	\$16


## Apéritifs

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

## Digestifs

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Averna Amaro	\$11
Caravello Limoncello	\$10
Fernet Branca	\$11
Grappa Sarpa di Poli	\$14
Montenegro Amaro	\$12
 Southern Amaro	\$11

# Spirits

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## Bourbon

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

## Whiskey & Blends

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

## Tequila

Casamigos Reposado	\$17
Casa Noble Añejo	\$17
Don Julio 1942	\$37
Espolon Blanco	\$10
Herradura Reposado	\$13
Montelobos Mezcal	\$13
Patron Silver	\$13

## Single Malt Scotch

Ardberg 10yr (Islay)	\$17
Dalwhinnie 15yr (Highland)	\$19
Glenfiddich 12 yr (Speyside)	\$15
Glenlivet 12yr (Speyside)	\$13
Glenlivet 18yr (Speyside)	\$28
Glenmorangie 10yr (Highland)	\$15
Highland Park 12yr (Orkney)	\$15
Laphroig 10yr (Islay)	\$17
Macallan 12yr (Speyside)	\$17
Macallan 18yr (Speyside)	\$60
Macallan 25yr (Speyside)	\$250
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 \$300/1.5 oz)</i>	\$350
Hennessy VS	\$13
Hennessy XO	\$44
Martel Cordon Bleu	\$40
Remy Martin "Louis XIII" Cognac <i>(Other Serving Size Options: \$125/.5 oz, \$225/1 oz, or \$300/1.5 oz)</i>	\$350
Remy Martin VSOP	\$15
Remy Martin XO	\$40

## Gin

Beefeater	\$10
Bombay Sapphire	\$13
Cardinal Barrel Rested	\$15
Hendricks	\$13
Nolet Silver	\$15
Tanqueray	\$11
Tanqueray Sevilla Orange	\$11

## Vodka

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

## Rum

Bacardi	\$10
Barbancourt	\$15
Captain Morgan	\$11
Goslings Black Seal	\$11
Malibu	\$10
Mt. Gay	\$11
Myers	\$11
Ron Zacapa 23	\$15

# 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	\$6
Corona	\$6
Guinness	\$6
Stella Artois	\$6
Stella Cidre	\$6

## 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