

## Cocktails

<b>The Dirty Green Tomato</b>	13
Our Dirty Martini	
Hat Trick Botanical Gin, Pickled Green Tomato Brine	
<b>The Mez</b>	15
Mezcal, Punt é Mes, Strawberry, Lime	
<b>Guard Tower Sour</b>	15
Bourbon, Sorghum Syrup, Lemon, White Pepper	
<b>The Elder Statesman</b>	15
Barr Hill Gin, St Germain, PF Curaçao, Cranberry, Lambrusco	
<b>Ruby Slipper</b>	14
Silver Tequila, Campari, Pamplemousse, Soda	
<b>St. Elsepear</b>	14
Spiced Pear Liqueur, Lillet, Fennel, Herbsaint	

## Spirit Free

<b>Pom Pom Spritz</b>	8
Pomegranate, Ginger, Lemon, Soda	
<b>Grapefruit Blossom</b>	8
Grapefruit, Mint, Soda	
<b>Non-Alcoholic Italian Pilsner</b>	8
Untitled Art, Waunakee, WI (can)	

## Draught Beer

<b>Yacht Party Light Lager</b>	9
Charles Towne Fermentory, Charleston, SC	
<b>Pilsner</b>	9
Munkle Brewing Co, Charleston, SC	
<b>Folly's Pride- Blonde Ale</b>	9
Freehouse Brewery., Charleston, SC	
<b>Lazy Hazy - NE DIPA</b>	9
Fatty's Beer Works, Charleston, SC	

## Wine By The Glass

### SPARKLING

<b>Xarel-lo/Macabeo/Parellada, Can Xa Brut Cava</b>	12 / 49
<i>Cava, Penedes, Spain, NV</i>	
Crispy, zippiness in a glass. Fresh yellow apple and flowers	
<b>Lambrusco, Alfredo Bertolani, Rosso all'Antica</b>	12 / 49
<i>Romagna, Italy, 2025</i>	
Dry red with a hint of dark fruit	

### WHITE

<b>Sauvignon Blanc, Domaine Charpentier</b>	17 / 69
<i>Reuilly, France, 2024</i>	
Intense citrus with slight salinity	
<b>Vernaccia di San Gimignano, Cesani</b>	14 / 57
<i>Tuscany, Italy, 2024</i>	
A light drinking, almondy, salty Italian gem of a wine	
<b>Chenin Blanc, Pascal Biotteau</b>	14 / 57
<i>Anjou, France, 2024</i>	
Notes of apricot with a flinty mineral finish	
<b>Chardonnay, Paysan 'Jack's Hill'</b>	16 / 60
<i>Monterey County, California, 2024</i>	
Ripe yellow apple, oak, meyer lemon	

### ROSÉ

<b>Saint Laurent, Borell - Diehl, Rose</b>	15 / 61
<i>Pfalz, Germany, 2024</i>	
Light, fresh, subtle melon	

### RED

<b>Corvina/Rondinella, Le Morette Bardolino</b>	17 / 69
<i>Veneto, Italy, 2024</i>	
Slightly tart, red fruits with earthy notes and black pepper	
<b>Pinot Noir, Presqu'ile</b>	18 / 73
<i>Santa Barbara, CA 2023</i>	
Bing cherries, rose hips, dried orange rind, sandalwood	
<b>Tempranillo/Garnacha, Alegre Valganon</b>	18 / 73
<i>Rioja, Spain 2022</i>	
Dark fruit, leather, black plum, cocoa	
<b>Cabernet Sauvignon, Eberle</b>	19 / 77
<i>Paso Robles, CA, 2023</i>	
Black currant, chocolate, green peppercorn, cedar	



## Sparkling

---

<b>Albariño, Carboniste</b>	73
<i>Gomes Vineyard, California, 2024</i>	
Tangy white peach and seaspray	
<b>Pinot Noir, Cremant Rose, Domaine Camille Braun</b>	73
<i>Alsace, France</i>	
Subtle and delicate with notes of cherries and rose hip	
<b>Gaston Chiquet, Brut, Tradition Premier Cru</b>	149
<i>Champagne, France</i>	
Ultra bubbly refinement, apple, lemon, chalky minerality	

## White Wine

---

<b>Sauvignon Blanc, Sancerre, Le Chene Marchand</b>	116
<i>Loire Valley, France 2023</i>	
Minerality, white stone fruits, sweet herbs	
<b>Garganega, Pra 'Staforte'</b>	72
<i>Soave, Italy, 2022</i>	
Chamomile aromas, with crisp green apple and apricots	
<b>Chardonnay, Sandhi 'Central Coast'</b>	64
<i>Santa Barbara, California, 2024</i>	
Well-integrated oak with riper apple and pear notes	
<b>Chardonnay, Dominique Cornin</b>	86
<i>Burgundy, France, 2023</i>	
Mineral-laced notes of apple and citrus, with a hint of oak	
<b>Chardonnay, Chablis, Domaine Vincent Mothe</b>	97
<i>Burgundy, France, 2023</i>	
Everything you want from classy chardonnay with no oak	
<b>Albariño, Pedralonga 'Serea'</b>	62
<i>Rias Baixas, Spain 2024</i>	
Citrus zest, nectarine, sea breeze	
<b>Grüner Veltliner, Schloss Gobelsburg</b>	55
<i>Kamptal, Austria, 2024</i>	
Bone dry, crushed sage, green pear, savory seasonings	
<b>Chenin Blanc, Vigneau Vouvray Sec "Cuvee Silex"</b>	77
<i>Loire Valley, Vouvray, France 2023</i>	
Grassy white flowers, grapefruit	
<b>Riesling, Donnhoff 'Troocken'</b>	66
<i>Nahe, Germany, 2024</i>	
Mandarin orange, peach, strikingly dry and zesty	
<b>Pigato, Punta Crena</b>	79
<i>Liguria, Italy, 2021</i>	
Celicately textured, stone fruit, chestnut	
<b>Ribolla Gialla, Antico Broilo</b>	99
<i>Friuli, Italy, 2020</i>	
Skin contact, medium bodied, beeswax, lemon zest	

## Red Wine

---

<b>Carbonic Zinfandel, Kivelstadt Cellars</b>	65
<i>Mendocino, CA 2022</i>	
**CHILLED** Bright cranberry and raspberry, walking the line of rose	
<b>Gamay, Justin Dutraive 'Les Tours'</b>	92
<i>Beaujolais, France 2023</i>	
Deep raspberry, bright violet, smokey minerals	
<b>Cabernet Sauvignon, Meadowcroft</b>	86
<i>Napa Valley, California, 2023</i>	
Classic CA - dark stone fruit, chocolatey-rich decadence	
<b>Merlot, Chateau Haut-Piquat, 'La Fleur'</b>	74
<i>Bordeaux, France, 2018</i>	
Ripe with juicy black fruit, smoky spice	
<b>Chateaufeuf de Pape, Domaine Jean Royer</b>	120
<i>Rhone Valley, France, 2023</i>	
Decadent dried red fruits and savory herbs, lots of depth	
<b>Nebbiolo, Barbaresco, Giordano Cavanna</b>	150
<i>Piedmont, Italy, 2022</i>	
Meet the "Queen" Power meets elegance and perfumed red fruit	
<b>Nebbiolo, Barolo, Gheddo</b>	175
<i>Piedmont, Italy, 2020</i>	
"King" of Piedmonte wine! Cherry, anise, leather	
<b>Pinot Noir, Domaine D' Edouard</b>	86
<i>Burgundy, France, 2022</i>	
What many call the most graceful, elegant red wine on earth	
<b>Pinot Noir, Adelaida 'HMR Estate'</b>	98
<i>Paso Robles, California, 2022</i>	
A smooth, velvety, but more powerful style of pinot noir	
<b>Pinot Noir, Winderlea, 'Bounteous'</b>	86
<i>Willamette Valley, Oregon, 2022</i>	
Snappy balckberry, cherry cola goodness	
<b>Sangiovese, Casanuova delle Cerbaie Brunello</b>	133
<i>Tuscany, Italy, 2018</i>	
From the finest strain of sangiovese vines. Power meets elegance	
<b>Grenache/Syrah, Famille Brunier, 'Megaphone'</b>	74
<i>Rhone Valley, France, 2023</i>	
Savory meatiness with roasted black fruits and spices	
<b>Tempranillo, R. Lopez de Heredia 'Vina Bosconia'</b>	119
<i>Rioja, Spain, 2014</i>	
An iconic wine with considerable age from a legendary producer	
<b>Zinfandel, Bedrock 'Old Vine'</b>	72
<i>Sonoma Valley, California, 2023</i>	
From 110 year old vines, roasted plums, black pepper	