

# CHARLESTON GRILL

## Bar Menu

### **Octopus Salad**

Heirloom Cherry Tomatoes, Lemon, Parsley, Capers, Petite Mache

17

### **Smoked Mackerel Unagi**

Compressed Pineapple, Sakura Sauce, Crispy Sticky Rice

15

### **21 Club Steak Tartare**

Capers, Cornichons, Quail Egg, Toast Points

19

### **Charleston Grill Crab Cake**

Creek Shrimp, Lime, Tomato-Dill Vinaigrette

19

### **Truffle Parmesan Popcorn**

10

### **Selection of Cheeses**

**Thomasville Tomme** with Savannah Honey Comb & Pickled Mustard Seeds

**Ewephoria** with Cerignola Emulsion & Toasted Pistachios

**Humboldt Fog** with Cherry Almond Crisps & Beet Gastrique

5/10/15

### **Northern Divine Caviar**

Traditional Garnishes, Toast Points, Buckwheat Blinis

150

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.

Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness.

Please alert your server to any food allergies before ordering.

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## Specialty Cocktails

### **Bourbon Sidecar 15**

*Four Roses Bourbon, Lemon, Cointreau, Chili Honey*

### **The Good Son 15**

*Red Harbor Rum, Pineapple-Vanilla Shrub, Lime*

### **Chili Palmer 15**

*Hornitos Tequila, Ancho Reyes, Cucumber, Cilantro, Chili Powder*

### **Cherry Fitzgerald 15**

*Bulleit Rye Whiskey, Sour Cherry Vermouth, Luxardo, Cherry & Orange Bitters*

### **Daisy Buchanan 15**

*Chapuy Champagne, Rhubarb Bitters, Sugar*

### **Jack & Gin 15**

*Mint & Lemon Infused Hendricks, Jack Rudy Tonic, Soda Water*

### **Mississippi Two Step 15**

*Cathead Honeysuckle Vodka, Green Tea Lemonade*

## Beer & Cider: Craft, Local, & Imports

<b>Westbrook White Thai</b> SC, 5.0%	<b>6</b>	<b>Bell's Two Hearted Ale</b> MI, 7.0%	<b>7</b>
<b>Coast Kolsch 32/50</b> SC, 4.8%	<b>6</b>	<b>Fatty's First Shot IPA</b> SC, 5.0%	<b>6</b>
<b>Stella Artois Lager</b> BEL, 5.0%	<b>6</b>	<b>Coast Hopart IPA (16 oz.)</b> SC, 7.7%	<b>8</b>
<b>Boddington's Pub Ale</b> ENG, 4.6%	<b>6</b>	<b>River Rat Hazelnut Brown Ale</b> SC, 5.4%	<b>6</b>
<b>Palmetto Amber Ale</b> SC, 5.4%	<b>6</b>	<b>Left Hand Milk Stout Nitro</b> CO, 6.0%	<b>7</b>
<b>Duvel Golden Ale</b> BEL, 8.5%	<b>8</b>	<b>Doc's Draft Apple Cider</b> NY, 5.0%	<b>6</b>

**Rodenbach Grand Cru Ale (750 mL)** BEL, 6.0% **24**

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## Scotch Whisky

<b>Glenmorangie</b> 10 yr Highland	14
<b>Glenmorangie</b> 18 yr Highland	26
<b>Dalmore</b> 12 yr Highland	12
<b>Dalwhinnie</b> 15 yr Highland	14
<b>Oban</b> 14 yr Highland	14
<b>Macallan</b> 12 yr Speyside	14
<b>Macallan</b> 18 yr Speyside	25
<b>Macallan</b> 25 yr Speyside	100
<b>Glenfiddich</b> 12 yr Speyside	14
<b>Balvenie</b> 12 yr "Double Wood" Speyside	14
<b>Glenlivet</b> 12 yr Speyside	12
<b>Glenlivet</b> 15 yr Speyside	16
<b>Glenlivet</b> 18 yr Speyside	24
<b>Talisker</b> 10 yr Isle of Skye	14
<b>Ardbeg</b> 10 yr Islay	12
<b>Laphroig</b> 10 yr Islay	12
<b>Lagavulin</b> 16 yr Islay	16
<b>Springbank</b> 15 yr Campbeltown	18
<b>Glenkinchie</b> 10 yr Lowland	12
<b>Johnnie Walker</b> "Blue Label" Blended	45

## Mezcal & Aged Rum

<b>Barbancourt</b> "Estate Reserve" 15 yr Haiti	14
<b>Red Harbor Rum</b> Charleston, SC	12
<b>Del Maguey Mezcal</b> Oaxaca	18
"Santo Domingo Albarradas"	
<b>Don Julio</b> "Añejo" Jalisco	14
<b>Tears of LLorona</b> "Extra Añejo" Jalisco	29

## Brandy & Eau de Vie

<b>Jacopo Poli</b> "Sarpa di Poli" Grappa	18
<b>Lorenzo Inga</b> "Moscato" Grappa	14
<b>Purkhart Apricot Eau de Vie</b> Austria	14
<b>Boulard</b> VSOP "Pays d'Auge" Calvados	12
<b>Castarède</b> VSOP Armagnac	15
<b>Larrassingle</b> XO Armagnac	15
<b>Germain-Robin</b> XO Mendocino Co.	17
<b>Courvoisier</b> VSOP Cognac	14
<b>Hennessy</b> VS Cognac	12
<b>Hennessy</b> XO Cognac	36
<b>Martell</b> "Cordon Bleu" Cognac	18
<b>Rémy Martin</b> XO Cognac	28
<b>Rémy Martin</b> "Louis XIII" Cognac	350
125 for .5 oz    225 for 1 oz    300 for 1.5 oz	

## Whiskey & Rye

<b>Bulleit</b> "Small Batch" Rye Indiana	12
<b>Whistle Pig</b> 10 yr Rye Vermont	16
<b>Templeton</b> "Small Batch" Rye Iowa	12
<b>Bernheim</b> "Small Batch" Wheat Kentucky	14
<b>Wild Turkey</b> "Rare Breed" Kentucky	14
<b>Basil Hayden's</b> 8 yr Kentucky	14
<b>Booker's</b> 8 yr Kentucky	16
<b>Knob Creek</b> 9 yr Kentucky	14
<b>Eagle Rare</b> 10 yr Kentucky	14
<b>Jack Daniel's</b> "Single Barrel" Tennessee	14
<b>1792</b> "Ridgemont Reserve" Kentucky	12
<b>Four Rose's</b> "Single Barrel" Kentucky	14

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## Champagne & Sparkling Wines

	Glass	Bottle
<b>Bocelli Prosecco</b> Extra Dry Veneto	11	55
<b>Chapuy Blanc de Blancs</b> "Réserve, Grand Cru" Brut Champagne	17	85
<b>R. Pouillon Rosé</b> "1er Cru" Brut Mareuil-sur-Aÿ, Champagne	22	105
<b>Krug</b> "Grande Cuvée" Brut Champagne	39	195

## White Wines: Listed from Driest to Richest

<b>La Fruitière Muscadet-Sèvre et Maine</b> "Gneiss de Bel Abord" Loire Valley 2013	11	42
<b>Scarpetta Pinot Grigio</b> Venezia 2014	11	42
<b>Do Ferreiro Albariño</b> Salnés, Rias Baixas 2014	15	59
<b>Ciro Biondi Etna Bianco</b> "Outis" Sicily 2014	17	66
<b>Whitehaven Sauvignon Blanc</b> Marlborough 2015	11	42
<b>Steele Chardonnay</b> "Steele Cuvée" California 2014	11	42
<b>Chanin Chardonnay</b> "Sanford & Benedict Vineyard" Sta. Rita Hills 2013	19	74
<b>Dupont-Fahn Meursault</b> "Les Clous" Burgundy 2013	22	86
<b>F.X. Pichler Grüner Veltliner Smaragd</b> "Urgestein Terrassen" Wachau 2013	15	59
<b>Gut Hermansberg Riesling Kabinett</b> Nahe 2013	11	42

## Rosé

<b>Tablas Creek Rosé</b> "Dianthus" Paso Robles 2014	14	55
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## Red Wines: Listed from Lightest to Fullest

<b>Daniel Bouland Morgon</b> "Delys" Beaujolais 2014	13	50
<b>Division Pinot Noir</b> "Un" Willamette Valley 2014	16	60
<b>Luli Pinot Noir</b> Santa Lucia Highlands 2013	11	45
<b>Arcadian Pinot Noir</b> "Sleepy Hollow Vineyard" Santa Lucia Highlands 2008	20	78
<b>Fantino Barbera d'Alba</b> "Vigna dei Dardi" Piedmont 2006	14	56
<b>Susana Balbo Malbec</b> Valle de Uco, Mendoza 2012	11	42
<b>Swanson Merlot</b> Napa Valley 2012	12	47
<b>Pax Syrah</b> "Griffin's Lair" Sonoma Coast 2012	23	90
<b>Mazzocco Cabernet Sauvignon</b> Dry Creek Valley 2012	12	46
<b>Chateau Carbonnieux Pessac-Léognan</b> "Grand Cru Classé" Bordeaux 2012	25	95
<b>Cliff Lede Cabernet Sauvignon</b> Stag's Leap District 2012	29	110

## "Bucket List" Selections: Using Argon Gas Preservation

<b>Schoffit Riesling</b> "Clos Saint-Théobald, Rangen, Grand Cru" Alsace 2012	22	86
<b>Domaine de Chavalier Pessac-Léognan Blanc</b> "Grand Cru Classé" Bordeaux 2012	48	184
<b>Marquis d'Angerville Volnay</b> "Champans, 1er Cru" Burgundy 2009	49	191
<b>Gaja Langhe</b> "Costa Russi" Piedmont 2006	125	500
<b>Sine Qua Non Grenache</b> "Stein" California 2012	85	325
<b>Araujo Cabernet Sauvignon</b> "Eisele Vineyard" Napa Valley 2009	125	500
<b>Dal Forno Romano Valpolicella Superiore</b> "Monte Lodoletta" Veneto 2007	60	225