

# Cocktails | \$15

---

*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**

Botanical Spirit, Cardamom Liqueur, Fresh Grapefruit, Float of Prosecco

*Floral, Citrus & Bubbly*

## **The Infield**

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*

## **Belmond 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*

## **The Conductor**

Wild Turkey Honey Infused with Vanilla & Cinnamon,

Hoodo Chickory Liqueur, Lemon

*Holiday Sweetness Balanced with Citrus*

## **Mouzon's Mash**

Gentleman Jack, Fresh Peach, Mint, Lemon

*Sweet Peach Balanced with Citrus, Mint & Whiskey*

## **Peppery Peach Paloma**

Ancho Reyes, Herradura Reposado, 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*

## **Murdock's Mystery**

Montelobos Mezcal, Fresh Pineapple Juice,

Pepper Brine

*Smokey & Sweet with a Hint of Spice*

## **Cranberry Allspice Old Fashioned**

Barbancourt 15yr, Bitters, Allspice, Brown Sugar

Simple Syrup

*Holiday Spiced Twist on the Classic Old Fashioned*

# Tapas

---

Menu items are served a la carte. Choose three items served tapas style for \$36.

## **Crab Cakes** \$21

Two Petite Lump Crab Cakes, Warm Tomato,  
Bacon & Corn Salad

*Stag's Leap Chardonnay \$17*

## **Seared Scallops\*** \$20

Diver Scallops, Sweet & Sour Wild Mushrooms,  
Applewood Smoked Bacon

*Fournier Sancerre \$16*

## **Spinach, Artichoke & Goat Cheese Dip** \$13

Sautéed Spinach, Artichoke Hearts,  
Goat & Cream Cheeses, Toasted Pita

*Sonoma-Cutrer Chardonnay \$16*

## **Hummus & Pita** \$12

Roasted Tomato, Fresh Herbs, Olive Oil

*Karl Erbes Riesling Spätlese \$13*

## **Sliders\*** \$14

Mini '21' Burger, Bacon Jam, Arugula, Mayonnaise

*Bouchaine Pinot Noir \$15*

## **Short Rib Grilled Cheese** \$16

Swiss Cheese, Glazed Beef Short Ribs, Au Jus

*Barnard Griffin Merlot \$13*

## **Lobster Roll** \$16

Maine Lobster, Herbed Mayonnaise, Brioche Bun

*Veuve Clicquot-Ponsardin Brut \$24*

## **Chef's Selection of Artisan Cheeses** \$16

Three Cheeses, Accompaniments

*Belulla Chardonnay \$12*

## **Prosciutto di Parma** \$15

Warm Olives, Tuscan Bread, Manchego Cheese

*Catena Cabernet Sauvignon \$13*

## **Falafel** \$13

Chickpeas, Romesco Sauce, Yogurt, Curry

*Val de Mer Brut Rosé \$14*

## **Fried Oysters\*** \$14

Fried Select Oysters, Spinach Cream Sauce,  
Grated Parmesan, Bacon, Wasabi Caviar

*Avinyó Cava Brut \$11*

## **Lamb Pops\*** \$18

Feta Cheese, Marinated Cucumber & Tomato Salad

*Susana Balbo Malbec \$13*

*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.*

*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 Brut (Spain)</b>	<b>\$11/50</b>
Taittinger Brut "La Française" (Champagne)	\$90
<b>Veuve Clicquot-Ponsardin Brut (Champagne)</b>	<b>\$24/115</b>
Dom Pérignon Brut '09 (Champagne)	\$325
Bollinger Brut Rosé (Champagne)	\$175
<b>Val de Mer Brut Nature Rosé (Burgundy)</b>	<b>\$14/65</b>

## INTERESTING WHITE WINES

Trimbach Riesling "Reserve" '13 (Alsace)	\$55
Dönnhoff Riesling "GG Hermannshöhle" '15 (Nahe)	\$121
Huët Vouvray Sec "Le Haut-Lieu" '15 (Loire)	\$75
A.A. Badenhorst Chenin Blanc '09 (Coastal Region)	\$53
Lillian Roussanne '13 (California)	\$115
Gravner Ribolla Gialla "Weisshaus" '05 (Venezia Giulia)	\$160

## PINOT GRIGIO & LIGHT DRY WHITE WINES

<b>Scarpetta Pinot Grigio '16 (Venezia)</b>	<b>\$13/50</b>
Santa Margherita Pinot Grigio '16 (Valdadige)	\$70
Do Ferreira Albariño '15 (Salnés, Rias Baixas)	\$59
Weinbach Pinot Blanc "Réserve" '16 (Alsace)	\$70
Colterenzio Pinot Bianco "Weisshaus" '13 (Alto Adige)	\$65

## SAUVIGNON BLANC

<b>Fournier Sancerre "Les Belles Vignes" '16 (Loire)</b>	<b>\$16/60</b>
Cakebread Sauvignon Blanc '16 (Napa)	\$75
<b>Whitehaven Sauvignon Blanc '17 (Marlborough)</b>	<b>\$13/50</b>
Saint Clair Sauvignon Blanc "Reserve" '16 (Marlborough)	\$75
Château de Chantegrive Graves "Caroline" '14 (Bordeaux)	\$86

## CHARDONNAY

<b>Belulla Chardonnay '17 (Southern France)</b>	<b>\$12/45</b>
<b>Bouchard Pouilly-Fuissé '16 (Burgundy)</b>	<b>\$15/57</b>
Dupont-Fahn Meursault "Les Clous" '16 (Burgundy)	\$95
<b>Sonoma-Cutrer Chardonnay '16 (Sonoma Coast)</b>	<b>\$16/60</b>
Jordan Chardonnay '16 (Russian River Valley)	\$77
<b>Stag's Leap Wine Cellars Chardonnay "Karia" '16 (Napa)</b>	<b>\$17/65</b>
Rombauer Chardonnay '16 (Carneros)	\$83
Ceritas Chardonnay "Peter Martin Ray" '12 (Santa Cruz)	\$120
<b>Kistler Chardonnay "Les Noisetiers" '15 (Sonoma Coast)</b>	<b>\$32/127</b>

## DRY ROSÉ & SWEET WINES

<b>Miraval Rosé '17 (Côtes de Provence)</b>	<b>\$16/60</b>
<b>La Spinetta Moscato d'Asti "Biancospino" '17 (Piedmont)</b>	<b>\$11/50</b>
<b>Karl Erbes Riesling Spätlese '15 (Mosel)</b>	<b>\$13/50</b>
Kruger-Rumpf Riesling Spätlese '10 (Nahe)	\$70
Domaines Ott Bandol Rosé "Romassan" '15 (Provence)	\$95

## INTERESTING REDS & RED BLENDS

Cesani Chianti Colli Senesi "Pancole" '16 (Tuscany)	\$55
<b>Ruffino Chianti Classico "Riserva Ducale" '14 (Tuscany)</b>	<b>\$12/46</b>
Fanti Brunello di Montalcino '12 (Tuscany)	\$109
Paitin Barbaresco "Serra" '11 (Piedmont)	\$75
Zenato Amarone Classico "Riserva" '09 (Veneto)	\$192
Montaribaldi Vagnona Dolcetto d'Alba '13 (Piedmont)	\$50
Marqués de Cáceres Rioja "Gran Reserva" '10 (Spain)	\$72
Flor de Pingus Ribera del Duero '11 (Spain)	\$166
Château Paveil de Luxe Margaux '12 (Bordeaux)	\$84
Château Pince Pomerol '06 (Bordeaux)	\$91
Guigal Gigondas '13 (Rhône)	\$61
Vieux Lazaret Châteauneuf-du-Pape '13 (Rhône)	\$83
<b>Orin Swift Red Blend "Abstract" '16 (California)</b>	<b>\$14/55</b>
L'Aventure "Côte a Côte" '10 (Paso Robles)	\$150
Banshee Red Blend "Mordecai" '14 (California)	\$65
Manifesto Zinfandel '15 (Lodi)	\$52
Turley Zinfandel "Frederick's Vineyard" '15 (Sonoma Valley)	\$109

## PINOT NOIR

<b>Latour Pinot Noir "Valmoissine" '15 (Ardèche)</b>	<b>\$12/45</b>
Gagnard-Delagrange Chassagne-Montrachet '13 (Burgundy)	\$65
Girardin Volnay "Les Vieilles Vignes" '14 (Burgundy)	\$95
Sokol Blosser Pinot Noir '14 (Dundee Hills)	\$70
<b>Bouchaine Pinot Noir '14 (Carneros)</b>	<b>\$15/55</b>
Lioco Pinot Noir "Hirsch Vineyard" '13 (Sonoma Coast)	\$138
Kistler Pinot Noir '14 (Russian River Valley)	\$150
Belle Glos Pinot Noir "Las Alturas Vineyard" '16 (Santa Lucia Highlands)	\$98
Goldeneye Pinot Noir '14 (Anderson Valley)	\$110

## MALBEC & MERLOT

<b>Barnard Griffin Merlot '15 (Columbia Valley)</b>	<b>\$13/50</b>
Rombauer Merlot '14 (Carneros)	\$83
Duckhorn Merlot '13 (Napa Valley)	\$85
<b>Susana Balbo Malbec '15 (Mendoza)</b>	<b>\$13/50</b>
Viña Cobos Malbec "Bramare" '13 (Mendoza)	\$99

## CABERNET SAUVIGNON

<b>Catena Cabernet Sauvignon '15 (Mendoza)</b>	<b>\$13/50</b>
<b>Kith &amp; Kin Cabernet Sauvignon '16 (Napa)</b>	<b>\$20/78</b>
Sparkman Cabernet Sauvignon '12 (Red Mountain)	\$95
Mount Eden Cabernet Sauvignon '10 (Santa Cruz Mtns.)	\$118
Viña Cobos Cabernet Sauvignon "Felino" '15 (Mendoza)	\$63
Kanonkop Cabernet Sauvignon '12 (Simonsberg)	\$84
<b>Silver Oak Cabernet Sauvignon '13 (Alexander Valley)</b>	<b>\$38/150</b>
<b>Caymus Cabernet Sauvignon "Special Select" '14 (Napa)</b>	<b>\$69/275</b>
Shafer "Hillside Select" '04 (Stag's Leap District)	\$450

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

# Desserts | \$9

---

## Strawberry Granola Tart

Goat Cheese Crema, Agave Strawberries

## 'Smores' Bread Pudding

Malted Graham Cracker Ice Cream, Chocolate Raspberry Sauce

## Molten Chocolate Lava Cake

Blackberry Buttermilk Ice Cream, Toasted Almond Crème Anglaise, Candied Almonds

## Classic Crème Brûlée

Caramelized Sugar, Fresh Strawberries

## Fig & Rosemary Ice Cream Sandwiches

Fig Ice Cream, Rosemary Shortbread, Raspberry Fig Puree, Lemon-Cardamom Pistachios

## Lemon Madeleine Cake

Country Peach Jam, Whipped Cream, Kiwi Coulis

## Housemade Ice Creams & Sorbets

Ask your server for today's flavors

## Dessert Cocktails | \$15

---

### Chocolate Whisky Cake

Chivas Regal, Kahlua, Chocolate, Irish Cream

### Waiting for Snow

Captain Morgan Spiced Rum, Godiva Milk Chocolate, White Crème de Menthe, Irish Cream

## Dessert Wines

---

Port, Sherry & Madeira

---

Sablettes Sauternes 2012 (Bordeaux)	\$16
Lustau Amontillado "Los Arcos Reserva" (Sherry)	\$10
Rare Wine Co. Sercial "Charleston" (Madeira)	\$19
Warre's 10yr Tawny "Otima" (Oporto)	\$14
Fonseca 20yr Tawny (Oporto)	\$16
Fiest "Late Bottle Vintage" 2007 (Oporto)	\$12

## Apéritifs

---

Cocchi Americano	\$10.5
Carpano Antica	\$12
Hoodoo Chicory	\$10
Lillet Blanc	\$10.5

## Digestifs

---

Averna Amaro	\$10.5
Caravello Limoncello	\$10
Fernet Branca	\$10.5
Grappa di Moscato	\$14
Montenegro Amaro	\$12
Southern Amaro	\$10.5

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.

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

# Spirits

---

## Bourbon

1792	\$14
Angel's Envy*	\$14
Basil Hayden	\$14
Blanton's*	\$18
Booker's*	\$24
Buffalo Trace*	\$12
Bulleit	\$12
Colonel Taylor Small Batch*	\$14
Eagle Rare	\$14
Elijah Craig Barrel Proof*	\$19
Four Roses Single Barrel	\$14
Hudson Baby Bourbon	\$16
Knob Creek	\$14
Makers Mark	\$12
Old Forester 1920*	\$19
Stagg Jr.	\$16
Wild Turkey 101	\$12
Woodford Reserve	\$14

\*Limited Availability

## Whiskey & Blends

Bulliet Rye	\$14
Bushmills	\$12
Chivas 12yr	\$12
Gentlemen Jack	\$12
Jameson	\$12
Johnny Walker Black	\$12
Johnny Walker Blue	\$45
Redemption Rye	\$12
Templeton Rye	\$12.5
Whistlepig Rye	\$18
Woodford Reserve Rye	\$14

## Tequila

Casa Noble Añejo	\$16
Don Julio 1942	\$25
Espolon Blanco	\$9
Herradura Reposado	\$12
Montelobos Mezcal	\$12
Patron Silver	\$12

## Single Malt Scotch

Dalwhinnie 15yr (Highland)	\$14
Glenfiddich 12 yr (Speyside)	\$14
Glenlivet 12yr (Speyside)	\$12
Glenlivet 18yr (Speyside)	\$24
Glenmorangie 10yr (Highland)	\$14
Highland Park 12yr (Orkney)	\$14
Lagavulin 16yr (Islay)	\$16
Laphroig 10yr (Islay)	\$12
Macallan 12yr (Speyside)	\$14
Macallan 18yr (Speyside)	\$25
Macallan 25yr (Speyside)	\$150
Oban 14yr (Highland)	\$14
Talisker 10yr (Isle of Skye)	\$14

## Cognac & Armagnac

Boulard Calvados	\$12
Castarede	\$15
Courvoisier VSOP	\$14
Hennessy VS	\$12
Hennessy XO	\$36
Martel Cordon Bleu	\$18
Remy Martin "Louis XIII" Cognac	\$350
<i>(Other Serving Size Options: \$125/.5 oz, \$225/1 oz, or \$300/1.5 oz)</i>	
Remy Martin VSOP	\$14
Remy Martin XO	\$28

## Gin

Beefeater	\$9
Cardinal Barrel Rested	\$10.5
Hendricks	\$12
Nolet Silver	\$12
Sapphire	\$12
Tanqueray	\$10.5

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

## Vodka

Absolut	\$10.5
Absolut Pepp	\$10.5
Belvedere	\$12
Carolina Reaper	\$10.5
Chopin	\$12
Deep Eddy Ruby Red	\$10.5
Effen Cucumber	\$10.5
Effen Raspberry	\$10.5
Firefly Vodka	\$10.5
Grey Goose	\$12
Grey Goose Orange	\$12
Ketel One	\$10.5
Ketel Citroen	\$10.5
Smirnoff	\$9
Stoli	\$10.5
Stoli Vanilla	\$10.5
Titos	\$10.5

## Rum

Bacardi	\$9
Barbancourt	\$12
Captain Morgan	\$10.5
Goslings Black Seal	\$10.5
Malibu	\$9
Mt. Gay	\$10.5
Myers	\$10.5
Ron Zacapa 23	\$12

# Beer

## Draft

IPA	\$7
Pilsner	\$7
Rotating Seasonal	\$7

## 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	\$6
 Coast Kolsch	\$6
Duvel	\$8
Lonerider Sweet Josie Brown Ale	\$6
 Palmetto Amber	\$6
Sam Adams Boston Lager	\$6
 Westbrook White Thai	\$6

 - *Brewed in South Carolina*