

DRINK MENU

UPDATED 4.26.17

16 craft beers on tap | classic cocktails
the barkeep's daily toast | bubbles & vino
barreled-aged cocktail offerings



enjoy.

FINE LIQUORS

Bourbon / Rye / Whiskey

Basil Hayden's Bourbon
Booker's Bourbon
Bulleit Rye Bourbon
Crown Royal
Elijah Craig 12 Year Bourbon
Evan Williams
Four Roses Small Batch
Jack Daniel's
Jameson Irish Whiskey
Knob Creek Rye
Maker's Mark
Michter's Whiskey
Tin Cup Whiskey
Woodford Reserve Bourbon

Gin

Beefeater London Dry
Hendrick's
New Amsterdam
Tanqueray

Liqueurs, Etc.

Amaretto di Saronno
Bailey's Irish Cream
Campari
Domaine de Canton
Fireball
Galliano
Galliano Ristretto
Grand Marnier
Jagermeister
Kahlua
Rumple Minze

Scotch

Dewar's
Glenfiddich 12
Glenlivet
Glenmorangie 10
Macallan 12

Vodkas

Cathead Honeysuckle
Firefly Sweet Tea
Grey Goose
Hangar One
Ketel One
Ketel One Citroen
New Amsterdam
Stolichnaya
Stoli Ohranj
Stoli Razberi
Tito's Handmade Vodka

Rum

Bacardi Superior
Blue Chair Bay Banana
Captain Morgan
Flor de Caña
Grand Reserve 7yr
Gosling's
Malibu
Mount Gay
Myers's Dark
Sea Island Spice

Tequilas

1800 Silver
Camarena
Casamigos Reposado
Herradura Blanco
Patrón
Maestro Dobel

TAVERN COCKTAILS

CLASSIC COCKTAILS WITH A T&T TWIST

T&T Old Fashioned \ 8.00

tin cup whiskey, clementine, morello cherry,
jerry thomas bitters

Black & Blue Mule \ 8.00

stolichnaya vodka, blueberry & blackberry compote,
fresh lime, ginger beer

This Is Our Jam \ 9.00

hendricks gin or hangar one vodka, lemon,
simple syrup & house made seasonal jam

Salted Watermelon Rosé \ 9.00

bacardi rum, fresh salted watermelon,
english cucumber, rosé

Charred Pineapple Daisy Fresno \ 9.00

herradura blanco tequila, charred pineapple,
house-made sour, fresno pepper

Nowhere To Go Nowhere To Be \ 8.00

blue chair bay banana rum, coconut chai tea, fresh pineapple,
cardamom , gum syrup, angostura

Blueberry Sage Sangria \ 8.00

charleston blueberry wine, pinot grigio, sage simple syrup,
fresh orange, san pellegrino limonata

Grapefruit Rosemary Collins \ 9.00

hangar one vodka, fresh grapefruit,
rosemary, house-made sour, soda

Blueberry Lemon Breeze \ 8.00

limoncello, champagne brut, fresh pressed blueberries

Seasonal Barrel Aged Offerings \ varies

Our T&T bartenders are mixing up various seasonal cocktail
“batches” that are aged in oak barrels until they’ve developed
into flavorful, unique drinks. Ask about our current offering.

Don't see an old favorite?

just ask. if we have what it calls for we'll make it!

BOTTLES & CANS

Beer	\$\$\$
Amstel Light	5.00
Blue Moon	5.00
Budweiser	3.50
Bud Light	3.50
Cigar City Brewing Jai Lai IPA \ <i>Can</i>	5.00
Coors Light	3.50
Corona	5.00
Corona Light	5.00
Michelob Ultra	3.50
Miller Lite	3.50
Sam Adams	5.00
Schofferhofer Grapefruit	5.00
Stella Artois	5.00
Westbrook IPA \ <i>Can</i>	5.50
Westbrook One Claw Rye Pale Ale \ <i>Can</i>	5.50
Yuengling	3.50

DRAFTS

	ABV%	12oz	16oz
Allagash White Witbier Portland, ME	5.1	5.00	7.00
Bold Rock Carolina Cider Apple Cider Nellysford, VA	4.7	5.00	7.00
Coast HopArt IPA IPA N. Charleston, SC	7.7	5.50	7.50
Coast Rye Knot American Brown Ale N. Charleston, SC	6.2	5.00	7.00
Devils Backbone Vienna Lager Amber Lager Roseland, VA	5.2	4.00	6.00
Dogfish Seaquench Ale Gose Milton, DE	4.1	5.00	7.00
Founders All Day IPA American IPA Grand Rapids, MI	4.7	5.00	7.00
Freehouse Ashley Farmhouse Ale Saison Charleston, SC	6.1	5.50	7.50
Freehouse Folly's Pride American Blonde Ale Charleston, SC	4.5	5.00	7.00
Guinness Draught 20oz. Dry Stout Ireland	4.2		7.00
Holy City Pluff Mud Porter Porter Charleston, SC	5.5	5.00	7.00
Low Tide Brewing Sweet Caroline Kölsch Johns Island, SC	4.5	5.00	7.00
Revelry Gullah Cream Ale Cream Ale Charleston, SC	5.5	5.50	7.50
Stone Brewing IPA American IPA Escondido, CA	6.9	5.00	7.00
Tradesman Shift Change White Stout Charleston, SC	6.0	5.00	7.00
Westbrook White Thai Wheat Beer Mt. Pleasant, SC	5.0	5.00	7.00

WHITE WINES

	Glass	Bottle
Chapoutier Belleruche CDR Rose, Rhone, FR <i>Blend of Grenache, Cinsault, and Syrah. Aromas of currant, raspberry and cherry with a round finish.</i>	9.00	35.00
Castel du Maures Rose, Provence, FR <i>Fresh crushed berries, dried herbs and pomegranate with balanced acidity.</i>	10.00	39.00
Benvolio Pinot Grigio, Friuli, IT <i>Delicate nuances of lychee, apple and pear leading to a dry, crisp and full-bodied white.</i>	7.00	27.00
J Vineyards Pinot Gris, CA <i>Fresh pineapple notes paired with candied lemon and honeysuckle aroma.</i>	10.00	39.00
MAN Chardonnay, Paarl, ZA <i>Notes of citrus, lime and pineapple with a touch of oak.</i>	8.00	31.00
Sonoma-Cutrer Chardonnay, CA <i>Fruit aromas of white peach, and nectarine are followed by hints of toast and butterscotch.</i>	12.00	47.00
Mer Soleil Silver Chardonnay, CA <i>Intense aromas of green pear, Meyer lemon and orange blossom with crisp acidity.</i>	12.00	47.00
William Hill Sauvignon Blanc, North Coast CA <i>Expresses Meyer lemon, ruby grapefruit and exotic kaffir lime with balanced acidity.</i>	9.00	35.00
Mohua Sauvignon Blanc, Marlborough, NZ <i>Fresh and juicy with ripe citrus, grapefruit, melon and passion fruit.</i>	10.00	39.00
Essay Chenin Blanc, Western Cape, ZA <i>Aromas of guava, melon, and white flowers with refreshing acidity.</i>	8.00	31.00
Martin Codax Albarino, Rias Biexas, ES <i>Delicate, medium-bodied with a dry finish framed by bright minerality with hints of apple and pear.</i>	9.00	35.00
Grace Lane Riesling, Yakima Valley, WA <i>Elegant yet complex flavors of honey, white peach, with a fresh rounded finish.</i>	8.00	31.00

SELECT WHITES

	Bottle
Chateau de Sancerre, Loire, FR <i>Typical of Sancerre with notes of white flowers, citrus and flinty nuances.</i>	62.00
Emmolo Sauvignon Blanc, Napa, CA <i>Aromas of citrus, wet stone, lime zest and grapefruit with significant minerality and a round finish.</i>	45.00
Bourgogne Chardonnay, Burgundy, FR <i>Aromatic citrus, green apple paired with layered minerality.</i>	55.00
Cambria Chardonnay, Santa Maria Valley, CA <i>Opens with lively flavors of citrus, pineapple, white peach and apple finishing with light oak spice aromas.</i>	50.00
Far Niente Chardonnay, Carneros, CA <i>Tropical nuances alongside melon, juicy citrus and a layer of toasted oak and mineral.</i>	125.00
JM Boillot Montagny Chardonnay, Burgundy, FR <i>Notes of vanilla bean, lemon and spearmint refined with elegance.</i>	80.00

BUBBLES

	Glass	Bottle
Villa Sandi Il Fresco Rose, Veneto, IT <i>Fruity and flowery with hints of ripe golden apple and small mountain flowers.</i>	9.00	35.00
Primaterra Prosecco, Veneto, IT <i>Pale gold in color, soft and creamy with bright and delicate bubbles.</i>	8.00	31.00
Piper Heidsieck Brut Champagne, FR <i>Fresh fruit, with pear and russet apple, and a few hints of citrus.</i>		90.00
Schramsberg Mirabelle Brut, North Coast, CA <i>Nuances of red apple, apricot, lemon custard with hints of hazelnut and warm brioche. The palate is crisp with a lingering finish</i>		50.00

RED WINES

	Glass	Bottle
Montes Pinot Noir, Casablanca, CL <i>Hints of violet and berries satisfies the palate with a long, smooth and elegant finish.</i>	9.00	35.00
Carmel Road Pinot Noir, Monterey, CA <i>Complex flavors ranging from cherry pie filling to rhubarb, pomegranate and dusty brown spices.</i>	12.00	47.00
Kaiken Malbec, Mendoza, AR <i>Ripe fruit, traces of tobacco, strong tannins with a long and persistent finish.</i>	9.00	35.00
Murphy Goode Red Blend, CA <i>Ruby red color and round mouthfeel with raspberry and Bing cherry notes.</i>	7.00	27.00
Perrin Cotes du Rhone Red Blend, Rhone, FR <i>A beautiful deep red hue that seems almost opaque expresses caramel and spices that mingle with red berry fruit.</i>	8.00	31.00
Brancaia TRE, Tuscany, IT <i>Flavors of fresh fruit, wild berries and tomato leaf.</i>	12.00	47.00
Casa Lapostolle Cab. Sauv., Rapel Valley, CL <i>Intense purple color with a nose full of fresh plum and cherries finishing with very juicy tannins.</i>	8.00	31.00
Storypoint Cabernet Sauvignon, CA <i>Lush on the palate with notes of dark fruits, vanilla and baking spices finishing with round tannins.</i>	10.00	39.00

DESSERT WINE

	Glass	Bottle
Warre's Otima 10 YR Tawny Port, PT <i>Ripe and rich with loads of caramel, toffee, honey and dried fruit. Full bodied and sweet with a long elegant finish.</i>	9.00	

SELECT REDS

	Bottle
L'Envoye Pinot Noir, Willamette Valley, OR <i>The palate is lush with cherry and pomegranate balanced with an earthy complexity and supple tannins.</i>	60.00
Hartford Court Pinot Noir, RRV, Sonoma, CA <i>Notes of blood orange, rose petals, blueberry and blackcurrant fruit, with killer concentration and length.</i>	125.00
Susana Balboa Malbec, Mendoza, AR <i>Dark notes of black cherry and violets framed by hints of oak, mint and bittersweet chocolate.</i>	50.00
Chateau Souverain Merlot, CA <i>Dark ruby in color, this wine offers a classic plum and cherry aroma layered with cinnamon, toffee and toasty oak.</i>	32.00
Silver Palm Cabernet Sauvignon, North Coast, CA <i>Flavors of black cherry, spice and oak with round firm tannins lead to a soft and silky lingering finish.</i>	45.00
Stonestreet Estate Cabernet Sauvignon, Sonoma, CA <i>Vivid flavors of black cherry and plum with bay leaf and fresh tobacco adding further dimension with chalky tannins.</i>	70.00
Gallo Signature Cabernet Sauvignon, Napa, CA <i>A complex wine with velvety tannins that meld with hints of warm oak to create a long supple finish.</i>	85.00
Honig Cabernet Sauvignon, Napa, California <i>Lush tannins flow into a lengthy finish accented by bright fruit.</i>	100.00
Groth Cabernet Sauvignon, Oakville, CA <i>Big and lush with a soft, supple texture and a sweet vanilla character with notes of blackberry.</i>	135.00
Caymus Cabernet Sauvignon, Napa, CA <i>Wine is balanced, rich, expressive and impressively complex.</i>	150.00
Two Hands "Gnarly Dudes" Shiraz, Barossa Valley, AT <i>The palate is full of rich flavors of spice, black pepper, raspberry, plum and liquorice.</i>	65.00
Beran Zinfandel, CA <i>Smoky cedar, vanilla and sweet tobacco flavors blend with cassis, cranberry and warm blackberry pie.</i>	45.00
Frescobaldi Nipozzano Chianti, Tuscany, IT <i>Tart red cherry, tea leaf, and spice with soft tannins</i>	50.00