

# DRINK MENU

UPDATED 6.6.18

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  
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  
Woodford Reserve Double Oak

## **Gin**

Beefeater London Dry  
Hendrick's  
Jocassee  
New Amsterdam  
Tanqueray

## **Liqueurs, Etc.**

Amaretto di Saronno  
Aperol  
Bailey's Irish Cream  
Belle Isle Honey Habanero  
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  
Captain Morgan  
Gosling's  
Malibu  
Mount Gay  
Myers's Dark

## **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

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

### **Grapefruit Rosemary Collins** \ 9.00

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

### **Tavern Blood Orange Paloma** \ 8.00

belle isle honey habanero, fresh grapefruit,  
burnt honey, aranciata rossa

### **Papaya Mai Tai** \ 9.00

plantation 3 star rum, hamilton demerara rum,  
papaya, lime, orgeat, orange curacao

### **Strawberry Daisy Fresno** \ 9.00

herradura blanco tequila, boone hall farms strawberries,  
house made sour, fresno simple

### **Seasonal Sangria** \ 8.00

charleston blueberry wine, pinot grigio,  
fresh citrus, sage simple, limonata

### **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

<b>Beer</b>	<b>\$\$\$</b>
Amstel Light	5.00
Bell's Oberon \ <i>Can</i>	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
Holy City Paradise Session IPA \ <i>Can</i>	5.00
Michelob Ultra	3.50
Miller Lite	3.50
Palmetto Huger Street Wheat \ <i>Can</i>	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
<b>Freehouse Little Nug</b> Dry Hopped Pale Ale   Charleston, SC	5.2	5.00	7.00
<b>Southern Barrel Brewing Co.</b> <b>Southern Helles</b> Lager   Bluffton, SC	5.4	5.00	7.00
<b>Munkle Brewing Brugge City Brune</b> American Brown Ale   Charleston, SC	6.2	5.50	7.50
<b>Coast HopArt IPA</b> IPA   N. Charleston, SC	7.7	5.50	7.50
<b>Founders All Day IPA</b> American IPA   Grand Rapids, MI	4.7	5.00	7.00
<b>Stone Brewing IPA</b> American IPA   Escondido, CA	6.9	5.00	7.00
<b>Revelry Never Sunny</b> New England Style IPA   Charleston, SC	6.5	5.50	7.50
<b>Low Tide Brewing Sweet Caroline</b> Kölsch   Johns Island, SC	4.5	5.00	7.00
<b>Revelry Gullah Cream Ale</b> Cream Ale   Charleston, SC	5.5	5.50	7.50
<b>Moody Tongue Steeped Emperor's Lemon Saison</b> Saison   Chicago, IL	6.3	6.00	8.00
<b>Low Tide Brewing "Rock The Boat" Dry Hopped Sour</b> Sour Ale   Johns Island, SC	7.0	6.00	8.00
<b>Snafu Brewing Snafu-Tang</b> Sour Ale   North Charleston, SC	5.3	5.50	7.50
<b>Original Sin Dry Rosé Hard Cider</b> Cider   New York, NY	6.5	5.00	7.00
<b>Allagash White</b> Witbier   Portland, ME	5.1	5.00	7.00
<b>Westbrook White Thai</b> Wheat Beer   Mt. Pleasant, SC	5.0	5.00	7.00
<b>Guinness Draught</b> 20oz. Dry Stout   Ireland	4.2		7.00

# WHITE WINES

	Glass	Bottle
Rosehaven Rosé, CA <i>Elegant flavors of ripe watermelon and strawberry.</i>	8.00	31.00
Castel des Maures Rosé, Provence, FR <i>Fresh crushed berries, dried herbs and pomegranate with balanced acidity.</i>	10.00	39.00
Wolftrap White Blend, ZA <i>Lively floral flavors with almond and yellow apple notes.</i>	8.00	31.00
Willamette Valley Vineyards Riesling, OR <i>Juicy with bright acidity that activates the palate and shows flavors of peach, pineapple and honeysuckle.</i>	10.00	39.00
Bodegas Fillaboia Albarino, Rias Baixas, ES <i>Delicate, medium-bodied with a dry finish framed by bright minerality with hints of apple and pear.</i>	12.00	47.00
Benvolio Pinot Grigio, Friuli, IT <i>Delicate nuances of green apple and pear with a crisp, dry finish.</i>	8.00	31.00
J Vineyards Pinot Gris, CA <i>Ripe pineapple notes with candied lemon and honeysuckle aroma.</i>	10.00	39.00
Matua Sauvignon Blanc, Marlborough, NZ <i>Fresh and juicy with notes of grapefruit, honeydew and passion fruit.</i>	8.00	31.00
Michael David Sauvignon Blanc, Lodi, CA <i>Powerful expression of Meyer lemon and key lime with balanced acidity.</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 green apple and nectarine followed by hints of toast and butterscotch.</i>	12.00	47.00

# SELECT WHITES

	<b>Bottle</b>
Chateau de Sancerre, Loire, FR <i>Typical of Sancerre with elevated acidity and notes of white flowers, citrus and flinty nuances.</i>	60.00
Honig Sauvignon Blanc, Napa Valley, CA <i>Aromas of very ripe melon, juicy orange and lemon zest.</i>	50.00
Vincent Girardin Bourgogne Blanc, Burgundy, FR <i>Aromatic citrus and yellow apple paired with layered minerality.</i>	60.00
Cambria Chardonnay, Santa Maria Valley, CA <i>Opens with lively flavors of citrus, pineapple, white peach and finishing with light oak spice aromas.</i>	50.00
Far Niente Chardonnay, Carneros, CA <i>Tropical fruit flavors alongside melon, juicy citrus and a layer of vanilla and baking spice.</i>	125.00
Pieropan Soave Classico, Veneto, IT <i>Delicate nose with notes of almond and marzipan with bright acidity.</i>	50.00
Laurenz V Singing Gruner Veltliner, Kremstal, AT <i>Elevated acidity with notes of lemon, lime, wet stone, with a touch of white pepper.</i>	55.00
Protea Chenin Blanc, ZA <i>Fresh and crisp with tropical fruit aromas and a floral finish.</i>	45.00

# BUBBLES

	<b>Glass</b>	<b>Bottle</b>
Villa Sandi Il Fresco Rosé, Veneto, IT <i>Fruity and flowery with hints of red berries and cream.</i>	10.00	39.00
Primaterra Prosecco, Veneto, IT <i>Pale gold in color, soft mouthfeel with delicate bubbles.</i>	9.00	35.00
Piper Heidsieck Brut, Champagne, FR <i>Full bodied champagne with ripe pear and apple aromas.</i>		90.00
Schramsberg Mirabelle Brut, North Coast, CA <i>Nuances of red apple, lemon custard and toasted brioche. The palate is crisp with a lingering finish.</i>		55.00

# RED WINES

	Glass	Bottle
Brancaia TRE, Tuscany, IT <i>Flavors of dried red fruit, wild berries and tomato leaf.</i>	12.00	47.00
Perrin Cotes du Rhone Red Blend, Rhone, FR <i>A beautiful deep red hue, medium bodied with flavors of red plum, berry jam, dried herbs.</i>	8.00	31.00
Carmel Road Pinot Noir, Monterey, CA <i>Complex flavors ranging from cherry pie filling to rhubarb, pomegranate and baking spices.</i>	10.00	39.00
Sokol Blosser Evolution Pinot Noir, Willamette Valley, OR <i>Hints of violet and dark cherry satisfy the palate with a long finish and elegant acidity.</i>	12.00	47.00
Amalaya Malbec Blend, Mendoza, AR <i>Ripe fruit with a savory undertone, strong tannins with a lingering finish.</i>	10.00	39.00
Storypoint Cabernet Sauvignon, CA <i>Lush on the palate with notes of dark fruit, 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

	<b>Bottle</b>
Orin Swift Papillon Bordeaux Blend, Napa Valley, CA <i>Ripe, dark fruit flavors of blackberry and black cherries with powerful yet balanced tannins.</i>	125.00
Belle Glos "Clark & Telephone" Pinot Noir, CA <i>Fresh and exuberant in the mouth with sumptuous strawberry jam, ripe black cherry, cranberry and warm gingerbread.</i>	65.00
Hartford Court Pinot Noir, RRV, Sonoma, CA <i>Notes of blueberry, black currant and rose petals with killer concentration and length.</i>	125.00
Willamette Valley Vineyards Estate Pinot Noir, OR <i>Rich dark red fruit and black currant, joined by earth and cherry cola aromas.</i>	75.00
AR Locations by Orin Swift, Malbec, AR <i>Deep purple with lush cherry, cassis, notes of chocolate and cedar, firm tannins.</i>	55.00
Groth Cabernet Sauvignon, Oakville, CA <i>Big and lush with a soft, supple texture and a sweet vanilla character with notes of blackberries and plum.</i>	135.00
Silver Palm Cabernet Sauvignon, North Coast, CA <i>Flavors of black cherry, spice and oak with round firm tannins lead to a soft, silky, lingering finish.</i>	45.00
Hess Cabernet Sauvignon, Mt. Veeder, CA <i>Luscious blueberry and cassis come together with caramel and vanilla oak notes.</i>	110.00
Freemark Abbey Merlot, Napa Valley, CA <i>Black cherry and dark plum aromas with rich mocha and milk chocolate notes.</i>	60.00