

DRINK MENU

UPDATED 3.4.20

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



enjoy.

FINE LIQUORS

Bourbon / Rye / Whiskey

Angels Envy
Basil Hayden's Bourbon
Bulleit Bourbon
Bulleit Rye Whiskey
Buffalo Trace
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
Hat Trick
Hendrick's
New Amsterdam
Tanqueray

Liqueurs, Etc.

Amaretto di Saronno
Aperol
Bailey's Irish Cream
Belle Isle Honey Habanero
Fireball
Galliano Ristretto
Grand Marnier
Jägermeister
Kahlua
Rumple Minze

Scotch

Dewar's
Glenfiddich 12
Glenlivet
Glenmorangie 10
Johnnie Walker Black
Macallan 12

Vodkas

Firefly Sweet Tea
Grey Goose
Hangar One
Ketel One
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

hendrick's 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

Pear Spiced Daiquiri \ 9.00

bacardi, allspice dram, pear brandy,
lime, pear, vanilla

Tavern Blood Orange Paloma \ 8.00

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

Clementine Daisy Fresno \ 9.00

herradura blanco tequila, clementine,
fresno simple syrup, lime, agave

Apple Cider Julep \ 9.00

bulleit bourbon, reduced apple cider, mint, egg white

Seasonal Sangria \ 9.00

pinot grigio, rosemary, pressed apple cider,
aperol, aranciata rossa

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
Budweiser	3.50
Bud Light	3.50
Coast Kölsch \ <i>Can</i>	5.50
Coors Light	3.50
Corona	5.00
Corona Light	5.00
Michelob Ultra	3.50
Miller Lite	3.50
Munkle Pilsner \ <i>Can</i>	5.50
Schofferhofer Grapefruit	5.00
Ship's Wheel Cider \ <i>Can</i>	5.50
Snafu Shadow of Death \ <i>Can</i>	8.00
Stella Artois	5.00
Tradesman Welder's Agave Wheat \ <i>Can</i>	5.50
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
Commonhouse Aleworks N. Charleston, SC Park Circle Pale Ale	5.5	5.50	7.50
13 Stripes Brewery Taylors, SC Not My King (LAGER)	5.5	5.00	7.00
Holy City Brewing N. Charleston, SC Overly Friendly IPA	7.6	5.00	7.00
Munkle Brewing Co. Charleston, SC Brugge City Brune (AMERICAN BROWN ALE)	6.2	5.50	7.50
Charles Towne Fermentory Charleston, SC Sungazer (IPA)	5.2	7.50	10.00
Coast Brewing Co. N. Charleston, SC HopArt IPA	7.7	5.50	7.50
Moody Tongue Brewing Co. Chicago, IL Sliced Nectarine IPA	5.9	5.50	7.50
Frothy Beard Brewing Co. Charleston, SC Sip Sip Pass (NE STYLE IPA)	6.2	6.00	8.00
Two Blokes Brewing Mt. Pleasant, SC Publican (PUB ALE)	5.1	5.50	7.50
Low Tide Brewing Johns Island, SC Tide Chaser IPA	7.0	6.00	8.00
Low Tide Brewing Johns Island, SC Sweet Caroline (KÖLSCH)	4.5	5.00	7.00
Revelry Brewing Co. Charleston, SC Gullah Cream Ale	5.5	5.50	7.50
Freehouse Brewery N. Charleston, SC Ashley Farmhouse Ale	6.1	6.00	8.00
Allagash Brewing Company Portland, ME White (WITBIER)	5.1	5.00	7.00
Westbrook Brewing Mt. Pleasant, SC White Thai (WHEAT BEER)	5.0	5.00	7.00
Guinness Brewing Ireland Guinness Draught 20oz. (DRY STOUT)	4.2		7.00

WHITES BY THE GLASS

	Glass	Bottle
Maison Grand Esprit Rosé, Provence, FR <i>Refined cherry, raspberry and strawberry fruit accompanied by a silky, yet mouth-watering rosé.</i>	10.00	39.00
Raw Bar Vinho Verde, Minho, PT <i>Delightfully refreshing with flavors of melon and lemon zest, with crisp acidity.</i>	8.00	31.00
Benvolio Pinot Grigio, Friuli, IT <i>Delicate nuances of green apple and pear with a crisp, dry finish.</i>	8.00	31.00
Matua Sauvignon Blanc, Marlborough, NZ <i>Fresh and juicy with notes of grapefruit, honeydew and passion fruit.</i>	9.00	35.00
MAN Chardonnay, Coastal Region, ZA <i>Notes of citrus, lime and pineapple.</i>	8.00	31.00
Storypoint Chardonnay, Sonoma County, CA <i>Notes of ripe green apple, tropical melon and honeysuckle, with hints of vanilla, caramel and toasted oak.</i>	9.00	35.00

BUBBLES BY THE GLASS

	Glass	Bottle
Villa Sandi Il Fresco Rosé, Veneto, IT <i>Fruity and flowery with hints of red berries and cream.</i>	11.00	43.00
Primaterra Prosecco, Veneto, IT <i>Pale gold in color, soft mouthfeel with delicate bubbles.</i>	9.00	35.00
JCB No. 21 Sparkling Brut, Burgundy, France <i>A fresh, fruity nose with almond and white flower aromas. Lovely harmony between freshness and fruit.</i>	12.00	47.00
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>		65.00
Piper-Heidsieck Brut, Champagne, FR <i>Full bodied champagne with ripe pear and apple aromas.</i>		95.00

REDS BY THE GLASS

	Glass	Bottle
Elouan Pinot Noir, OR <i>Dried cherries and blackberries with hints of vanilla and clove spice.</i>	12.00	47.00
Allegrini Valpolicella, Valpolicella DOC, IT <i>Aromas and flavors of dried-cherry and raspberry. Medium body, bright acidity and a clean finish.</i>	12.00	47.00
Andre Brunel Cotes du Rhone, Rhone Valley, FR <i>Notes of ripe raspberry, red licorice, black plum and hints of leather and peppercorn in the finish.</i>	9.00	35.00
Silver Palm Merlot, Central Coast, CA <i>Dark fruit flavors and notes of tobacco with supple tannins and a long, soft finish.</i>	11.00	43.00
Prophecy Red Blend, CA <i>Layers of red fruit complemented by aromas of spice and vanilla leading to a long silky finish.</i>	8.00	31.00
Sterling Cabernet Sauvignon, Napa, CA <i>Dense and offers striking fruit intensity balanced with good acidity and fine, well-integrated tannins.</i>	15.00	59.00

DESSERT WINE

	Glass
Warre's Otima 10 YR Tawny Port, Duoro, PT <i>Ripe and rich with loads of caramel, toffee, honey and dried fruit. Full bodied and sweet with a long elegant finish.</i>	12.00

SELECT WHITES

	Bottle
August Kessler Riesling, Pfalz, Germany <i>Flavors of ripe fruits, aromatic apples and peaches. Very delicate and refreshing on the palate.</i>	45.00
Vincent Girardin Bourgogne Blanc, Burgundy, FR <i>Aromatic citrus and yellow apple paired with layered minerality.</i>	55.00
Etude Pinot Gris, Carneros, CA <i>Bright flavors of white peach, honey crisp apple and citrus followed with an elegant mouthfeel.</i>	65.00
Penner-Ash Viognier, OR <i>Delicate hints of honeysuckle and jasmine blend with lively aromas of key lime and apple.</i>	70.00
Patient Cottat Sancerre, Loire, FR <i>Prevailing aromas of acacia blossoms and passion fruit with the smallest touch of honey.</i>	75.00
Sonoma-Cutrer Chardonnay, Russian River Valley, CA <i>Fruit aromas of green apple and nectarine followed by hints of toast and butterscotch.</i>	50.00
Nickel & Nickel Stiling Chardonnay, Russian River Valley, CA <i>Layers of Meyer lemon, honeysuckle and citrus flavors, supported by subtle oak and a natural acidity.</i>	70.00
Far Niente Chardonnay, Carneros, CA <i>Aromas and flavors of melon, sweet citrus and white flowers layered with notes of flint and sweetly toasted oak.</i>	120.00

SELECT REDS

	Bottle
Maison Champy Bourgogne Pinot Noir, Burgundy, FR <i>Notes of small black fruit and vanilla. Lively and structured.</i>	65.00
Belle Gloss Dairyman Pinot Noir, Russian River Valley, CA <i>Bold flavors of cranberry, ripe plum, cherry and strawberry.</i>	70.00
Etude Pinot Noir, Russian River Valley, CA <i>Flavors of dark red fruit, clove, cinnamon and crushed rose petals.</i>	75.00
Orin Swift 8 Years in the Desert, CA <i>Ripe raspberry and blackberry, dark plum preserves and hints of black pepper, clove and fresh herbs.</i>	95.00
Piattelli Reserve Malbec, Mendoza, AR <i>Notes of blackberries, blueberries, lavender and finishes with subtle flavors of toasted hazelnuts.</i>	45.00
Lassègue Saint-Émilion Grand Cru, Bordeaux, FR <i>Primarily a blend of Merlot and Cabernet Franc, this wine is refined and elegant, a beautiful and perfect expression of Bordeaux fruit.</i>	60.00
Quilt Cabernet Sauvignon, Napa Valley, CA <i>Rich molasses, stewed rhubarb and nutmeg integrate into a satisfying finish. Balanced acidity and smooth, velvety tannins.</i>	65.00
Bella Union Cabernet Sauvignon, Napa Valley, CA <i>Exuberant plum and black cherry aromas with persistent fruit flavors and notes of toasty oak, black pepper and espresso bean.</i>	125.00
Penfolds Bin 389 Cabernet Shiraz, SA <i>Flavors and textures akin to marbled Kobe beef and an earthy accompaniment of black licorice root and anise.</i>	95.00
BV Tapestry Red Blend, Napa Valley, CA <i>Juicy black and red fruit, hints of violet and spice, balanced by well-structured tannins and a lingering finish.</i>	95.00
Ramey Cellars Claret, Napa Valley, CA <i>Juicy cherry, plum, flowers, mocha and licorice notes infuse the creamy, silky texture of this inviting red.</i>	Half Bottle 50.00
Silverado Vineyards Cabernet, Carneros, CA <i>Medium to full body with a broad pallet. Lively acidity leads to a fruity and persistent finish.</i>	Half Bottle 60.00