

# Cocktails | \$15

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## **Pink Hummingbird**

Campari, St-Germain Elderflower,  
Sparkling Rosé

*Bright and Aromatic Summer Spritz*

## **The Infield**

Crop Organic Cucumber Vodka, Basil, Mint,  
Lime, Cucumber, Ginger Beer

*A Thoroughbred Club Original, Striking and Cooling*

## **Spring in Sevilla**

Tanqueray Sevilla Orange Gin,  
Rosemary, Domaine de Canton Ginger,  
Lemon, Prosecco

*Herbaceous and Vivid, Bubbles to Match*

## **Chantilly**

Effen Raspberry Vodka, Cointreau,  
Cranberry, Pineapple, Lemon

*Summer Berry Sweetness and Tart Citrus*

## **Peppery Peach Paloma**

Herradura Reposado Tequila,  
Ancho Reyes Chile, Grapefruit, Lime,  
Cipriani Peach Soda

*A Salty and Sweet Staple with just enough Spice*

## **Charleston Place Punch**

Myers's Dark Rum, Coconut Rum,  
Pomegranate, Pineapple, Orange

*An Ode to the quintessential Rum Punch of the Lowcountry*

## **Mouzon's Mash**

Gentleman Jack Tennessee Whiskey,  
Peach, Mint, Lemon

*Mashed and Smashed, A Whiskey Cocktail  
for Sunny Days*

## **Orange Boulevardier**

Wild Turkey 101 Bourbon, Cointreau,  
Campari, Carpano Antica Sweet Vermouth  
*Cues from the Negroni, Deeply Rich and Nuanced*

## **Smoked Old Fashioned**

Woodford Reserve Bourbon,  
Laphroaig 10yr Islay Scotch,  
Orange, Brandied Cherry

*A Spirited, Smoky Twist on the Classic*

## **Mocktails | \$8**

### **Morning Dew**

Cranberry Juice, Mint & Basil Syrup

### **Sunset Dream**

Pomegranate Juice, Blueberries, Lemon

### **The Outfield**

Ginger Beer, Basil, Mint, Lime, Cucumber

# Menu

Beginning 4pm Daily

<b>Cup of Soup</b>	\$10	<b>Honey Garlic Wings</b>	\$11
Choice of: Lowcountry She Crab Soup or Corn Chowder (gf)		Fried Garlic, Sesame, Scallions	
<b>Summer Harvest Salad</b>	\$10	<b>Crispy Fried Oysters</b>	\$12
Heirloom Tomato, Watermelon, Sweet Onion, Feta, Basil, Mint, Honey Lemon Vinaigrette		Baby Arugula, Pickled Shishito Peppers, Shaved Radish, Rouille	
<b>Caesar Salad</b>	\$10	<b>Classic Brasstown Beef Tartare</b>	\$16
Baby Gem Lettuce, Focaccia Croutons, Shaved Parmesan, White Anchovies		Petite Watercress, Waffle Chips	
<b>Charcuterie Board</b>	\$16	<b>Ceviche</b>	\$12
Artisanal Meats and Cheeses, House Made Accouterments		Shrimp, Red Grouper, Peppers, Bib Lettuce, Plantain Chips, Tahini Lime Dressing	
<b>Chilled Shrimp Cocktail</b>	\$12	<b>Jumbo Lump Crab Cake</b>	\$22
Lemon and Cocktail Sauce		Charred Lemon Aioli, Sea Beans, Roasted Red Pepper, Pickled Fennel, Micro Cilantro	

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.

\*\*Gluten free bread available upon request.

 Vegan  Gluten-Free

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>\$13/58</b>
<b>Avinyó Cava "Reserva" Brut '18 (Spain)</b>	<b>\$12/55</b>
Taittinger "Cuvée Prestige" Brut (Champagne)	\$90
<b>Veuve Clicquot Brut (Champagne)</b>	<b>\$26/125</b>
Dom Pérignon Brut '10 (Champagne)	\$325
Bollinger Brut Rosé (Champagne)	\$205
<b>Val de Mer Rosé Brut Nature (Burgundy)</b>	<b>\$16/75</b>

## INTERESTING WHITE WINES

Trimbach Riesling '19 (Alsace)	\$55
Pieropan Soave Classico '20 (Veneto)	\$52
Vincent Carême Vouvray Sec "Le Clos" '19 (Loire Valley)	\$76
Müller-Catoir Muskateller '14 (Haardt, Pfalz)	\$82
Robert Sinskey "Abraxas" '16 (Carneros)	\$76
Alzinger Grüner Veltliner Federspiel '21 (Wachau)	\$60

## PINOT GRIGIO & LIGHT DRY WHITE WINES

<b>Scarpetta Pinot Grigio '21 (Friuli)</b>	<b>\$13/50</b>
Santa Margherita Pinot Grigio '21 (Valdadige)	\$70
Do Ferreira Albariño '20 (Salnés, Rias Baixas)	\$59
Weinbach Pinot Blanc '18 (Alsace)	\$70
Sigalas Assyrtiko '20 (Santorini)	\$75

## SAUVIGNON BLANC

<b>Dezat Sancerre '21 (Loire Valley)</b>	<b>\$17/66</b>
<b>Whitehaven Sauvignon Blanc '21 (Marlborough)</b>	<b>\$13/50</b>
Villa Maria Sauvignon Blanc "Taylors Pass" '20 (Marlborough)	\$70
Cliff Lede Sauvignon Blanc '18 (Napa Valley)	\$60
Cakebread Sauvignon Blanc '21 (Napa Valley)	\$75

## CHARDONNAY

<b>Bellula Chardonnay '20 (Southern France)</b>	<b>\$13/50</b>
<b>Bouchard Pouilly-Fuissé '20 (Burgundy)</b>	<b>\$18/70</b>
Matrot Meursault '18 (Burgundy)	\$110
<b>Sonoma-Cutrer Chardonnay '20 (Sonoma Coast)</b>	<b>\$16/60</b>
Jordan Chardonnay '19 (Russian River Valley)	\$77
<b>Duckhorn Chardonnay '20 (Napa Valley)</b>	<b>\$18/70</b>
Far Niente Chardonnay '19 (Napa Valley)	\$121
Mayacamas Chardonnay '15 (Mt. Veeder)	\$107
<b>Kistler Chardonnay "Les Noisetiers" '20 (Sonoma Coast)</b>	<b>\$35/138</b>

## DRY ROSÉ & SWEET WINES

<b>Miraval Rosé '21 (Côtes de Provence)</b>	<b>\$16/60</b>
Domainier Ott Bandol Rosé "Romassan" '17 (Provence)	\$95
<b>Mönchhof Riesling Kabinett '20 (Mosel)</b>	<b>\$14/54</b>
A.J. Adam Riesling Spätlese '19 (Mosel)	\$88
<b>Coppo Moscato d'Asti "Moncalvina" '20 (Piedmont)</b>	<b>\$11/50</b>

## INTERESTING REDS & RED BLENDS

Cesani Chianti Colli Senesi "Pancole" '19 (Tuscany)	\$55
<b>Ruffino Chianti Classico "Riserva Ducale" '18 (Tuscany)</b>	<b>\$15/58</b>
Fanti Brunello di Montalcino '16 (Tuscany)	\$109
Grasso Barbaresco "Vallegrande" '05 (Piedmont)	\$98
Allegrini Amarone della Valpolicella Classico '17 (Veneto)	\$155
Marqués de Cáceres Rioja "Gran Reserva" '10 (Spain)	\$72
Pingus Ribera del Duero "Psi" '18 (Spain)	\$70
Château Lyonnat Lussac-Saint-Émilion '15 (Bordeaux)	\$65
Château Haut-Beauséjour St.-Estèphe '13 (Bordeaux)	\$75
Guigal Gigondas '15 (Rhône Valley)	\$61
Vieux Lazaret Châteauneuf-du-Pape '18 (Rhône Valley)	\$83
<b>Orin Swift Red Blend "Abstract" '20 (California)</b>	<b>\$18/70</b>
Shafer Syrah "Relentless" '17 (Napa Valley)	\$166
Banshee Red Blend "Mordecai" '18 (California)	\$65
Wonderment Zinfandel "Burton Ranch" '16 (Kelsey Bench)	\$55
Turley Zinfandel "Steacy Ranch" '19 (Lodi)	\$88

## PINOT NOIR

<b>Louis Latour Pinot Noir "Valmoissine" '19 (France)</b>	<b>\$12/45</b>
Alain Jeanniard Morey-Saint-Denis '14 (Burgundy)	\$115
Michel Magnien Gevrey-Chambertin '15 (Burgundy)	\$108
Sokol Blosser Pinot Noir '18 (Dundee Hills)	\$70
<b>Calera Pinot Noir '18 (Central Coast)</b>	<b>\$15/58</b>
Lioco Pinot Noir "Saveria Vineyard" '17 (Santa Cruz Mtns.)	\$115
Kistler Pinot Noir '19 (Russian River Valley)	\$155
Belle Glos Pinot Noir "Las Alturas" '19 (Sta. Lucia Highlands)	\$98
Goldeneye Pinot Noir '19 (Anderson Valley)	\$110

## MALBEC & MERLOT

<b>Barnard Griffin Merlot '19 (Columbia Valley)</b>	<b>\$13/50</b>
Rombauer Merlot '18 (Carneros)	\$83
Duckhorn Merlot '18 (Napa Valley)	\$85
<b>Terrazas de los Andes Malbec "Reserva" '19 (Mendoza)</b>	<b>\$13/50</b>
Viña Cobos Malbec "Bramare" '19 (Luján de Cuyo, Mendoza)	\$99

## CABERNET SAUVIGNON

<b>Catena Cabernet Sauvignon '19 (Mendoza)</b>	<b>\$13/50</b>
<b>Swanson Cabernet Sauvignon '18 (Napa Valley)</b>	<b>\$20/78</b>
Hedges Cabernet Sauvignon '18 (Red Mountain)	\$90
Mount Eden Cabernet Sauvignon '10 (Santa Cruz Mtns.)	\$118
Viña Cobos Cabernet Sauvignon "Felino" '20 (Mendoza)	\$63
Kanonkop Cabernet Sauvignon '15 (Simonsberg)	\$84
<b>Cakebread Cabernet Sauvignon '19 (Napa Valley)</b>	<b>\$39/155</b>
<b>Far Niente Cabernet Sauvignon '19 (Napa Valley)</b>	<b>\$55/210</b>
Dominus '16 (Napa Valley)	\$550

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

# Desserts | \$9

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## Strawberry Roulade

Toasted Lemon Meringue Mushrooms  
Blueberry Jam

## Classic Crème Brûlée

Caramelized Sugar, Fresh Berries

## Housemade Ice Creams & Sorbets

Ask your server for today's flavors

## Dessert Cocktails | \$15

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### Peanut Butter Delight

Skrewball Peanut Butter Whiskey,  
Frangelico, Kahlúa, Godiva

### Key Lime Pie Martini

Malibu Rum, Stolli Vanilla Vodka,  
Midori, Lime, Cream

## Apéritifs

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Lillet Blanc	\$11
Cocchi Americano	\$11
Carpano Antica Formula Vermouth	\$12
Hoodoo Chicory Liqueur	\$10

## Molten Chocolate Lava Cake

Root Beer Ice Cream, Roasted Peanut Sauce

## Coconut Tembleque

Passion Fruit, Mexican Spiced Chocolate Soil

## Dessert Wines


Port, Sherry, Madeira & More

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Château Petit Vedrines Sauternes (Bordeaux) 2016	\$16
Lustau Palo Cortado Sherry "Almacenista, Vides" (Jerez)	\$15
Rare Wine Co. Sercial "Charleston" (Madeira)	\$19
Warre's 10yr Tawny Port "Otima" (Oporto)	\$14
Fonseca 20yr Tawny Port (Oporto)	\$18
Niepoort "Late Bottled Vintage" Port 2016 (Oporto)	\$16

## Digestifs

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Caravello Limoncello	\$10
Jacopo Poli Grappa "Sarpa di Poli"	\$14
 High Wire Southern Amaro	\$11
Averna Amaro Siciliano	\$11
Montenegro Amaro	\$12
Fernet Branca Amaro	\$11


# Spirits

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## Bourbon

Angel's Envy	\$17
1792 "Small Batch"	\$15
Basil Hayden's	\$17
Bulleit	\$14
Elijah Craig "Barrel Proof"	\$22
Four Roses "Single Barrel"	\$15
Henry McKenna 10yr "BIB"	\$17
Knob Creek 9yr	\$14
Maker's Mark	\$13
Old Forester "1920, Prohibition Style"	\$22
Russell's Reserve "Single Barrel"	\$18
Wild Turkey "101"	\$13
Woodford Reserve	\$15

## Whiskey & Blends

Bulleit Rye	\$14
 New Southern Revival Rye	\$15
WhistlePig 10yr Rye	\$19
Woodford Reserve Rye	\$15
Jack Daniel's "Gentleman Jack"	\$14
Michter's "Sour Mash"	\$18
Bushmills	\$13
Jameson	\$13
Chivas 12yr	\$13
Johnnie Walker Black	\$13
Johnnie Walker Blue	\$50

## Tequila & Mezcal

Espolon Blanco	\$10
Patron Silver	\$14
Casamigos Reposado	\$17
Herradura Reposado	\$14
Don Julio Añejo	\$18
Don Julio "1942" Añejo	\$45
Montelobos Mezcal	\$13

## Single Malt Scotch Whisky

Ardberg 10yr (Islay)	\$17
Dalwhinnie 15yr (Highland)	\$19
Glenfiddich 12 yr (Speyside)	\$15
Glenlivet 12yr (Speyside)	\$13
Glenlivet 18yr (Speyside)	\$28
Glenlivet 25yr (Speyside)	\$95
Glenmorangie 10yr (Highland)	\$15
Highland Park 12yr (Orkney)	\$15
Laphroaig 10yr (Islay)	\$17
Macallan 12yr (Speyside)	\$17
Macallan 18yr (Speyside)	\$60
Oban 14yr (Highland)	\$19
Talisker 10yr (Isle of Skye)	\$17

## Brand & Eau de Vie

Boulard "Pays d'Auge" Calvados VSOP	\$16
Castarede Armagnac	\$15
Hennessy "Paradis Imperial" Cognac	\$400
<i>(Other Serving Size Options: \$125/.5 oz, \$225/1 oz, or \$315/1.5 oz)</i>	
Hennessy VS Cognac	\$13
Hennessy XO Cognac	\$50
Martell Cordon Bleu Cognac	\$40
Remy Martin "Louis XIII" Cognac	\$450
<i>(Other Serving Size Options: \$125/.5 oz, \$240/1 oz, or \$350/1.5 oz)</i>	
Remy Martin VSOP Cognac	\$15
Remy Martin XO Cognac	\$55

## Gin

Beefeater	\$10
Bombay Sapphire	\$14
Cardinal Barrel Rested	\$15
Hendrick's	\$14
Nolet's Silver	\$15
Plymouth	\$14
Tanqueray	\$11
Tanqueray Sevilla Orange	\$11

## Vodka

Absolut	\$11
Belvedere	\$14
 Carolina Reaper	\$12
Chopin	\$14
Crop Organic Cucumber	\$12
Effen Raspberry	\$12
 Firefly Vodka	\$11
Grey Goose	\$14
Grey Goose Orange	\$14
Ketel One	\$13
Ketel Citroen	\$13
Smirnoff	\$10
Stolichnaya	\$12
Stolichnaya "Stoli Vanil"	\$12
Titos	\$12

## Rum

Bacardi	\$10
Barbancourt	\$15
Captain Morgan	\$12
Goslings Black Seal	\$12
Malibu	\$10
Mt. Gay	\$12
Myers's	\$12
Ron Zacapa 23	\$17

# Beer

## Draft

 IPA	\$8
 Pilsner	\$8
 Rotating Seasonal	\$8

## Domestic

Blue Moon	\$5
Budweiser	\$5
Bud Light	\$5
Coors Light	\$5
Michelob Ultra	\$5
Miller Lite	\$5
Yuengling	\$5

## Imports

Amstel Light	\$7
Corona	\$6
Guinness	\$7
Stella Artois	\$7
Stella Cidre	\$7

## Craft & Specialty

 Coast Hop Art IPA	\$7
 Coast Kolsch	\$7
 Edmund's Oast Something Cold Blonde Ale (16oz)	\$7
 Frothy Beard Tides Red Ale	\$7
 Munkle Belgian Brown Ale	\$7
Sam Adams Boston Lager	\$7
 Westbrook White Thai	\$7