## Bubbles

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jeio Prosecco Brut (Veneto)</td>
<td>16/64</td>
</tr>
<tr>
<td>Frederic Savart &quot;L'Ouverture, 1er Cru&quot; Brut (Champagne)</td>
<td>138</td>
</tr>
<tr>
<td>Veuve Clicquot Brut (Champagne)</td>
<td>32/128</td>
</tr>
<tr>
<td>Dom Pérignon Brut '12 (Champagne)</td>
<td>385</td>
</tr>
<tr>
<td>Bollinger Rosé (Champagne)</td>
<td>205</td>
</tr>
<tr>
<td>Val de Mer Rosé Brut Nature (Burgundy)</td>
<td>18/72</td>
</tr>
</tbody>
</table>

## Interesting White Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Trimbach Riesling '19 (Alsace)</td>
<td>55</td>
</tr>
<tr>
<td>Pieropan Soave Classico '20 (Veneto)</td>
<td>52</td>
</tr>
<tr>
<td>Müller-Catoir Muskateller '14 (Haardt, Pfalz)</td>
<td>82</td>
</tr>
<tr>
<td>Robert Sinskey &quot;Abraxas&quot; '17 (Carneros)</td>
<td>76</td>
</tr>
<tr>
<td>Alzinger Grüner Veltliner Federspiel '21 (Wachau)</td>
<td>60</td>
</tr>
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## Pinot Grigio & Light Dry White Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Scarpetta Pinot Grigio '22 (Fruili)</td>
<td>13/52</td>
</tr>
<tr>
<td>Santa Margherita Pinot Grigio '21 (Valdadige)</td>
<td>70</td>
</tr>
<tr>
<td>Néboa Albariño '21 (Rias Baixas)</td>
<td>14/56</td>
</tr>
<tr>
<td>Weinbach Pinot Blanc '18 (Alsace)</td>
<td>70</td>
</tr>
<tr>
<td>Sigalas Assyrtiko '20 (Santorini)</td>
<td>90</td>
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</table>

## Sauvignon Blanc

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Nicolas Millet Sancerre '22 (Loire Valley)</td>
<td>20/80</td>
</tr>
<tr>
<td>Esk Valley Sauvignon Blanc '22 (New Zealand)</td>
<td>14/56</td>
</tr>
<tr>
<td>Villa Maria Sauvignon Blanc &quot;Taylors Pass&quot; '20 (Marlborough)</td>
<td>70</td>
</tr>
<tr>
<td>Cliff Lede Sauvignon Blanc '18 (Napa Valley)</td>
<td>60</td>
</tr>
<tr>
<td>Cakebread Sauvignon Blanc '21 (Napa Valley)</td>
<td>75</td>
</tr>
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## Chardonnay

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>Chanson Viré-Clessé Burgundy 2022</td>
<td>18/72</td>
</tr>
<tr>
<td>Matrot Meursault '18 (Burgundy)</td>
<td>120</td>
</tr>
<tr>
<td>François Carillon Puligny-Montrachet '19 (Burgundy)</td>
<td>170</td>
</tr>
<tr>
<td>Sonoma-Cutter Chardonnay '21 (Sonoma Coast)</td>
<td>16/64</td>
</tr>
<tr>
<td>Jordan Chardonnay '19 (Russian River Valley)</td>
<td>77</td>
</tr>
<tr>
<td>Rombauer Chardonnay '21 (Carneros)</td>
<td>92</td>
</tr>
<tr>
<td>Kistler Chardonnay “Les Noisetiers” '21 (Sonoma Coast)</td>
<td>35/150</td>
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## Dry Rosé & Sweet Wines

<table>
<thead>
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<th>Wine</th>
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<tbody>
<tr>
<td>Peyrassol&quot;La Croix&quot; Rosé '22 (Provençe)</td>
<td>14/56</td>
</tr>
<tr>
<td>Lioco Rosé of Carignan '20 (Mendocino)</td>
<td>62</td>
</tr>
<tr>
<td>Mönchhof Riesling Kabinett '21 (Mosel)</td>
<td>14/56</td>
</tr>
<tr>
<td>A.J. Adam Riesling Spätlese '19 (Mosel)</td>
<td>88</td>
</tr>
<tr>
<td>Centoroli Moscato d’Pavia (Piedmont)</td>
<td>13/52</td>
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## Interesting Reds & Red Blends

<table>
<thead>
<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Rocca di Castagnoli Chianti Classico (Tuscany)</td>
<td>16/64</td>
</tr>
<tr>
<td>Fanti Brunello di Montalcino '17 (Tuscany)</td>
<td>125</td>
</tr>
<tr>
<td>Grasso Barbaresco “Vallegrande” '05 (Piedmont)</td>
<td>115</td>
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<tr>
<td>Allegrini Amarone della Valpolicella Classico '17 (Veneto)</td>
<td>155</td>
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<tr>
<td>Marqués de Cáceres Rioja “Gran Reserva” '10 (Spain)</td>
<td>72</td>
</tr>
<tr>
<td>Pingus Ribera del Duero “Pti” '18 (Spain)</td>
<td>78</td>
</tr>
<tr>
<td>Château Lyonnat Lussac-Saint-Émilion '15 (Bordeaux)</td>
<td>65</td>
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<tr>
<td>Château Lilian Ladouys Saint-Éstèphe '11 (Bordeaux)</td>
<td>115</td>
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<tr>
<td>Guigal Gigondas '19 (Rhône Valley)</td>
<td>65</td>
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<tr>
<td>Vieux Lazaret Châteauneuf-du-Pape '18 (Rhône Valley)</td>
<td>95</td>
</tr>
<tr>
<td>Orin Swift Red Blend “Abstract” '21 (California)</td>
<td>19/76</td>
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<tr>
<td>Shafer Syrah “Relentless” '17 (Napa Valley)</td>
<td>166</td>
</tr>
<tr>
<td>Banshee Red Blend “Mordecai” '18 (California)</td>
<td>65</td>
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<tr>
<td>Turley Zinfandel &quot;Juvenile&quot; '20 (Lodi)</td>
<td>88</td>
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## Pinot Noir

<table>
<thead>
<tr>
<th>Wine</th>
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</thead>
<tbody>
<tr>
<td>Louis Latour Pinot Noir “Valmoissine” '18 (France)</td>
<td>12/48</td>
</tr>
<tr>
<td>Alain Jeanniard Morey-Saint-Denis '14 (Burgundy)</td>
<td>115</td>
</tr>
<tr>
<td>St. Innocent Pinot Noir “Shea Vineyard” '15 (Yamhill-Carlton)</td>
<td>115</td>
</tr>
<tr>
<td>Sokol Blosser Pinot Noir '18 (Dundee Hills)</td>
<td>75</td>
</tr>
<tr>
<td>Calera Pinot Noir '21 (Central Coast)</td>
<td>15/60</td>
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<tr>
<td>Lioco Pinot Noir “Saviera Vineyard” '17 (Santa Cruz Mtns.)</td>
<td>115</td>
</tr>
<tr>
<td>Kistler Pinot Noir '19 (Russian River Valley)</td>
<td>155</td>
</tr>
<tr>
<td>Belle Glos Pinot Noir “Las Alturas” '20 (Sta. Lucia Highlands)</td>
<td>98</td>
</tr>
<tr>
<td>Goldeneye Pinot Noir '19 (Anderson Valley)</td>
<td>110</td>
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## Malbec & Merlot

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>Barnard Griffin Merlot '21 (Columbia Valley)</td>
<td>13/52</td>
</tr>
<tr>
<td>Rombauer Merlot '18 (Carneros)</td>
<td>94</td>
</tr>
<tr>
<td>Duckhorn Merlot '18 (Napa Valley)</td>
<td>85</td>
</tr>
<tr>
<td>Terrazas de los Andes Malbec “Reserva” '20 (Mendoza)</td>
<td>13/52</td>
</tr>
<tr>
<td>Viña Cobos Malbec “Bramare” '19 (Luján de Cuyo, Mendoza)</td>
<td>99</td>
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</table>

## Cabernet Sauvignon

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Catena Cabernet Sauvignon '19 (Mendoza)</td>
<td>14/56</td>
</tr>
<tr>
<td>Faust Cabernet Sauvignon '21 (Napa Valley)</td>
<td>29/116</td>
</tr>
<tr>
<td>Hedges Cabernet Sauvignon '18 (Red Mountain)</td>
<td>90</td>
</tr>
<tr>
<td>Mount Eden Cabernet Sauvignon '10 (Santa Cruz Mtns.)</td>
<td>118</td>
</tr>
<tr>
<td>Viña Cobos Cabernet Sauvignon “Pelino” '20 (Mendoza)</td>
<td>63</td>
</tr>
<tr>
<td>Justin “Isosceles” '19 (Paso Robles)</td>
<td>104</td>
</tr>
<tr>
<td>Far Niente Cabernet Sauvignon '19 (Napa Valley)</td>
<td>55/210</td>
</tr>
<tr>
<td>Dominus ’16 (Napa Valley)</td>
<td>550</td>
</tr>
</tbody>
</table>

*20% gratuity will be added to parties of six or more.*
## American Whiskey

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Age</th>
</tr>
</thead>
<tbody>
<tr>
<td>Angel's Envy Bourbon</td>
<td>KY</td>
<td>17</td>
</tr>
<tr>
<td>Angel's Envy Rye</td>
<td>KY</td>
<td>33</td>
</tr>
<tr>
<td>Basil Hayden's Bourbon</td>
<td>KY</td>
<td>17</td>
</tr>
<tr>
<td>Blade &amp; Bow Bourbon</td>
<td>KY</td>
<td>19</td>
</tr>
<tr>
<td>Blanton's Bourbon</td>
<td>KY (W/A)</td>
<td>24</td>
</tr>
<tr>
<td>Bulleit Bourbon</td>
<td>KY</td>
<td>14</td>
</tr>
<tr>
<td>Bulleit Rye “Small Batch”</td>
<td>IN</td>
<td>14</td>
</tr>
<tr>
<td>Buffalo Trace Bourbon</td>
<td>(W/A)</td>
<td>16</td>
</tr>
<tr>
<td>Bernheim Wheat Whiskey</td>
<td>“Small Batch” KY</td>
<td>18</td>
</tr>
<tr>
<td>Colonel E.H. Taylor Bourbon</td>
<td>KY (W/A)</td>
<td>19</td>
</tr>
<tr>
<td>Eagle Rare Bourbon</td>
<td>KY</td>
<td>19</td>
</tr>
<tr>
<td>Elijah Craig Bourbon</td>
<td>“Barrel Proof” KY</td>
<td>24</td>
</tr>
<tr>
<td>Four Rose's Bourbon</td>
<td>“Single Barrel” KY</td>
<td>16</td>
</tr>
<tr>
<td>Henry McKenna Bourbon</td>
<td>10yr “Singel Barrel, BIB” KY</td>
<td>18</td>
</tr>
<tr>
<td>Jack Daniel's “Gentleman Jack”</td>
<td>KY TN</td>
<td>14</td>
</tr>
<tr>
<td>Knob Creek Bourbon</td>
<td>9yr “Small Batch” KY</td>
<td>15</td>
</tr>
<tr>
<td>Maker's Mark Bourbon</td>
<td>KY</td>
<td>23</td>
</tr>
<tr>
<td>Michter's “Small Batch, Sour Mash”</td>
<td>KY</td>
<td>18</td>
</tr>
<tr>
<td>Michter's Straight Rye</td>
<td>KY</td>
<td>17</td>
</tr>
<tr>
<td>Noah's Mill Bourbon</td>
<td>KY</td>
<td>20</td>
</tr>
<tr>
<td>Old Forester Bourbon</td>
<td>“1920” KY</td>
<td>22</td>
</tr>
<tr>
<td>Old Forester 86 Bourbon</td>
<td>KY</td>
<td>14</td>
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<tr>
<td>Rittenhouse Rye</td>
<td>KY</td>
<td>14</td>
</tr>
<tr>
<td>Russell's Reserve Bourbon</td>
<td>10yr KY</td>
<td>19</td>
</tr>
<tr>
<td>Whistle Pig Rye</td>
<td>10yr VT</td>
<td>22</td>
</tr>
<tr>
<td>Whistle Pig Rye</td>
<td>12yr VT</td>
<td>45</td>
</tr>
<tr>
<td>Whistle Pig Rye</td>
<td>15yr VT</td>
<td>90</td>
</tr>
<tr>
<td>Wild Turkey Bourbon</td>
<td>“101” KY</td>
<td>13</td>
</tr>
<tr>
<td>Wild Turkey Bourbon “Rare Breed, Barrel Proof”</td>
<td>KY</td>
<td>17</td>
</tr>
<tr>
<td>Willett Bourbon Pot Still</td>
<td>KY</td>
<td>30</td>
</tr>
<tr>
<td>Willett Rye</td>
<td>4yr KY</td>
<td>25</td>
</tr>
<tr>
<td>Woodford Reserve</td>
<td>“CP Barrel Select” KY</td>
<td>18</td>
</tr>
<tr>
<td>Willett Rye</td>
<td>4yr KY</td>
<td>25</td>
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<tr>
<td>Woodford Reserve Rye</td>
<td>KY</td>
<td>15</td>
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## International Whisky

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Age</th>
</tr>
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<tbody>
<tr>
<td>Ardbeg</td>
<td>10yr Islay</td>
<td>18</td>
</tr>
<tr>
<td>Chivas Blended Scotch</td>
<td>12yr</td>
<td>14</td>
</tr>
<tr>
<td>Dalwhinnie</td>
<td>15yr Highland</td>
<td>19</td>
</tr>
<tr>
<td>Glenfiddich</td>
<td>12yr Speyside</td>
<td>15</td>
</tr>
<tr>
<td>Glenlivet</td>
<td>12yr Speyside</td>
<td>15</td>
</tr>
<tr>
<td>Glenlivet</td>
<td>18yr Speyside</td>
<td>30</td>
</tr>
<tr>
<td>Glenmorangie</td>
<td>10yr Highland</td>
<td>15</td>
</tr>
<tr>
<td>Glenmorangie</td>
<td>18yr Highland</td>
<td>28</td>
</tr>
<tr>
<td>Highland Park</td>
<td>12yr Orkney</td>
<td>17</td>
</tr>
<tr>
<td>Johnnie Walker Blended Scotch</td>
<td>“Black Label”</td>
<td>15</td>
</tr>
<tr>
<td>Johnnie Walker Blended Scotch</td>
<td>“Blue Label”</td>
<td>55</td>
</tr>
<tr>
<td>Macallan</td>
<td>12yr Speyside</td>
<td>18</td>
</tr>
<tr>
<td>Macallan</td>
<td>25yr Speyside (W/A)</td>
<td>385</td>
</tr>
<tr>
<td>Oban</td>
<td>14yr Highland</td>
<td>19</td>
</tr>
<tr>
<td>Talisker</td>
<td>10yr Isle of Skye</td>
<td>17</td>
</tr>
<tr>
<td>Bushmills Irish Whiskey</td>
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<td>18</td>
</tr>
<tr>
<td>Jameson Irish Whiskey</td>
<td></td>
<td>18</td>
</tr>
<tr>
<td>Redbreast Irish Whiskey</td>
<td>12y</td>
<td>18</td>
</tr>
<tr>
<td>Crown Royal Canadian Whiskey</td>
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## Brandy & Eau de Vie

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Age</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boulard</td>
<td>VSOP “Pays d’Auge” Calvados</td>
<td>16</td>
</tr>
<tr>
<td>Castarède</td>
<td>VSOP Bas Armagnac</td>
<td>15</td>
</tr>
<tr>
<td>Courvoisier</td>
<td>VSOP Cognac</td>
<td>18</td>
</tr>
<tr>
<td>Hennessy</td>
<td>VS Cognac</td>
<td>13</td>
</tr>
<tr>
<td>Hennessy</td>
<td>XO Cognac</td>
<td>50</td>
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<tr>
<td>Hennessy &quot;Paradis Imperial&quot; Cognac</td>
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<td>400</td>
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(Other Serving Size Options: $125/5 oz, $225/1 oz, or $315/1.5 oz)

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Age</th>
</tr>
</thead>
<tbody>
<tr>
<td>Martell</td>
<td>“Cordon Bleu” Cognac</td>
<td>40</td>
</tr>
<tr>
<td>Rémy Martin</td>
<td>VSOP Cognac</td>
<td>15</td>
</tr>
<tr>
<td>Rémy Martin</td>
<td>XO Cognac</td>
<td>55</td>
</tr>
<tr>
<td>Remy Martin</td>
<td>“Louis XIII” Cognac</td>
<td>625</td>
</tr>
</tbody>
</table>

(Other Serving Size Options: $190/5 oz, $340/1 oz, or $475/1.5 oz)

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*Spirits are subject to availability | 20% gratuity will be added to parties of six or more*
# Spirits

## Tequila & Mezcal

<table>
<thead>
<tr>
<th>Brand</th>
<th>Type</th>
<th>Price</th>
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<tbody>
<tr>
<td>Espolon</td>
<td>Blanco</td>
<td>12</td>
</tr>
<tr>
<td>Casamigos Tequila</td>
<td>Blanco</td>
<td>19</td>
</tr>
<tr>
<td>Casamigos Tequila</td>
<td>Reposado</td>
<td>20</td>
</tr>
<tr>
<td>Clase Azul Tequila</td>
<td>Añejo</td>
<td>150</td>
</tr>
<tr>
<td>Clase Azul Tequila</td>
<td>Blanco</td>
<td>40</td>
</tr>
<tr>
<td>Clase Azul Tequila</td>
<td>Gold</td>
<td>95</td>
</tr>
<tr>
<td>Clase Azul Tequila</td>
<td>Mezcal</td>
<td>100</td>
</tr>
<tr>
<td>Clase Azul Tequila</td>
<td>Reposado</td>
<td>50</td>
</tr>
<tr>
<td>Clase Azul Tequila</td>
<td>Ultra Añejo</td>
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*(Other Serving Size Options: $125/0.5 oz, $240/1 oz, or $350/1.5 oz)*

<table>
<thead>
<tr>
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<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herradura Tequila</td>
<td>Reposado</td>
<td>14</td>
</tr>
<tr>
<td>Don Julio Tequila</td>
<td>Añejo</td>
<td>19</td>
</tr>
<tr>
<td>Don Julio Tequila</td>
<td>&quot;1942&quot; Añejo</td>
<td>45</td>
</tr>
<tr>
<td>Del Maguey Mezcal</td>
<td>&quot;Vida&quot;</td>
<td>14</td>
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<tr>
<td>Patron Tequila</td>
<td>Silver</td>
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## Vodka

<table>
<thead>
<tr>
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<th>Country</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut</td>
<td>Sweden</td>
<td>11</td>
</tr>
<tr>
<td>Belvedere</td>
<td>Poland</td>
<td>14</td>
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<tr>
<td>Chopin</td>
<td>Poland</td>
<td>14</td>
</tr>
<tr>
<td>Crop Cucumber</td>
<td>&quot;Organic&quot; NY</td>
<td>12</td>
</tr>
<tr>
<td>Effen Raspberry</td>
<td>Netherlands</td>
<td>12</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>France</td>
<td>14</td>
</tr>
<tr>
<td>Grey Goose Orange</td>
<td>France</td>
<td>14</td>
</tr>
<tr>
<td>Ketel One</td>
<td>Netherlands</td>
<td>13</td>
</tr>
<tr>
<td>Ketel One Citroen</td>
<td>Netherlands</td>
<td>13</td>
</tr>
<tr>
<td>Smirnoff</td>
<td>USA</td>
<td>10</td>
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<tr>
<td>Stoli</td>
<td>Latvia</td>
<td>12</td>
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<td>Tito's</td>
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</table>

## Gin

<table>
<thead>
<tr>
<th>Brand</th>
<th>Country</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Beefeater</td>
<td>&quot;London Dry&quot; England</td>
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<tr>
<td>Bombay Sapphire</td>
<td>&quot;London Dry&quot; England</td>
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<tr>
<td>Beyond Distilling</td>
<td>&quot;Tropical&quot; SC</td>
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<tr>
<td>Hendrick's</td>
<td>Scotland</td>
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<tr>
<td>Nippitay</td>
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<td>Monkey 47</td>
<td>Germany</td>
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<tr>
<td>Tanqueray</td>
<td>&quot;London Dry&quot; England</td>
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<tr>
<td>The Botanist</td>
<td>&quot;Islay Dry&quot; Scotland</td>
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<tr>
<td>Uncle Val's</td>
<td>&quot;Botanical&quot; OR</td>
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## Rum

<table>
<thead>
<tr>
<th>Brand</th>
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<tbody>
<tr>
<td>Bacardi</td>
<td>Puerto Rico</td>
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<tr>
<td>Barbancourt</td>
<td>15yr Haiti</td>
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<tr>
<td>Captain Morgan</td>
<td>&quot;Original Spiced&quot; VI</td>
<td>12</td>
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<tr>
<td>Goslings</td>
<td>&quot;Black Seal &quot; Bermuda</td>
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<tr>
<td>Grind Espresso ShotMount Gay</td>
<td>Conn</td>
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<tr>
<td>Hilton Head Dark Pineapple</td>
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<tr>
<td>Malibu Coconut</td>
<td>Barbados</td>
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<tr>
<td>Myers's</td>
<td>&quot;Original Dark&quot; Jamaica</td>
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<tr>
<td>Ron Zacapa</td>
<td>&quot;Solera 23&quot; Guatemala</td>
<td>18</td>
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</tbody>
</table>

*Spirits are subject to availability | 20% gratuity will be added to parties of six or more*
Desserts

Flaming Creme Brulee  
Hidden Chocolate, Caramelized Sugar

Zeppole
Italian Donuts, Vanilla Anglaise, Chocolate Sauce

Sauterne Pears  
Poached Pears, Chocolate Ice Cream, Passion Fruit Coulis, Almonds

Apéritifs

Aperol 11
Campari 11
Cocchi Americano 11
Carpano Antica Formula Vermouth 12
Hoodoo Chicory Liqueur 10
Lillet Blanc 11

Digestifs

Averna Amaro Siciliano 11
Caravello Limoncello 10
Fernet Branca Amaro 11
Jacopo Poli Grappa “Sarpa di Poli” 14
Montenegro Amaro 12

Banana Smore's
Caramelized Banana, Diplomate Cream, Toasted Meringue, Banana Gelato

Fresh Made Ice Cream & Sorbet
6 Per Scoop-15 per Trio
Pear William Brandy Sorbet
French Vanilla Ice Cream
Chocolate Ice Cream
Pistachio Ice Cream

Dessert Wines  Port, Sherry, Madeira & More

Lustau Palo Cortado Sherry “Almacenista, Vides” Jerez 15
Château Petit Vedrines Sauternes Bordeaux 2016 16
Rare Wine Co. Sercial “Charleston” Madeira 15
Warre’s Tawny Port “Otima 10 Year” Oporto 14
Fonseca Tawny Port “20 Year” Oporto 18
Niepoort Late Bottled Vintage Port Oporto 2016 16

Averna Amaro Siciliano Italy 13
Montenegro Amaro Italy 16
Fernet-Branca Amaro Italy 11
Chartreuse “Green” France 16
Chartreuse “Yellow” France 16
Caravello Limoncello Italy 10

Inspired By The Rhythm of the Seasons and Prioritize Local Ingredients

Our culinary approach places local sourcing and its ingredients at the heart. We aim to discover local ingredients and minimize the environmental footprint linked to The Charleston Place activity.

The culinary team will execute quality and creativity between games of textures and flavor, while our culinary philosophy is simple. We will embrace sophistication and commit to provide an outstanding experience.