## Signature Cocktails

### Wisteria Fizz
A gem of a cocktail with Nippitaty Aurora Organic Gin (infused with butterfly pea flowers for a purple hue), maraschino and cava.
$16

### The Bay
A Don Julio Blanco tequila creation with delicate French grapefruit, agave and ancho chile... a little spicy and super refreshing.
$17

### The Reveler
Our take on the classic caffeinated martini, upgraded with Havana Club Añejo, fresh espresso, cacao, and amaro.
Add: Cafe Con Flan - $2
$16

### Lowcountry Sunset
A refreshing daiquiri... The Palmetto Way. Local Hilton Head Rum, Chinola, fresh lime falernum, and passion fruit for the perfect blend of tart and sweet!
$15

### Mind The Gap
Blend of fresh strawberries, Pimms, ginger, lemon, mint and cucumber-infused Cathead Vodka. You're welcome.
$17

### Old City Wall
Think of a Manhattan but better. Elijah Craig Rye, Carpano Antica Vermouth, Maurin Quina, amaro, and black walnut bitters served over a big rock.
$16

### Zwissler's Spritz
Dragonfruit, house citrus, tarragon-infused Aperol & Rosé topped with Cava. The ultimate Charleston Spritz!
$15

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**Non-Alcoholic Options Also Available**
## WINE

### WHITES

- **Roco,** Chardonnay from Oregon  
  $14/$54
- **Pieropan,** Soave from Italy  
  $13/$50
- **Jacques Dumont,** Sauvignon Blanc from  
  Val De Loire  
  $13/$50
- **Gran Moraine,** Chardonnay from Oregon  
  $70 (btl)

### ROSE

- **M. Chaupetier Bellacrouche,**  
  Rosé from Cote du Rhône  
  $13/$50

### REDS

- **Angeline,** Cabernet Sauvignon from  
  Sonoma, CA  
  $15/$58
- **Nielson,** Pinot Noir from  
  Santa Barbara, CA  
  $14/$54
- **Eight Years In The Desert,**  
  Zin Blend from St. Helena, CA  
  $22/$75
- **Atemporal,** Malbec, Cab & Petit Verdot  
  Blend from Menoza  
  $15/$55
- **Destinoda,** Carbonic Grenache from  
  Paso Robles  
  $15/$58

## BUBBLES

### GLASS/BOTTLE

- **Poema,** Cava  
  $14/$55
- **Mandois,** Champagne  
  $18/$90
- **Palmer & Co.,** Brut Reserve Champagne  
  (split)  
  $25/$50
- **Luminore,** Prosecco Superiore  
  $16/$50
- **Coté Más,** Rosé Brut Crémant  
  $18/$70
- **Charles Heidsieck,** Rosé Reserve  
  $100 (btl)

## BEER

### All Pours $8

## CANNED

- **Holy City,** Pilsner
- **Edmund’s Oast “Arcade”,** Pale Ale
- **Yazzo Brewing “Gerst”,** Amber Ale
- **Greenman “Tart Berry”,** Berliner Weisse Ale
- **Coast Brewing “HOPART”,** IPA
- **Revelry Brewing “Never Sunny”,** Hazy IPA
- **Yazoo Brewing “Sue”,** Imperial Smoked Porter
- **Munkle Brewing “Evening Post”,** Porter
- **Wellbeing,** Non-Alcoholic Wheat

## BOTTLED

- **Bold Rock Prosecco Cider**
PROVISIONS
A thoughtful selection of Southern bites and timeless classics

Callie's Cocktail Pecans
Just the right mix of salt and spice
$5

Olinda Bistro Blend Olives
Assortment of Sevillano and Kalamata
$5

Pimento Cheese Plate
Callie's Pimento Cheese, crudité, and crackers
$14

Cheese and Charcuterie
Daily selection accompanied by fruit, crackers, nuts, and jam
$25

Pearl Street Caviar Service
Siberian Select Sturgeon, crème fraîche, fresh chives, and crackers
$50

Daily Dessert Selection from Hall's
$10