

THE
PALMETTO
HOTEL

SIGNATURE COCKTAILS

WISTERIA FIZZ

A gem of a cocktail with purple gin, citrus, maraschino, and sparkling wine.
\$16

THE BAY

Ancho chile infused Astral Blanco Tequila with French grapefruit and agave... 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 - deconstructed flan foam made with Spanish brandy - \$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

ZERO-PROOF OPTIONS ALSO AVAILABLE

THE

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WINE

GLASS/BOTTLE

WHITES

Roco, Chardonnay from Oregon
\$14/\$54
Pieropan, Soave from Italy
\$13/\$50
Jacques Dumont, Sauvignon Blanc from
Val De Loire
\$13/\$50
Maloof, "L'eau Epicee", Pet Nat
from Oregon
\$15/\$58
Gran Moraine, Chardonnay from Oregon
\$70 (btl)

ROSE & ORANGE

M. Chaoputier Belleruche,
Rosé from Cote du Rhône
\$13/\$50
Maloof, "Where Ya PJs At?",
Orange Wine from Oregon
\$15/58

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

BUBBLES

GLASS/BOTTLE

Poema, Cava
\$14/\$55
Mandois, Champagne
\$18/\$90
Palmer & Co., Brut Reserve Champagne
(split)
\$25/\$50
Luminore, Prosecco Superiore
\$16/\$55
Cotê Mâs, Rosé Brut Crémant
\$18/\$70
Schramsberg, Brut Rose \$100 (btl)
Taittinger Millesime Brut \$150 (btl)
Codorniu Zero, Non-Alcoholic
Sparkling Rose \$12/\$44
Freixenet, Alcohol Removed
Sparkling Wine \$12/\$44

BEER

All Pours \$8

Holy City, Pilsner
Edmund's Oast "Arcade", Pale Ale
Lo-Fi "Mexican Style", Lager
Fatty's "High Style", Italian Pilsner
Munkle Brewing "Silver Shoes", Stout
Coast Brewing "HOPART", IPA
Revelry Brewing "Never Sunny",
Hazy IPA
New Realm "Tropical Dream",
Fruited Wheat Ale
Original Sin, Dry Rose Cider
Wellbeing, Non-Alcoholic Wheat

ENGAGING INTERACTION. EFFORTLESS CHARM.

THE
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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

\$7

EMPATHETIC DESIGN. ECLECTIC STYLE.