

EST.  2018

UNCORK

CHARLESTON

Craft Cocktails \$14

Unfashioned Meeting:

Six & Twenty Bourbon, Red Wine Reduction, Orange/Angostura Bitters, Scorched Orange Peel, Smoked Wood Chip

King Street Spritz:

Cannon Grit Vodka, Blueberry/Blackberry Shrub, Prosecco, Lemon, Lime

Line Street Lemon:

Charleston Distilling Co. Rye Whiskey, Pedro Ximenez, Dry Vermouth, Lemon, Smoked Wood Chip

Bogard Beauty:

Sauvignon Blanc, St. Germain, Lillet, Sparkling, Lavender, Thyme

Market Margarita:

Fortaleza Tequila, Blanc Vermouth, Lime, Agave

Hampton Herbtini:

St. George Gin, Herb Infused Dry Vermouth, Scorched Sage

The French Quarter:

Cynar, Chartreuse, Smoked Sage, Sparkling Water, Orange Peel

Pitt Street Pear:

Nippitay Gin, St. Germain, Pear Shrub, Lemon

Bee Street Buzz:

Hendrick's Gin, Lillet, Simple Syrup, Lemon, Cava

Calhoun Campfire (Dessert Cocktail):

Godiva Chocolate Liqueur, Tito's, Six and Twenty Carolina Cream, Graham Cracker, Chocolate

Trad Street Tootsie (Dessert Cocktail):

Chambord, Creme de Cacao, Coffee Liqueur, Tito's

Constantly Changing Menu Local and Imported Goods

Happy Hour Every Day 6-7pm & 9-10pm