

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/Strawberry Shrub, Prosecco, Agave, 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

Tradd St. Tonic:

Cynar, Black Walnut Bitters, Lime, Tonic

Market Margarita:

Fortaleza Tequila, Blanc Vermouth, Lime, Agave

Hampton Herbtini:

St George Gin, Herb Infused Vermouth, Scorched Sage

Peninsula Peach Mojito:

Plantation 3 Star Rum, Peach/Mint Puree, Lime, Club Soda

Downtown Dragonfly:

Libelula Tequila, Basil, Jalapeno, Agave, Lime, Strawberry, Soda

Bee Street Buzz:

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

Pitt Street Pear:

Nippitaty Gin, St. Germain, Pear Shrub, Lemon

Cannon Campfire (Dessert Cocktail):

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