

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

Market Margarita:

Fortaleza Tequila, Blanc Vermouth, Lime, Agave

Mabeline Maple

Woodford Reserve. Smoked Pecan, Lime, Maple Syrup, Honey Rim

Rainbow Road Raven

Cannon Grit Vodka, Plantation 3 Star Rum, Blue Curacao, Chambord, Cranberry, Agave

Anson Apple Jack

Epsolon Tequila, Apple Cider, Scorched Cinnamon, Lime Juice, Agave, Salt/Sugar/Cinnamon Rim

Bee Street Buzz:

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

Pitt Street Pear:

Nippitay Gin, St. Germain, Pear Shrub, Lemon

Savage Street Cinnamon:

Titos Vodka, Chambord Black Raspberry, Cherry/Cinnamon Shrub, Sugar Rim

Cannon Campfire (Dessert Cocktail):

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