

EST.  2018

# UNCORK

CHARLESTON

## Craft Cocktails \$14

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### Unfashioned Meeting:

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

### Lime 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*

### 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*

### Gardenia Street Green

*St. George Gin, Green Chartreuse, Simple Syrup, Lime, Mint*

## Holiday Cocktails \$7

### Mabeline Maple

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

### East Bay Egg Nog

*Tito's Vodka, Six and Twenty Carolina Cream, Graham Cracker, Raspberry, Marshmallow*

### Nassau Ninnymuggins

*Prosecco, Blackbeery Shrub, Sugar Rim, Rosemary*

### Holy City Holiday

*Vanilla Vodka, White Creme De Cacao, Peppermint, Sugar, Candy Cane*