

EST.  2018

UNCORK

CHARLESTON

Craft Cocktails \$14

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

Moments On Montague

Cannon Street Vodka, Chambord, Lime, Mint

Anson Apple Jack

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

Killing Thyme On King

Hendrick's Gin, St Germain, Thyme Infused Simple Syrup, Lime

Pitt Street Pear:

Nippitay Gin, St. Germain, Pear Shrub, Lemon

Smoke on Savage

Mezcal Tequila, Basil, Lime, Agave, Smoked Sea Salt Rim

Charleston Fire of 1861

Jalapeno, Cucumber, Mint Infused Tequila, Lime Juice, Agave, Scorched Red Pepper Flake

Mabeline Maple

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

Nassau Ninnymuggins

Prosecco, Blackbeery Shrub, Sugar Rim, Rosemary