

EST.  2018

UNCORK

CHARLESTON

Craft Cocktails \$14

Unfashioned Meeting

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

Battery Blackberry

Russles Rye, Muddled Blackberry, Lemon Juice, Sage Simple syrup, Pedro Ximenez, Scorched Sage

Bogard Beauty

Sauvignon Blanc, St Germaine, Lillet, Lavender Bitters, Soda Water

Church Street Chartreuse

Green Chartreuse, Sugar, Mint, lemon, Raspberry

Moments On Montague

Cannon Street Vodka, Chambord, Lime, Mint

Chai In Chucktown

Cannon Street Chai Vodka, Smirnoff Vanilla Vodka, Half and Half, Housemade Chai Mix, 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

Whiskey on Wentworth

Jameson Irish Whiskey, St Germaine, Honey Simple Syrup, Lemon Juice, Cucumber

Prince Street Purple

Captain Morgan Spiced Rum, Sprite, Agave, Lime Juice, Grape

Lowcountry Lemonade

HoneySuckle Vodka, Lemonade, Lavender, Agave, Club Soda