

EST.  2018

UNCORK

CHARLESTON

Craft Cocktails \$14

South Battery Blackerry Smash

Russels Rye Bourbon, Pedro Ximenez, Sage Simple Syrup, Fresh Lemon Juice, Fresh Blackberries

Unfashioned Meeting

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

Bogard Beauty

Sauvignon Blanc, St. Germain, Lillet, Lavender Bitters, Soda Water

Downtown at Dusk

Plantation 3 Star Rum, Violet Liqueur, White Creme De Cocoa, Heavy Cream, Nutmeg

Moments On Montague

Cannon Stret Vodka, Chambord, Fresh Lime Juice, Tonic Water with a mint garnish

George Street Grapefruit

Nippitaty Botanical Vodka, Lillet, Lime Juice, Thyme Simple Syrup, Grapefruit, Soda Water

Killing Thyme On King

Hendrick's Gin, St. Germain, Thyme Infused Simple Syrup, Lime Juice, Tonic Water

Bubbles on Beaufain

Mount Gay Rum, Blackberry Shrub, Fresh Lemon Juice, Fresh Blackberries, Ginger Beer

Smoke on Savage

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

Charleston Fire of 1861

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

Whiskey on Wentworth

Jameson Irish Whiskey, St. Germain, Honey Simple Syrup, Fresh Lemon Juice, Cucumber Slices

Anson Apple Jack

Prosecco, Pear Liqueur, Apple Cider, Cinnamon Sugar Rim

Mabeline Maple

Woodford Reserve, Maple Syrup, Lime, Honey Rim

Chai On Chucktown

Cannon Chai Vodka, Vanilla Vodka, House Chai mix, Agave, Half & Half, Cinnamon Sugar Rim

Pitt Street Pear

Nippitaty Gin, St Germain, Pear Shrub, Lemon Juice

Nightmare on North Broad

Espolon Repasado Tequila, Lime Juice, Simple Syrup, Agave, Blood of Judas