

EST.  2018

UNCORK

CHARLESTON

Craft Cocktails \$14

Tequila Mockingbird

Lunazul Blanco Tequila, Creme de Violette, Blueberry Simple Syrup, Lillet, Lime Juice, Sugar Rim

Cassara's Cocktail

Blue Ice Huckleberry Vodka, Blackberries, Lemon Juice, Ginger Beer, Lemon Wheel

Anson Apple Jack

Prosecco, Spiced Pear Liquor, Apple Cider, Cinnamon Sugar Rim

Pitt Street Pear

Nipitaty Gin, Pear Shrub, St Germaine, Lemon Juice

Cannon Street Caramel

Smirnoff Caramel Vodka, Apple Cider, Pear Liqueur, Lime Juice, Cinnamon Sugar Rim

Blackberry Smash

Makers Mark,, Pedro Jimenez, Sage Simple Syrup. Blackberries, Lemon, Soda Water

Unfashioned Meeting

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

George Street Grapefruit

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

Killing Thyme On King

Nipitaty Gin, St. Germain, Thyme Infused Simple Syrup, Lime Juice, Tonic Water

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

Chai on Chucktown

Chai Vodka, Vanilla Vodka, Chai Mix, Agave, Half and Half ,Cinnamon Sugar Rim

Smoke On Savage

Bahnez Mezcal, Muddled Basil and Lime, Agave, Smoked Sea Salt Rim