

# DRINK

## COCKTAIL

<b>Basico Margarita</b>	8/26
<i>100% blue agave tequila, agave, lime, salt</i>	
<b>Honey Basil Margarita</b>	9
<i>100% blue agave tequila, honey basil soda, agave nectar, lime</i>	
<b>Paloma</b>	8
<i>100% blue agave tequila, fresh grapefruit, san pelegriño pomelmo, agave nectar, lime</i>	
<b>Spicy Grapefruit Margarita</b>	9
<i>house infused jalapeno tequila, agave nectar, lime, chili lime salt</i>	
<b>Berry Ginger Mint Margarita</b>	9
<i>house infused blackberry mint tequila, lime, agave nectar, ginger beer</i>	
<b>Pina Margarita</b>	9
<i>house infused cinnamon &amp; vanilla tequila pineapple, lime, chili lime salt,</i>	
<b>Planters Punch</b>	9
<i>mount gay spiced rum, Amaretto, peach Schnapps, pineapple</i>	
<b>Tres Leches</b>	8
<i>spiced rum, three milks, nutmeg, cinnamon, coconut</i>	
<b>Not So Old Fashioned</b>	10
<i>Bulleit bourbon, pama liquer, muddled orange, simple syrup, bitters</i>	

\*\*\*Sub any of our house infused tequilas into your Basico Margarita for \$1\*\*\*

*jalapeno  
blackberry mint  
cinnamon & vanilla*

## CERVEZA

<b>Michelada</b>	6
<i>pacífico, bloody, jalapeno, chile lime salt</i>	
<b>Chelada</b>	5
<i>pacífico, lime, cilantro, jalapeno</i>	

## BOTTLES & CANS

Tecate	3.5
Modelo	3.5
Negro Modelo	5
Imperial	4
Victoria	3.5
Amstel Light	4.5
PBR 16oz	4
Carolina Sky Blue	4
Anderson Valley Summer Ale	4
Big Boss "Hell's Belle"	5
Kona Longboard	3.5
Ranger IPA	4.5
Heineken	4.5
Bells Oberon	6
Corona	4.5
Anderson Valley Boont	5
Fat Tire	4.5
Angry Orchard 16oz (GF)	4
Omission Pale Ale (GF)	4.5
Bud Light	4
Miller Lite	4
Michelob Ultra	4

## DRAFT 16oz.

**ASK YOUR SERVER FOR SELECTIONS**

## CHARLESTON

COAST Kolsh 16oz can	7
COAST HopArt 16oz can	7
Westbrook One Claw	6
Westbrook White Thai	5
Westbrook IPA	6
Westbrook Gose	6
Holy City Folicle Brown	6
Holy City Pluff Mud	6

## BUCKETS

### 5 canned beers

Tecate	15
Mexican	18
Domestic	15
Westbrook	25
Premium	25

## WINE

### CAVA

<b>Dibon, Vilafranca del Penedes</b>	7/26
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### WHITE

<b>Gotham Project Rose N/V</b>	6/23
<b>Meomi Pinot Noir, CA '14</b>	7/26
<b>Frisk Reisling, Australia '14</b>	7.5 / 28
<b>Whitehaven Sauv Blanc, NZ '14</b>	9/34
<b>Laguna Chardonnay, CA '13</b>	9/34
<b>Sawbuck Chardonnay, CA '12</b>	24
<b>Cielo Pinot Grigio, Italy '13</b>	28

### RED

<b>Seasonal Sangria - with fresh fruit</b>	7/24
<i>ask your server for today's selection</i>	

<b>Evodia Garnacha, Spain '13</b>	7.5 / 28
<b>Losado Pajaro Rojo, Spain '13</b>	9/34
<b>Spellbound Cabernet CA '13</b>	34
<b>Lote 44 Malbec, Argentina '14</b>	29
<b>Morgon Cotes du Py, France</b>	64
<b>Big Table Farms Pinot Noir, Willamette</b>	72