

# COCKTAILS

## CITRUS & SOMETHING

**Piña Collateral** [*tiki, tropical*] \$14  
pineapple rum, tequila, lime, cumin

**Yes Way Rosé** [*fruit, bubbles, floral*] \$12  
gin, lemon, strawberry lemon shrub, bitters, sparkling rosé

**Old School Mai Tai** [*tiki, refreshing*] \$10  
rum, orgeat, lime, curacao

**Rum al Pastor** [*tropical, spiced*] \$12  
aged rum, charred pineapple, lime, demerara, cilantro, jamaican bitters

## WHISKEY REBELLION

**The Red Wedding** [*bittersweet, transformative*] \$12  
bourbon, averna, hibiscus/thyme sweet tea ice cubes

**Olde Thyme Punch** [*citrus, herbs, spices*] \$10  
bourbon, rum, madeira, lemon shrub, nutmeg, thyme

**Carpetbagger** [*bitter, complex*] \$12  
rye, red vermouth, angostura amaro, bitters, orange oil

**Tchoupitoulas Sling** [*floral, anise, complex*] \$12  
rye, pineau des charentes, cognac, psychaud's, absinthe, benedictine

## BITTERSWEET

**Modern Negroni** [*bittersweet, apéritif*] \$12  
st. george gin, bruto americano, atxa red vermouth

**The Velvet Ditch** [*bittersweet, complex, digestif*] \$13  
aged rhum, cynar, montenegro, lemon, cinnamon

# WINES BY THE GLASS

## WHITE

**Avinyó**, MOSCATEL + MACABEO \$10  
“vi d’agulla” petillant, cataluña, spain 2016 (draft)

**L’Ecu**, MELON DE BOURGOGNE \$10 \$89  
“orthogneiss” muscadet, loire valley, france 2015 (1.5L/magnum)

**Von Winning**, RIESLING \$10 \$45  
“winnings” pfalz, germany 2014

**Jean-Marc Pillot**, CHARDONNAY \$15 \$70  
“les grands champs” burgundy, france 2015

**François Pinon**, CHENIN BLANC \$14 \$64  
“silex noir” vouvray, loire valley, france 2015

**Populis**, SAUVIGNON BLANC \$12 \$52  
“venturi vineyard” mendocino county, CA 2016

**Arbe Garbe**, MALVASIA + FRIULANO + RIBOLLA GIALLA \$15 \$70  
sonoma county, CA 2015

## RED

**Atxa**, DRAFT RED VERMOUTH \$6  
amurrio, basque country, spain (served over ice, twist)

**Vincent Giraudon**, GAMAY \$12 \$54  
“tentation” cote roannaise, france 2014

**Creole**, CINSAULT + PAIS \$11 \$49  
secano interior, itata valley, chile 2014

**Sorelle Palazzi**, SANGIOVESE \$11 \$49  
“podere il ceno” chianti colline pisane, italy 2014

**Sandhi**, PINOT NOIR \$13 \$59  
santa barbara county, CA 2014

**Enfield Wine Co**, SYRAH \$17 \$82  
“haynes vineyard” coombsville, napa valley, CA 2014

**Brea**, CABERNET SAUVIGNON \$14 \$66  
“margarita vineyard” paso robles, CA 2013

## DRY SHERRY

**Bodegas Yuste**, DRAFT MANZANILLA \$7  
“aurora” sanlúcar de barrameda

**Toro Albalá**, FINO EN RAMA \$10 \$44  
“eléctrico” montilla-moriles (375mL)

**Valdespino**, AMONTILLADO \$6 \$44  
“tio diego” macharnudo vineyard, jerez de la frontera (750mL)

**Equipo Navazos**, PALO CORTADO \$45  
la bota de 48, sanlúcar de barrameda

**Valdespino**, OLOROSO \$10  
20 yr “don gonzalo” jerez de la frontera (750mL)

## SPARKLING

**Étienne Calsac**, CHARDONNAY \$17 \$79  
“l’échappée belle” extra brut, premier cru, champagne

**Raventos i Blanc**, XARELLO + SUMOLL + BASTARD NEGRE \$14 \$66  
“textures de pedra” brut nature, conca del riu anoia, spain 2011

**Chateau de Brézé**, ROSÉ OF CABERNET FRANC \$11 \$48  
loire valley, france

## ROSÉ & MEAD & CIDER

**Jolie Laide**, ROSÉ OF VALDIGUIÉ \$13 \$59  
mendocino county, CA 2016

**Girolamo Russo**, ROSÉ OF NERELLO MASCALASE \$13 \$59  
etna, sicily, italy 2016

**Clos Signadore**, ROSÉ OF NIELLUCCIO \$13 \$59  
patrimonio, corsica, france 2016

**Charles Audoin**, ROSÉ OF PINOT NOIR \$13 \$59  
marsannay, burgundy, france 2015

**Wölffer Estate**, DRAFT ROSÉ CIDER \$6  
no. 139, NY

**Trabanco**, NATURAL CIDER \$7  
“cosecha propia” asturias, spain 2015

**IQhilika**, DRAFT COFFEE MEAD \$9  
south africa (3oz)

(full bottled wine list available upon request)

## EDMUND'S OAST BEER

### CASK: Peanut Butter & Jelly

apples, peanut butter, jelly, sandwich in a glass 5% 16oz \$7

### <sup>10</sup>Farrago: Threeve

dark brown, dark fruit, oak, acid, savory 8% 12oz \$6

### <sup>11</sup>Kvass

lemon head, bread crust, rustic rye, spicy, quite sour 2.6% 12oz \$5

### <sup>12</sup>Cookies & Cream

oatmeal stout with milk sugar, vanilla, cacao 4.5% 12oz \$5

### <sup>13</sup>Rumbullion

strong Belgian ale, dates, cashew, warming rummy notes 9% 8oz \$6

### <sup>14</sup>Lowcountry Libation Collab: Fan Fiction

brewed with lots of beets, earthy, fruity, strong, complex 8.7% 8oz \$6

### <sup>15</sup>The Queen's English

pale ale, warm biscuits, light pineapple, crisp 4.1% 16oz \$5

### <sup>16</sup>Viridi Rex

IPA, papaya, lime blossom, juicy fruit, mango, dry 8.4% 12oz \$6

### <sup>17</sup>Peanut Butter & Jelly

peanut butter, grape jelly, sandwich in a glass experience 5% 12oz \$6

### <sup>18</sup>Viridi Deus (2016)

triple IPA, pineapple, white rum, creamsicle, complex 13% 8oz \$7

### <sup>19</sup>Mr. Tallyman

golden, doughy, banana, clean bitterness 6.7% 12oz \$5

### <sup>20</sup>Tragedy of DARTH Plagues The Wise

amber lager, rye, herbal, balanced 5% 16oz \$5

## BLACK

### <sup>46</sup>Foothills - Barrel Aged People's Porter - NC

roasty, caramel, bourbon, coconut 6% 12oz \$6

### <sup>36</sup>J. Wakefield+Burial - Too Sweet - FL

chocolate, warming chili spice, cinnamon, decadent 11.5% 8oz \$12

### <sup>25</sup>Tsarina Esra - De Molen - Netherlands

imperial porter, round, dark fruit & sugar 11% 8oz \$8

## BELGIAN-ESQUE

### <sup>42</sup>Logsdon - Szech n' Brett - OR

hazy blonde, fresh hay, baking bread, szechuan pepper 6.5% 8oz \$9

### <sup>43</sup>Freehouse - Ashley Farmhouse - SC

rustic, light spice, citrus peel, refreshing 6.1% 12oz \$6

### <sup>33</sup>Het Anker - Gouden Carolus Tripel - Belgium

strong golden ale, lime blossom, honeyed malt 9% 8oz \$10

### <sup>47</sup>Val-Dieu - Grand Cru - Belgium

dark quad, bread crust, mission fig, clove, brandy 10.5% 8oz \$9

### ORVAL bottle service - Belgium

dry, effervescent, funky 6.9% 11.2oz \$12

## BROWN & AMBER

### <sup>37</sup>Kout Na Sumave - Koutska 18° - Czech

doppelbock, mahogany hued, bread crust, ginger, hoppy finish 9% 8oz \$9

### <sup>34</sup>Ocelot - Gravity Always Wins - VA

wee heavy, raisin, toffee, treacle, chewy malt 11% 8oz \$10

### <sup>39</sup>Yazoo - Dos Perros - TN

amber lager, toasty, light caramel, dry 4.9% 16oz \$6

## WHEATED

### <sup>35</sup>Weihenstephaner - Hefeweizen - Germany

golden, exemplary German wheat beer, banana & spice 5.4% 20oz \$8

### <sup>44</sup>Ommegang - Witte - NY

hazy, white, subtle spice, sweet orange, crisp & refreshing 5.2% 12oz \$5

## GOLDEN

### <sup>48</sup>Kout Na Sumave - Koutska 12° - Czech

pale lager, baking bread, spicy hops, appetizing 5% 12oz \$10

### <sup>31</sup>EKU - Pils - Germany

balanced, herbal hop bitterness, textbook pilsner 5% 16oz \$7

(bottled beer list available upon request)

## HOPS

### <sup>24</sup>Evil Twin - The Tighter You Squeeze, The Less You Have - Nøwhere

hazy, juice, nectarine, white grape 6.5% 8oz \$7

### <sup>45</sup>Charles Towne Fermentory - Long Shorts - SC

hoppy American wheat, hazy, blackcurrant, dank 6% 12oz \$7

### <sup>41</sup>COAST - Carnie Fire - SC

red ale, toasty, seville orange peel, blackberry, moresome 5% 12oz \$6

### <sup>21</sup>Bell's - Mars Double IPA - MI

pineapple, pine, lemon, lime, balanced malt, complex 10.1% 8oz \$6

## TART & SOUR

### <sup>30</sup>J. Wakefield - STUSH - FL

tart, refreshing, berliner weisse, white wine 3.5% 8oz \$12

### <sup>38</sup>Captain Lawrence - Barrel Select Black - NY

dark hued, ruby highlights, cacao powder, black cherry 6.5% 8oz \$11

### <sup>22</sup>Carolina Bauernhaus - Strawberry

Farmhouse - SC aromatic, wine barrel, leather, dry 5.8% 8oz \$8

### <sup>23</sup>Jolly Pumpkin - La Roja - MI

tart, red ale, plums, complex 7.2% 12oz \$8

### <sup>32</sup>Jester King - Figlet - TX

tart saison, cold smoked figs, leather, earth 5.9% 8oz \$12

### <sup>28</sup>Tilquin+La Rulles - Stout Rullquin - Belgium

blend of sour lambic & stout, coffee, raspberry, fascinating 7% 8oz \$12

## FUNKY & OTHER

### <sup>40</sup>Central Waters - Barrel Aged Barleywine - WI

molten caramel, toasted pound cake, cinnamon, bourbon 11.5% 8oz \$8

### <sup>29</sup>Scratch - Centennial File - IL

red ale, piney hops, sassafrazz leaf, herbal 5.7% 8oz \$11

### <sup>27</sup>Hitachino Nest - Saison Du Japon - Japan

burnished gold, koji, umami, yuzu, bright citrus 5% 8oz \$9

### <sup>26</sup>Scratch - Punccheon Fermented Sahti - IL

dark brown, cedar, berry fruit, oak, subtle acidity 7.3% 8oz \$11