

# COCKTAILS

## CITRUS & SOMETHING

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

**The Lee Roy Selmon** [*orangey, smooth*] \$12  
overproof rum, page mandarin marmalade, lemon, egg white \*\*

**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, jerk bitters

## WHISKEY REBELLION

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**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, cocchi torino, angostura amaro, bitters, orange oil

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

## BITTERSWEET

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**Modern Negroni** [*bittersweet, apertif*] \$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

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**l'Ecu**, MELON DE BOURGOGNE \$10 \$89  
"granite" muscadet, loire valley, france 2014 (1.5L/magnum)

**Dönnhoff**, RIESLING \$11 \$49  
nahe, germany 2015

**Foradori**, MANZONI BIANCO \$14 \$64  
fontanasanta, vigneti delle dolomiti, trentino, italy 2015

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

**Lucien Crochet**, SAUVIGNON BLANC \$14 \$64  
sancerre, loire valley, france 2015

**Domaine des Marnes Blanches**, CHARDONNAY \$14 \$64  
"les molates" jura, france 2014

## RED

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

**Jose Antonio Garcia**, MENCIA \$11 \$49  
"unculin" bierzo, spain 2015

**Ka Manciné**, ROSSESE \$13 \$60  
"beragna" liguria, italy 2014

**Sandhi**, PINOT NOIR \$13 \$59  
sta. rita hills, CA 2013

**Enfield Wine Co**, SYRAH \$17 \$82  
"haynes vineyard" coombsville, napa valley, CA 2013

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

**Turley**, ZINFANDEL \$15 \$70  
"juvenile" CA 2015

## DRY SHERRY

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

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

**Bodegas Grant**, AMONTILLADO \$8 \$28  
"la garrocha" el puerto de santa maria (375 mL)

**Fernando de Castilla**, PALO CORTADO \$16 \$90  
30 yr "antique" jerez de la frontera (500 mL)

**Valdespino**, OLOROSO \$10 \$60  
20 yr "don gonzalo" jerez de la frontera (750 mL)

## SPARKLING

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**Division (Gamine)**, BLANC DE GRENACHE \$12 \$54  
"mae's vineyard" petillant, applegate valley, OR 2015

**François Chidaine**, CHENIN BLANC \$12 \$54  
méthode traditionnelle, brut, montlouis sur loire, france

**Wolffer Estate Dry No. 139**, DRAFT ROSÉ CIDER \$6  
sagaponack, NY 2015

## ROSÉ & OTHER WINE

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**Valentin Morel**, ROSÉ OF POULSARD + TROUSSEAU + SAVAGNIN \$14 \$66  
jura, france 2014

**Scarbolo**, ROSÉ OF PINOT GRIGIO \$12 \$50  
"ramato XL", venezia giulia, italy 2014

**Equipo Navazos**, PALOMINO FINO \$15 \$70  
"florpower 44" sanlúcar de barrameda, spain 2010 (32 months under flor)

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

\*\* vote for this "citrus celebration" cocktail at  
[limehouseproduce.com](http://limehouseproduce.com)

(full bottled wine list available upon request)

## EDMUND'S OAST BEER

### **CASK: Bound By Time**

IPA, perfumey, mango, passion fruit, triple dry-hopped 6% 16 oz \$7

### **<sup>9</sup>Cararosa**

brewed with peaches & blueberries, pink, sour, funky 4.2% 12 oz \$6

### **<sup>10</sup>Farrago: Threewe**

dark brown, dark fruit, oak, acid, savory 8% 12 oz \$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% 12 oz \$5

### **<sup>13</sup>Gilded**

light, golden, melon, banana, dry 3.7% 16 oz \$5

### **<sup>14</sup>Blackberry Bathos**

reddish, tart, jammy, funky, wine barrel 8.5% 12 oz \$7

### **<sup>15</sup>Bound By Time**

IPA, perfumey, mango, passion fruit, tangerine, dry 6% 12oz \$6

### **<sup>16</sup>Circe**

golden, creamy, doughy, dry, stonefruit 9% 12 oz \$5

### **<sup>17</sup>Lowcountry Libation Collab: Fan Fiction\*\***

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

### **<sup>18</sup>Peanut Butter & Jelly**

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

## GOLDEN

### **<sup>32</sup>COAST- 32/50 Kolsch - SC**

light, dry, classic, clean 4.8% 16 oz \$7

### **<sup>47</sup>Aecht Schlenkerla - Helles - Germany**

smoked lagerbier, bready malt, appetizing 4.3% 8 oz \$6

### **<sup>29</sup>St. Sylvestre - 3 Monts Flanders Golden - France**

subtle & complex, soft spices, warming malt 8.5% 8oz \$9

### **<sup>34</sup>EKU - Pils - Germany**

crisp, light, perfectly balanced 5% 16 oz \$6

**\*\* \$1 from every beer sold goes to Camp Happy Days**

## FUNKY & OTHER

### **<sup>38</sup>Allagash - Fluxus 2016 - ME**

strong golden ale, ginger, gin barrel-aged, soft vanilla 8.5% 8 oz \$9

### **<sup>39</sup>Siren - Squealer - England**

dry saison, all wild yeast, sour, funky, raspberry 6.5% 8 oz \$9

### **<sup>40</sup>J.W. Lees - Harvest Ale/Calvados - England**

barley wine, toffee, apple brandy barrel aged, decadent, complex 11.5% 5oz \$8

### **<sup>33</sup>Urban Family - Efflorescent Heartbeat - WA**

refreshingly tart saison, straw hued, floral, made with rosehips 5% 8oz \$8

### **<sup>21</sup>Revelry - Breakfast & Brunettes - SC**

fresh brewed coffee, light caramel, dried fruit 7.2% 12oz \$7

### **<sup>43</sup>Ommegang - Rosetta Kriek - NY**

brown ale, baked cherry aroma, pleasing tartness 5.6% 8oz \$6

## BLACK

### **<sup>26</sup>Bell's - Expedition Stout - MI**

dark fruit brandy aromas, baker's chocolate, espresso 10.5% 8 oz \$6

### **<sup>25</sup>Evil Twin/Westbrook - Imperial Mexican**

**Biscotti Cake Break - SC** imperial stout, coffee, cinnamon, almonds, vanilla, cacao nibs, habanero peppers 10.5% 8 oz \$8

### **<sup>28</sup>Foothills - People's Porter - NC**

dark brown, caramel, chocolate, roasty 5.8% 12 oz \$6

## HOPS

### **<sup>31</sup>COAST - HopArt IPA - SC**

bready malt, bright tangerine, appetizing 7.7% 12 oz \$6

### **<sup>24</sup>Allagash - Hopy Table Beer - ME**

straw hued, grassy, bright, herbal hop finish, sessionable 4.8% 16 oz \$7

### **<sup>20</sup>Evil Twin - No More Brunch - Nøwhere**

hazy NE style IPA, Nelson Sauvignon hops, gooseberry 7% 8oz \$7

### **<sup>44</sup>Sixpoint - Hi-Res - NY**

dank, black currant, orange rind, massive double IPA 10.5% 8 oz \$5

**(bottled beer list available upon request)**

## WHEATED

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

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

### **<sup>46</sup>Schneider Weisse - Aventinus - Germany**

hazy deep crimson, clove, toffee, dark fruits, creamy 8.2% 8 oz \$6/14\*  
*\*add a side pour of barrel aged distilled Aventinus for \$8*

### **<sup>41</sup>Lefebvre - Blanche de Bruxelles - Belgium**

golden, witbier, brewed with orange peel & coriander 4.5% 12 oz \$6

## BROWN & AMBER

### **<sup>37</sup>Against the Grain - Real Old Ale - KY**

toffee, dark honey, herbal hops, elderflower 6.9% 8oz \$8

### **<sup>19</sup>Central Waters - Barrel Aged Scotch Ale - WI**

rich, molten caramel, bourbon, vanilla, coconut 9.5% 8oz \$6

### **<sup>22</sup>Tradesman - Bricklayer's Ale - SC**

malty, toffee, roasty, balanced hop finish 7% 12oz \$5

## BELGIAN-ESQUE

### **<sup>42</sup>De Dolle - Oerbier - Belgium**

strong dark ale, bready, caramel, red fruit, complex 9% 8 oz \$11

### **<sup>27</sup>Blackberry Farm - Classic Saison - TN**

honeyed malt, pear, white pepper, textbook 6% 8oz \$6

### **<sup>48</sup>Bosteels - Tripel Karmeliet - Belgium**

strong golden ale, bready malt, coriander, clove 8.4% 8 oz \$11

## TART & SOUR

### **<sup>45</sup>Captain Lawrence - Barrel Select Gold - NY**

sour golden ale, pear, white wine, integrated acidity 7% 8 oz \$11

### **<sup>30</sup>Against the Grain - To Wang Brew - KY**

tart brown ale, earthy oak notes, well balanced 6.5% 8 oz \$8

### **<sup>36</sup>Breakside - La Tormenta - OR**

light straw, naval orange, lime, bright acidity, lingering hops 6% 12oz \$7

### **<sup>23</sup>BFM - Abbaye De Saint Bon Chien - Switzerland**

sour, red ale, plums, oak, complex 11% 8oz \$12