

cocktails

- FROZEN BLACKBERRY MULE** vodka, ginger beer, lime, blackberries \$11
RAZZLE DAZZLE silver rum, chambord, raspberry, mint, lime, simple, soda \$13
SPICY CUCUMBER MARGARITA house infused jalapeño tequila, agave, cucumber, lime \$12
PEARS WELL WITH OTHERS sauza silver, pear nectar, lime, tajin rim \$13
PROPER GIN'TLEMAN gray whale gin, blood orange, lemon, housemade vanilla berry simple, prosecco \$14
STRAWBERRY PALOMA silver tequila, strawberries, lime, grapefruit soda \$12
SPRITZ + GIGGLES st. germain, limoncello, cava brut, mint, soda water \$14
BOURBON BRAMBLE elijah craig, creme de mure, lemon, simple, blackberries \$14

martinis

- THE SQUINNY** cucumber vodka, lime, fresh cucumber, simple \$12
POLITE & DIRTY MARTINI belvedere vodka, olive juice, dry vermouth rinse, house stuffed bleu cheese olives \$14
RUM & DONE sailor jerry spiced rum, cointreau, cranberry, lime, housemade berry infusion \$12
PEACH COSMO deep eddy peach, lime, cranberry, orange liqueur \$12
SOUTH SIDE SHINE grey whale gin, mint, lemon, simple \$14
NUT'ORIOUS B-E-A-N rumhaven coconut rum, espresso, creme of coconut, kahlua, chocolate bitters \$15
BUTTERFLY KISSES absolut vanilla, lime, lemon, butterfly pea flower tea \$14
ESPRESSO vodka, espresso, baileys, kahlua \$13
KEY LIME PIE vanilla vodka, lime, coconut cream, pineapple juice \$15
PEANUT BUTTER CUP peanut butter whiskey, mozart white chocolate, crème de cacao white, cream \$13

Oyster
Shooter
vodka, cocktail sauce, lemon \$7*

*These items may be raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

try these
for dessert!

draft beers

- | | |
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| DOS EQUIS AMBER \$7 | SOUTHERN HOPS
ROOSTER RED ALE \$7.50 |
| BIERKELLER WEISSBIER \$7.50 | BURIAL/ALLAGASH COLLABORATION
CONTRAST AMERICAN WHEAT WITH
ORANGE PEEL \$7 |
| MILLER LIGHT LAGER \$5.50 | RESIDENT CULTURE LIGHTNING DROPS
HAZY IPA \$7.50 |
| TIDAL CREEK LIBERATORE
PILSNER \$7.50 | GRAND STRAND SALTY GOLFER
PINEAPPLE BLONDE ALE \$7 |
| WICKED WEED PERNICIOUS
AMERICAN IPA \$7.50 | DIVINE BARREL CADILLAC RAINBOWS SOUR \$9.50 |

the grapes

SPARKLING / ROSÉ

- prosecco, mirabello, italy \$12 [split]
 prosecco rose, ruffino, italy \$12 [split]
 prosecco brut, segura viudas, spain \$11 / \$42
 rose, seaglass, california \$10 / \$38

WHITE

- vinho verde, raza, portugal \$9 / \$34
 sauvignon blanc, estival, washington state \$13 / \$50
 sauvignon blanc, kim crawford, new zealand \$12 / \$46
 pinot grigio, barone fini, italy \$10 / \$38
 riesling, griffin, washington state \$11 / \$42
 chardonnay, josh, california \$10 / \$38
 albarino, neboa, spain \$- / \$55

RED

- cabernet, unshackled by prisoner, california \$12 / \$46
 cabernet, j. lohr paso, california \$13 / \$50
 pinot noir, archetype, california \$9 / \$34
 red blend, conundrum, california \$12 / \$46
 malbec, UNO, argentina \$10 / \$38

bottles & cans

- DEPARTED SOLES IPA *gluten free* \$8
 DEPARTED SOLES MEXICAN LAGER
gluten free \$8
 AMSTEL LIGHT \$5
 BUD LIGHT \$4.50
 BUDWEISER \$4.50
 COORS LIGHT \$4.50
 CORONA \$6
 CORONA LIGHT \$6
 HEINEKEN \$7
 MICHELOB ULTRA \$4.50
 WHITE CLAW \$6
 MODELO \$6
 STELLA ARTOIS \$7
 YUENGLING \$4.50
 NEW SOUTH DIRTY MYRTLE \$8
 AUSTIN EAST CIDERS
rotating flavors \$7
 GRAND STRAND BREWING BEACH
EASY BELGIAN \$7
 GOLDEN ROAD
MANGO CART WHEAT \$7
 GUINNESS \$8
 TIDAL CREEK HARMONIC
HEFEWEIZEN [16oz] \$8
 GRAND STRAND
BREWING AIRBRUSH IPA \$7
 HIGH NOON SELTZERS
choice of vodka or tequila \$10
 ATHLETIC BREWING
IPA [N/A] \$6
 HEINEKEN O.O \$6