

-BEER, CIDER, ETC.-

RED STRIPE, Kingston, JM...\$6
MUNKLE BREWING CO., "Pils," Charleston, SC...\$10
CEEBO BREWING CO., "Classic," (N/A), Charleston, SC...\$8

-SOFT DRINKS-

MOUNTAIN VALLEY still or sparkling water...\$10
FEVER TREE tonic, ginger ale, ginger beer...\$5
mexican COKE...\$6
mexican SPRITE...\$6
DIET COKE...\$5
COUNTER CULTURE coffee & espresso

-SHERRY, PORT, MADEIRA, ETC.-

Fino Sherry, **VALDESPINO**, "Inocente," ES, NV...\$12
Amontillado Sherry, **EL MAESTRO SIERRA**, "12 Years Old," ES, NV...\$14
Palo Cortado Sherry, **VALDESPINO**, "Viejo CP," VOS, ES, NV...\$18
Sauternes, **CHÂTEAU LES JUSTICES**, FR, 2019...\$17
Ausbruch, **HEIDI SCHRÖCK & SÖHNE**, "On The Wings of Dawn," AT, 2021...\$26
Moscatel Dulce, **JORGE ORDOÑEZ**, "Victoria #2," ES, 2022...\$10
Cream Sherry, **VALDESPINO**, "Isabella," ES, NV....\$10
White Port, **NIEPOORT**, "Dry White," PT, NV...\$10
Tawny Port, **KOPKE**, "20 Years Old Tawny," PT, NV...\$19
Ratafia Champenois, **ANDRÉ HEUCQ**, FR, 2018...\$20
Madeira, **HENRIQUES & HENRIQUES**, "Verdelho 10yr," PT, NV...\$16
Madeira, **BROADBENT**, "Boal 10yr," PT, NV...\$16

R(H)UM



Charleston's food, drink, architecture, and culture are fiercely influenced by the Caribbean. We celebrate this, with a commitment to rum from the Caribbean and around the world, and original cocktails inspired by island flavors.

-COCKTAILS-

ORDINARY DAIQUIRI #17
pandan rum, paranubes,
toasted carolina gold rice, lime...\$15

GREEN THUMB*
beyond tropical gin, shochu,
bols genever, shiso, lime acid,
midori-cucumber foam...\$14

SAINT JOSEPH
cappelletti, peychaud's aperitivo,
fluffy blood orange, salt...\$13

A FINE LINE
fino sherry, xtabentún, apricot,
blood orange, lime, allspice...\$14

FORAGE et FILS
mushroom butter washed rye,
apple brandy, elote, absinthe...\$17

FIZZA + THE ORDINARY KOMBUCHA (n/a)
almond, ginger, lime, clove...\$10
add Mount Gay Rum for +\$3

MOJITO ROYALE (on draft)
don q cristal rum, menthe tisane,
mint oil, clarified lime,
blanc de blanc, CO2...\$15

MOUNT SAGE
génépy, clement blanc,
pineapple, lime,
cardamom, bay leaf...\$14

PACHECO & SONS
uruapan charanda blanco rum,
tamarind, habanero, lemon,
whey, cinnamon...\$15

HOUSE MARTINI
ketel one vodka or fords gin,
ocean vermouth, sea salt,
pickled green tomato...\$18

MABALINGWE (n/a)
wilfred's bitter orange & rosemary,
spiced rooibos tea,
clarified lime, soda...\$13

-WINE LIST-



SPARKLING

- Albariño, **CARBONISTE**, “Gomes Vineyard,” Sonoma, US 2023...\$17/68
Riesling, **IMMICH-BATTERIEBERG**, “Jour Fixe,” Mosel, DE 2020...\$112
Petite Meslier, **LAHERTE FRÈRES**, Champagne, FR NV...\$193
Meunier-Pinot Gris-etc., **LA CLOSERIE**, “Les Béguines,” Champagne, FR 2019 + 2020...\$310
Chardonnay, **ROBERT MONCUIT**, “Les Grands Blanc,” Champagne, FR NV (MAGNUM)...\$296
Chardonnay, **PIERRE PÉTERS**, “Cuvée de Réserve,” Champagne, FR NV...\$135
 Meunier-Pinot Noir-Chardonnay, **LAHERTE FRÈRES**, “Ultradition,” Champagne, FR NV...\$28/112
Chenin Blanc, **BELLEVIÈRE**, “Les P’tits Vélos À Pignon Fixe,” Coteaux du Loir, FR NV...\$90
Pinot Noir, **DAUTEL**, Württemberg, DE 2018...\$112
Pinot Noir, **ROSES DE JEANNE**, “Côte de Val Vilaine,” Champagne, 2022...\$188
Rosé of Nebbiolo, **LUIGI GIORDANO**, Piedmont, IT 2019...\$84
 Rosé of Merlot, **GUERILA**, “Blanc de Nature,” Vipavska Dolina, SL NV...\$15/\$60
Rosé of Ploussard-Trousseau-etc., **BÉNÉDICTE & STÉPHANE TISSOT**, Crémant du Jura, FR NV...\$87
Rosé of Meunier-Chardonnay, **DEHOURS**, “Oeil de Perdrix,” Champagne, FR NV...\$151
Rosé of St. Laurent, **CRUSE WINE CO.**, “Ricci Vineyard,” Napa Valley, US Pet Nat 2021...\$85
Rosé of Pinot Noir-Pinot Gris, **LARMANDIER-BERNIER**, “Rosé de Saignée,” Champagne, FR NV...\$225

RED

- Ploussard, **CELLIER SAINT BENOIT**, “La Ronde,” Jura, FR 2021...\$160
Poulsard, **BÉNÉDICTE & STÉPHANE TISSOT**, “Sur Lias,” Jura, FR 2022...\$126
 Trousseau, **DOMAINE DUGOIS**, “Grevilliere,” Jura, FR 2021...\$16/64
Teroldego-Lagrien-Schiava-etc., **FORADORI**, “Lezèr,” Trentino, IT 2023...\$75
Gamay, **CLOS DE LA ROILETTE**, Fleurie, FR 2023...\$78
 Gamay, **JEAN PAUL & CHARLY THÉVENET**, “Vieilles Vignes,” Morgon, FR 2022...\$19/76
 Cabernet Franc-Grolleau, **ORGEREAU**, “L’Enjouée,” Vin de France, FR 2023...\$15/60
Pinot Noir, **FRANÇOIS MIKULSKI**, “Santenots du Milieu,” 1er Cru, Volnay, FR 2022...\$282
 Pinot Noir, **TYLER**, Sta. Rita Hills, US 2022...\$19/76
Pinot Noir, **PEAY**, West Sonoma Coast, US 2022...\$130
Cabernet Franc, **BODET-HEROLD**, “Clos Durandière,” Saumur, FR 2021...\$157
Nebbiolo, **ROAGNA**, “Pira,” Barolo, IT 2017...\$315
 Syrah, **LIONEL FAURY**, “Les Ribaudes,” Saint Joseph, FR 2021...\$18/\$72
Syrah, **ALAIN VOGÉ**, “Les Chailles,” Cornas, FR 2021...\$138
Sangiovese, **LOGHI**, Brunello di Montalcino, IT 2019...\$135
Cabernet Sauvignon, **MATTHIASSEN**, “Village,” Napa Valley, US 2022...\$120
Grenache-Mourvèdre-etc., **VIEUX TÉLÉGRAPHE**, “La Crau,” Châteauneuf-du-Pape, FR 2014...\$238

SKIN CONTACT & ROSÉ

- Zibibbo, **BRASH HIGGINS**, “ZBO,” Riverland, AU 2021...\$78
 Bellone, **ICARO**, “Bellissimo,” Castelli Romani, IT 2023...\$18/72
Picpoul Blanc-Picpoul Noir-etc., **GOGUETTE**, “Swimming Poul,” Vin de France, FR 2023...\$84
Trebiano Spoletino, **PAOLO BEA**, “Arboreus,” Umbria, IT 2016...\$145
Rosé of Poulsard-Savagnin-etc., **OXYMORE**, “Fugal Festin,” Vin de France, FR 2023...\$110
Rosé of Tibouren-Grenache, **CLOS CIBONNE**, “Cuvée Tradition,” Côtes de Provence, FR 2023...\$91
 Rosé of Pinot Noir, **CLAUDE RIFFAULT**, “La Noue En Rose,” Sancerre, FR 2023...\$20/\$80
Rosé of Lagrein, **NÜSSERHOF**, “Kretzer,” Alto-Adige, IT 2021...\$88
Rosé of Pinot Noir, **SYLVAIN PATAILLE**, “Fleur de Pinot,” Marsannay, FR 2021...\$175

WHITE

- Jacquère, **ARDOISIÈRES**, “Silice,” Savoie, FR 2022...\$82
Melon, **LUNEAU-PAPIN**, “Terre de Pierre,” Muscadet Sèvre-et-Maine, FR 2020...\$80
Carricante, **TORNATORE**, “Pietrarizzo,” Etna, IT 2021...\$86
 Chasselas, **LES VIGNES DE PARADIS**, “Un P’tit Coin de Paradis,” Haute-Savoie, FR 2022...\$19/\$76
Riesling, **MERKELBACH**, “Urziger Wurzgarten,” Kabinett, Mosel, DE 2023...\$91
 Riesling, **SPREITZER**, “101,” Rheingau, DE 2022...\$14/\$56
Riesling, **DIEL**, “Goldloch,” Nahe, DE 2022...\$162
Riesling, **ALZINGER**, “Durnstein,” Wachau, AT 2023...\$87
Riesling, **KÜNSTLER**, “Marcobrunn,” Rheingau, DE 2021...\$250
Grüner Veltliner, **ZILLINGER**, “Horizont,” Weinviertel, AT 2022...\$79
Grüner Veltliner, **FRANZ HIRTZBERGER**, “Rotes Tor,” Wachau, AT 2022...\$101
Aligoté, **JOLIE-LAIDE**, North Coast, US 2022...\$94
 Sauvignon Blanc, **CHOTARD**, Sancerre, FR 2023...\$24/\$96
Sauvignon Blanc, **CIRINGA**, “Fosilni Breg,” Štajerska, SI 2021...\$75
 Orange Traube, **ALEXANDER ZAHÉL**, “Original Eigenbau,” Wien, AT 2022...\$17/68
Kerner, **GÖNC**, “60’s,” Štajerska, SI 2023...\$64
Pinot Grigio, **VENICA & VENICA**, “Jesera,” Collio, IT 2023...\$74
Chenin Blanc, **CLOSEL**, “La Jalousie,” Savennières, FR 2021...\$114`
 Chenin Blanc, **MATHIEU COSME**, “Les Enfers,” Vouvray, FR 2021....\$20/\$80
Chenin Blanc, **BONNEZEAUX**, “Inter-Val,” Vin de France, FR NV...\$176
Savagnin, **BENEDICTE & STEPHANE TISSOT**, “Sous Voile,” Jura, FR 2020...\$151
Friulano-Ribolla Gialla-Malvasia, **MARTISSIMA**, Collio, IT 2020...\$105
Chardonnay, **DANIEL-ETIENNE DEFAIX**, “VV,” Chablis, FR 2021...\$111
Chardonnay, **DAUTEL**, “Sonnenberg,” Württemberg, DE 2020...\$107
 Chardonnay, **MAÎTRE DE CHAI**, “Wheeler Vineyard,” San Benito County, US 2021...\$19/76
Chardonnay, **NICOLAS-JAY**, “Affinites,” Eola-Amity Hills, US 2022...\$126
Chardonnay, **BUISSON-CHARLES**, “VV,” Meursault, 2022...\$213
Viognier-Clairette, **GRAMENON**, “La Vie On y Est,” Côtes du Rhône, FR 2023...\$94
Vermentino-Viognier-Fiano, **CA’ MARCANDA**, “Vistamare,” Tuscany, IT 2023...\$138