



GABRIELLE

CHARLESTON



HOTEL BENNETT

ROYAL OSSETRA CAVIAR

Crème Fraiche, Belini, Egg Yolk, Onion

3og 115 | 5og 175

SALUMERIA BOARD

Prosciutto, Sopressata, Salumi

Spanish Manchego, French Brie

Smoked Cheddar, Cornichon

Creole Mustard, Apricot, Walnuts

65

*LOCAL OYSTERS

Peach-Champagne Mignonette

Homemade "Arbol Chili" Hot Sauce

Grated Horseradish, Lemon

25/46

PETITE CRAB TOAST

Brioche, Meyer Lemon, Micro Celery

22

TIGER PRAWN COCKTAIL

Cocktail Sauce, Sauce Aurore

23

CRISPY LOBSTER GYOZAS

Toasted Benne-Sweet Chili Sauce

Scallion

31

TRUFFLE FRIES

Parmesano Reggiano

Saffron-Lemon Aioli

18

* Consuming raw or undercooked meats, poultry



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CHAMPAGNE & SPARKLING GLS BTL

Caposaldo, Prosecco di Valdobbiadene, Veneto, Italy	16	
Raventos i Blanc, Blanc de Blanc, Catalonia, Spain 2018	16	60
Schramsberg, Brut Rosé, "Mirabelle", North Coast, CA	19	72
Veuve Clicquot, Brut, "Yellow Label", Champagne, France	34	130
Perrier Jouet, Grand Brut, Champagne, France	35	140
Veuve Clicquot, Rosé, Champagne, France	40	145
Dom Perignon, Brut Éperney, France 2012	85	350

WHITES

Silverado, Sauvignon Blanc, Napa, CA 2021	16	60
Alexana, Pinot Gris, Willamette, OR 2019	16	60
Louis Latour, Mâcon-Lugny, "Les Genièvres", Burgundy, France 2020	16	60
Jordan, Chardonnay, Russian River Valley, CA 2019	19	72
Dezat, Sancerre, Loire, France 2020	18	80

REDS

Felino, Malbec, Mendoza, Argentina 2020	16	60
Château de Saint Cosme, Côtes du Rhône, Rhône, France 2020	16	60
Daou, Cabernet Sauvignon, Paso Robles, CA 2020	16	60
Elk Cove, Pinot Noir, Willamette, OR 2020	18	70
Faust, Cabernet Sauvignon, Napa, CA 2019	26	100

ROSÉ

Aveleda, Vinho Verde, Portugal 2021	16	60
Flowers, Sonoma, CA 2021	18	70
Château d'Esclans, Côtes de Provence, France 2019	22	84



LOUNGE

SIGNATURE COCKTAILS

21

SWEET SERENI-TEA

Vodka, Pomegranate, Lemon
Earl Grey, Egg White

ONE SPLIT WONDER

Firefly Bourbon, Banana Liqueur
Orange, Chocolate Bitters

WAKE ME UP BEFORE YOU COCOA

Casamigos Reposado, Crème de Cocoa
Lime, Blood Orange, Chocolate Bitters

HOOKED ON A PEELING

Blood Orange Gin, Aperol
Sweet Vermouth, Cranberry Bitters

CHAI ME TO THE MOON

Spiced Rum, Amaro, Aperol
Lemon, Chai

HONEY I'M COMB

Maker's Mark Bourbon, Lemon
Apple Cider, Maple & Honey



LOUNGE

BOURBON

Firefly Hotel Bennett Selection	12
Whistle Pig	24
Four Roses Single Barrel	16
Angel's Envy	19
Basil Hayden	18
Blanton's	32
Eagle Rare	14
Jefferson Ocean	26

RYE

Basil Hayden Dark	15
Angel's Envy	26
RittenHouse	10
Templeton	12
Michter's	12
Bulleit	14
Woodford	15

SCOTCH

Ardbeg	19
Laphroaig	18
Macallan 12	22
Glenlivet 12	15
Glenlivet 14	18
Johnny Walker Black	21
Johnny Walker Red	14
Johnny Walker Blue	45
Monkey Shoulder	14



LOUNGE

TEQUILA

Casamigos Blanco	16
Casamigos Reposado	18
Casamigos Anejo	19
Herradura Blanco	16
Herradura Reposado	17
Patron Silver	16
Patron Reposado	18
Patron Anejo	20
Clase Azul Plata	60
Clase Azul Reposado	65
Don Julio 1942	55
Casa Dragones Blanco	24
Tears of Llorona	70
Casa Dragones Joven	90
Clase Azul Gold	90

GIN

Nolets	16
Tanqueray	12
Bombay	12
Bombay Sapphire	14
Bulrush	16
Monkey 47	22
Nippitaty	14
Highwire Hat Trick	12
Suntory Roku	16
Malfy Blood Orange	16
Hendricks	16



LOUNGE

BEER

CRAFT 8

Commonhouse Red Fox Irish Ale
Commonhouse Pale Ale
Commonhouse White Point Lager
Wild Leap Sour Ale
Wicked Weed Pernicious IPA
Westbrook Gose
Coast Kolsch
Allagash White
Island Coastal Lager

PREMIUM 7

Heineken
Estrella Lager

DOMESTIC 7

Michelob Ultra
Budweiser
Bud Light

GABRIELLE
CHARLESTON

L O U N G E

**NON-SPIRITED
COCKTAILS**

16

APPLE OF MY EYE

Kentucky 74, Lemon
Chai, Apple Cider

TIME AFTER THYME

Seedlip 92, Pomegranate
Lemon, Thyme

BERRY MERRY

DHOS, Cranberry
Orgeat, Lime

BEER 6

HEINEKEN ZERO
ERDINGER
PAULANER RADLER

WINE 12

HAND ON HEART

Cabernet Sauvignon, California

LUMINERA

Red Blend, Napa Valley, California

LUMINERA

Chardonnay, Napa Valley, California

CORDORNIU

Sparkling, Spain