



# GABRIELLE

CHARLESTON



<b>CHAMPAGNE &amp; SPARKLING</b>	<b>GLS</b>	<b>BTL</b>
Caposaldo, Prosecco di Valdobbiadene, Veneto, Italy	16	
Château de Brézé, Cabernet Franc Rosé, Loire Valley, France	16	60
Raventos i Blanc, Blanc de Blanc, Catalonia, Spain 2018	16	60
Schramsberg, Brut Rosé, "Mirabelle", North Coast, CA	19	72
Canard Duchene, Brut Champagne, France	25	125
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
<b>WHITES</b>		
Illumination, Sauvignon Blanc, Napa, CA 2021	17	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
<b>REDS</b>		
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
<b>ROSÉ</b>		
Aveleda, Vinho Verde, Portugal 2021	16	60
Flowers, Sonoma, CA 2021	18	70
Château d'Esclans, Côtes de Provence, France 2019	22	84



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**LOUNGE**

**SIGNATURE COCKTAILS**

**KEEP YOUR GIN UP 18**

Malfy Blood Orange Gin, Campari  
Fresh Lemon, Rosemary, Egg White

**HONEY I'M COMB 18**

Hotel Bennett Firefly Bourbon, Maple  
Honey, Fresh Lemon, Apple Cider

**TO PEACH THEIR OWN 18**

Striped Pig Spiced Rum, Peach, Chai

**THE BENNETT BUZZ 22**

Casamigos Reposado, Espresso  
Frangelico, Hazelnut

**FALL IN MANHATTAN 22**

Basil Hayden Dark Rye, Amaro  
Crème de Cacao, Maple

**YOU DA POM 18**


Belvedere, Pama, Cranberry  
Thyme, Raventos

**PEAR OF AMIGOS 22**

Casamigos Reposado, Chai  
St. George Spiced Pear, Mezcal Rinse

**THE BOURBON LEGEND 18**

Woodford Reserve Bourbon  
Applejack Brandy, Plum, Ginger





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## 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	14
Johnny Walker Red	21
Johnny Walker Blue	45
Monkey Shoulder	14



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**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



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**BEER**

**CRAFT 8**

Commonhouse White Point Lager

Wicked Weed Pernicious IPA

Coast Kolsch

Commonhouse Rotating

Palmetto Rotating

**PREMIUM 7**

Heineken

**DOMESTIC 6**

Michelob Ultra

Budweiser

Bud Light



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## LOUNGE

### NON-SPIRITED

#### COCKTAILS 16

##### APPLE OF MY EYE

Spiritless Kentucky 74, Chai, Apple Cider

##### LET'S GET FIZZ-ICAL

Seedlip Spice 92, Blackberry, Rosemary  
Fresh Lemon, Cordoniu Sparkling Rosé

##### MINT TO BE

Amethyst Blueberry Ginger Mint  
Fresh Lemon, Blackberry, Mint

##### PEACHY KEEN

Memento Green Aromatic, Peach  
Fresh Lemon

##### 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





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## **SALUMERIA BOARD**

Prosciutto, Sopressata, Salumi  
Spanish Manchego, French Brie  
Smoked Cheddar, Cornichon  
Creole Mustard, Apricot, Walnuts

**65**

## **SHUCKED OYSTERS**

Apple Mignonette  
Horseradish, Lemon

**23/46**

## **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 Regiano  
Saffron-Lemon Aioli

**18**

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

20% gratuity added to parties of six or more guests.