



GABRIELLE

CHARLESTON



| CHAMPAGNE & SPARKLING | GLS | BTL |
|---|------------|------------|
| 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 |
| WHITES | | |
| 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 |
| 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 |



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LOUNGE

SIGNATURE COCKTAILS

ESPRESSO YOURSELF

Coconut Rum, Espresso
Vanilla Liqueur, Six & Twenty

20

COSMO IN THE SKY

Vodka, Solerno Blood Orange Liqueur
Lime, Cranberry

18

SOMETHING OLD-FASHIONED

Woodford Reserve, Chambord
Lemon, Bitters

20

THE MORE THE MARGARITA

Casamigos Blanco, Cucumber, Mint
Lime, Lemon, Agave, Egg White

18

SPRING IN MANHATTAN

Basil Hayden, Sweet Vermouth
Lemon, Blackberry, Pear

20



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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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LOUNGE

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

KEEP CALM AND BERRY ON

Amethyst Blueberry Ginger Mint
Mint, Lemon

APRIL MULES

Seedlip 92, Lime, Ginger Beer

DERBY DAZE

Kentucky 74, Plum Lemon

SPRINGTIME SPRITZ

Memento Green, Lemon
Cordoniu Sparkling Wine

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.