

HOURS OF HAPPINESS

MONDAY-FRIDAY
4pm to 8pm

\$5

DRAFT 16oz PINTS
HOUSE SPIRITS

\$6

PUNCH JARS
HOUSE WINE

BEER

<u>Draft</u>	Ounces:	16
THE CHARLESTON TAP	\$	
SEASONAL TAP	\$	
KRONENBOURG 1664, Lager	6.5	
WESTBROOK White Thai, Wheat	6.5	
COAST Hop Art, IPA	6.5	
REVELRY Poke the Bear, American Pale	6.5	

Crafty

SEASONAL See chalkboard	\$
FREEHOUSE Folly's Pride Blonde, 4.8%	6
WESTBROOK One Claw Pale Ale, 5%	6
COAST Kolsch, 5%	6
FULLSTEAM Paycheck Pilsner, 4.5%	6
BELL'S Two Hearted Ale, 7%	6
ANDERSON VALLEY Seasonal Gose, 4.2%	6
HARPOON UFO Unfiltered Wheat, 4.8%	6
SIERRA NEVADA Torpedo Extra IPA, 4.5%	6
LAGUNITAS IPA, 6.2%	6
ORIGINAL SIN Dry Unfiltered Cider, 6%	7
VICTORY Golden Monkey, Belgium Tripel, 9.5%	8

Imported

MODELO ESPECIAL Mexican Lager, 4.5%	5.5
RED STRIPE Jamaican Lager, 4.7%	5.5
STELLA ARTOIS Belgian Lager, 5%	6
GUINNESS Stout Draught, 500ml, 4.2%	6.5
STIEGL Grapefruit Radler, 3.2%	6.5
SAMUEL SMITH'S Chocolate Stout, 550ml, 5%	8

American

MILLER HIGH LIFE	4
PABST BLUE RIBBON	4
MILLER LITE	5
BUD LIGHT	5
BUDWEISER	5
MICHELOB ULTRA	5



All Alcohol Prices Include Tax

WINE

White

Glass Bottle

PINOT GRIGIO La Fiera-Italy	8	30
VINHO VERDE Broadbent-Portugal	8	30
CHARDONNAY Sean Minor-Sonoma	9	34
SAUVIGNON BLANC Walnut Block, NZ	10	38

Rose + Bubbles

ROSE Henry Fabre-Provence, France	10	38
CAVA ROSE Los Monteros-Spain	10	38
PROSECCO Belstar-Veneto, Italy	10	38
DRY BRUT Louis Perdrier, France	10	38

Red

TEMPRANILLO Flaco-Spain	8	30
MALBEC Tinto Negro-Mendoza, Argentina	8	30
PINOT NOIR Le Charmel-Languedoc, France	9	34
CABERNET SAUVIGNON Broadside-Sonoma	10	38

COCKTAILS

The Classics 10 EACH

BEE'S KNEES
cucumber gin, honey, lemon, lavender bitters

RUM DAIQUIRI
Plantation 5 year, lime, sugar, tiki bitters

OLD FASHIONED
rye whiskey, sugar, bitters, cherry

WHISKEY SOUR
black tea bourbon, lemon, egg white, sugar, bitters

New School 10 EACH

THE GREEN BEAST
blanco tequila, Ancho Reyes verde, cilantro syrup, lime

PEACHY SPRITZ
vodka, Campari, peach, dry brut, orange

THE DIRT NAP
rye whiskey, Fernet Menta, honey, lemon

NEGRONI 2.0
gin, Averna, Aperol, orange twist

Punch Jars 10 EACH

CAT'S PAJAMAS
honeyuckle vodka, St. Germain, blood orange, soda, lime

EMPLOYEES ONLY
jalapeño tequila, hibiscus, pink grapefruit, sea salt, lime

PORCH TEA
bourbon, mint, Boylan's lemonade, lemon

CHARLESTON STORM
dark rum, orgeat, ginger beer, lime

HAPPENINGS

SUNDAY: Brunch 11am-3pm / Industry Night @ 4pm

MONDAY: \$5 Drafts / 16oz

TUESDAY: 1/2 off all Tequila + Mezcal

WEDNESDAY: 1/2 off Bottles of Wine

THURSDAY: \$6 Punch Jars