

Quench *your* Thirst

Bottled Beer

| | |
|---------------|--------------|
| Blue Moon | Miller Lite |
| Bud Light | Heineken |
| Corona | Yuengling |
| Corona Light | Michelob |
| Budweiser | Ultra |
| Sam Adams | Amstel Light |
| Coors Light | Odoul's |
| Stella Artois | Modelo |
| Guinness | |

Sodas

Coke Products

Sweet / Un-Sweet Tea

Coffee / Hot Tea



WINE *by the*

WHITE

| | Glass | Glass & 1/2 | Bottle |
|---|-------|-------------|--------|
| Chardonnay, Starmont, CA | 11 | 14 | 40 |
| Chardonnay, Smoketree, CA | | | 48 |
| Chardonnay, Decoy by Duckhorn, Sonoma, CA | 11 | 14 | 40 |
| Chardonnay, Sonoma-Cutrer Russian River Ranches, Sonaoma, CA | | | 48 |
| Chardonnay, J. Wilkes, CA | | | 58 |
| Chardonnay, Quilt, CA | | | 70 |
| Sauvignon Blanc, Matanzas Creek, CA | 10 | 13 | 37 |
| Sauvignon Blanc, Starborough, Marlborough, NZ | | | 30 |
| Pinot Grigio, Castello Banfi San Angelo, Italy | 11 | 14 | 40 |
| Pinot Grigio, Terlato Family Vineyards, Friuli, Italy | | | 48 |
| Riesling, Chateau Ste. Michelle, WA | 8 | 12 | 30 |
| Riesling, Chateau Ste. Michelle & Dr. Loosen <i>Eroica</i> , WA | | | 40 |
| White Zinfandel, Beringer, CA | 6 | 9 | 20 |
| Rose, Whispering Angel, France | | | 53 |
| Rose, Fleur de Mer, Cotes de Provence, France | 10 | 13 | 38 |
| Moscato, Zonin Primo Amore | 10 | 13 | 38 |

SPARKLING

| | | | |
|--|---|----|-----|
| Prosecco, Riondo, Italy | 8 | 12 | 30 |
| Sparkling, Chandon Brut Classic, CA | | | 48 |
| Sparkling, Domaine St. Michelle Brut, WA | | | 38 |
| Sparkling, Etoile Rose, CA | | | 118 |

GLASS BOTTLE

RED

| | Glass | Glass & 1/2 | Bottle |
|--|-------|-------------|--------|
| Cabernet Sauvignon, Oberon, CA | | | 58 |
| Cabernet Sauvignon, DAOU, CA | | | 60 |
| Cabernet Sauvignon, Storypoint, CA | 11 | 14 | 40 |
| Cabernet Sauvignon, CC H3, WA | 11 | 14 | 40 |
| Cabernet Sauvignon, Conn Creek, CA | | | 90 |
| Merlot, Seven Falls Cellars, WA | 9 | 12 | 34 |
| Merlot, Tangle Oaks, CA | | | 38 |
| Merlot, Ferrari Carano, CA | 10 | 13 | 38 |
| Pinot Noir, Meomi, CA | | | 38 |
| Pinot Noir, Acrobat, | 13 | 16 | 50 |
| Pinot Noir, Parker Station, CA | | | 30 |
| Malbec, Bodega Norton Barrel Select, Argentina | 9 | 12 | 34 |
| Red Blend, Murietta's Well The Spur, CA | 13 | 16 | 50 |
| Red Blend, Zaca Mesa Z Cuvee, CA | | | 46 |
| Tuscan Blend, Le Volte Dell'Ornellaia, Italy | | | 38 |
| Champagne, Moet & Chandon Imperial Brut, Epernay, France | | | 110 |
| Champagne, Veuve Clicquot Yellow Label, France | | | 145 |
| Champagne, Veuve Clicquot NV Rose, France | | | 175 |
| Champagne, Ruinart NV Rose, France | | | 250 |
| Champagne, Dom Perignon Brut, France | | | 425 |

Craft Beer

| Brew | Origin | ABV | Style | Brew | Origin | ABV | Style |
|----------------------------|-------------------|------|-------------|------------------------------|-----------------|------|-------------|
| Huger Street: | Charleston, SC | 4.2% | IPA | Terrapin Hops Hopsecutioner: | Athens, GA | 7.3% | IPA |
| RJ Rockers Son of a Peach: | Spartanburg, SC | 6.0% | Wheat Ale | Goose Island: | Chicago, IL | 4.0% | IPA |
| RJ Rockers Bell Ringer: | Spartanburg, SC | 8.0% | Double Pale | Abita Purple Haze: | Covington, LA | 4.2% | Larger |
| New South Nut Brown Ale: | Myrtle Beach, SC | 5.4% | Brown Ale | Fat Tire: | Asheville, NC | 5.2% | Belgian Ale |
| New South White Ale: | Myrtle Beach, SC | 4.6% | White Ale | VooDoo Ranger: | Asheville, NC | 7.0% | IPA |
| Foot Hills 1,000 Smiles: | Winston-Salem, NC | 3.8% | Blonde Ale | Sierra Nevada Pale Ale: | Mills River, NC | 5.6% | Pale Ale |
| Foot Hills Hoppyum: | Winston-Salem, NC | 6.3% | IPA | Sierra Nevada Hazy IPA: | Mills River, NC | 6.7% | IPA |
| Highland Gaelic Ale: | Asheville, NC | 5.5% | Amber Ale | Elysian Space Dust: | Seattle, WA | 4.0% | IPA |
| Highland Oatmeal Porter: | Asheville, NC | 5.9% | Porter | Wicked Weed Pernicious: | Asheville, NC | 7.3% | IPA |

Signature Drinks

Lime in the Coconut

Svedka Vanilla Vodka,
Don Q Coconut Rum, Coco Real
Cream, Pineapple & Lime Juice

Kingston Krush

Svedka Mango Pineapple, Don Q
Passion Fruit Rum, Fresh Lime Juice,
Cranberry Juice, Sour Mix & Cherry

Myrtle Margarita

Lunazul Blanco Tequila,
Raspberry Liqueur,
Sour Mix & Lime Juice

PERFECTLY *crafted* Martinis

Rose-Tini

Three Olives Rose

Coco Mama

1800 Coconut,
Pineapple Juice

Perfect Cosmo

Svedka Clementine,
Sour Mix & Cranberry

Just STARTIN'

SOUP OF THE DAY Cup 8 / Bowl 10

CHICKEN WINGS // 6 or 12 wings 13/20
HOT * BBQ * ASIAN * DRY RUB * S&P

CHICKEN TENDERS 12
HOT * BBQ * ASIAN * DRY RUB

ROASTED GARLIC HUMMUS
Chow Chow, Crispy Chick Peas, EVOO,
Naan Bread 11

SHRIMP COCKTAIL 16
House Made Horseradish Cocktail Sauce

From the Garden

CLASSIC CAESAR
Torn Romaine, Aged Parmesan
Cheese, Ciabatta Croutons,
Caesar Dressing 8 / 11

STEAKHOUSE WEDGE
Iceberg, Smoked Bacon,
Tomatoes, Blue Cheese
Crumbles, Green Onion 11 / 14

THE GARDEN
Mixed Local Greens, Heirloom
Tomatoes, Cucumber, Carrot,
Red Onion 8 / 11

SOUP & SALAD COMBO
Soup of the Day with
Garden or Caesar Salad 14

SALAD TOPPERS: CHICKEN 5 // SHRIMP 7

BLUE CHEESE, RANCH, CAESAR, HONEY MUSTARD, BALSAMIC VINAIGRETTE, THOUSAND ISLAND, ITALIAN

PIZZAS

BUILD YOUR OWN

12 inch 12
Additional Toppings 1.00

SAUCES:

House Red, BBQ, Garlic
Oil, Spicy Ranch, Buffalo

VEGGIES:

Mushrooms, Sliced Olives,
Bell Pepper, Red Onion,
Garden Tomatoes, Spinach
Jalapenos

MEAT:

Pepperoni, Italian Sausage,
Roasted Chicken, Cured
Ham, Apple Wood Smoked
Bacon

CHEESE:

Mozzarella, Gorgonzola,
Aged Parmesan, Cheddar,
Fresh Mozzarella

BUFFALO CHICKEN

Wing Sauce, Roasted Chicken, Mozzarella, & Blue
Cheese with Ranch & Wing Sauce Drizzle 15

MARGARITA

Roasted Garlic Oil, Fresh Mozzarella, Heirloom
Tomato & Pesto Drizzle 14

FLORENTINE

House Red Sauce, Fresh Spinach, Mushrooms,
Mozzarella, Aged Parmesan, Braised Onions 14

Entrées

Available at 5 p.m.

SHRIMP & GRITS

Local Adluh Grits, Tasso Ham. Blistered Tomato,
Confit Garlic, Chive Emulsion 29

8OZ GARLIC THYME FILET

Aged Asiago Potato Gratin, Charred Broccolini,
Herb Butter, Sauce Marchand de Vin 42

SALMON

Pan Seared, Sweet Pea Risotto, Flash Fried
Spinach, Citrus Ginger Beurre Blanc 34

BARREL AGED PORK TENDERLOIN

Bourbon Marinade, Charbroiled, Sweet Potato
Puree, Spice Roasted Petite Carrots, Whiskey
Cherry Glaze 28

SMOKED GOUDA & BACON MAC

Chef's Pasta, Applewood Bacon, Creamy Smoked
Gouda Sauce, Buttery Herb Bread Crumbs 19

TOPPERS: CHICKEN 5 // SHRIMP 7

Sandwiches

Served with
Choice of Side

GRILLED CHICKEN

Grilled Breast, Smoked Bacon, Lettuce,
Tomato, Provolone, Toasted Croissant 14

SOUTHERN PUB BURGER**

Pimento Cheese, Beer Braised Onions,
Bacon, Lettuce, Tomato, Garlic Aioli 17

BUFFALO CHICKEN

Spicy Chicken Tenders, Marble Blue
Jack Cheese, Lettuce, Tomato 15

BEACHSIDER BURGER**

Our Grilled to Order Classic, Lettuce,
Tomato, Choice of Cheese 15

CLASSIC CLUB

Crispy Bacon, Smoked Turkey Breast,
Lettuce, Tomato, Provolone, Toasted
Stacked Sourdough 16

SOUP & SANDWICH COMBO

Soup of the Day & 1/2 Classic Club 14

On the SIDE

French Fries 3
House Slaw 3
*Seasonal Veggies 5
*House Salad 5
Gluten Free Bun 1

*\$2 upcharge

Please note: An automatic 19% gratuity will be added to parties of six (6) or more.
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness.

Ask your server about our Gluten-free options