



LOW COUNTRY CRAFT BAR

HAPPY HOUR WEDNESDAY - FRIDAY 4:00PM - 5:00PM

\$4 23 oz Yuengling | all mule cocktails \$8

ON TAP

NEW TRAIL BROKEN HEELS IPA - 7%
TROEGS PERPETUAL IPA - 7.5%
ROGUE DEAD GUY ALE - 6.8%
SIERRA NEVADA HAZY LITTLE THING IPA - 6.7%
DESCHUTES FRESH SQUEEZED IPA - 6.4%
ANGRY ORCHARD HARD CIDER - 5%
SIERRA NEVADA PALE ALE - 5.6%
RHINEGEIST TRUTH IPA - 7.2%

STELLA - 5%
MILLER LITE - 4.2%
GUINNESS - 4.2%
ALLAGASH WHITE - 5.2%
SAM ADAMS SEASONAL
YUENGLING - 4.4%



ask for a
6 pack
to-go

BY THE BOTTLE

COORS LIGHT
HEINEKEN 0.0
HEINEKEN
CORONA
MICHELOB ULTRA
STELLA
SAM ADAMS BOSTON LAGER
BUD LIGHT
TROEGS PERPETUAL
BUDWEISER
YUENGLING LAGER



HAPPY HOUR
4:00 pm- 5:00 pm



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all mule cocktails \$8

DESSERT COCKTAILS

Chocolate Martini | 13



Chocolate Vodka, Half & Half, Chocolate Syrup, Crème de Cacao

Chocolate Covered Strawberry | 13



Chocolate Vodka, Strawberry Cream Liqueur, Strawberry Syrup, Chocolate Sauce

Grasshopper | 13



Half & Half, Crème de Menthe, Crème de Cacao, Vanilla Vodka

HOUSE MOCKTAILS



Lavender Lemon Spritz | 6

Lavender Simple Syrup, Lemon Juice, Soda Water

Spiced Peach | 6

Peach Puree, Spiced Simple Syrup, Lemon Juice, Ginger Ale

Virgin Mojito | 5

Mint Syrup, Muddled Mint, Lime Juice, Soda Water

WINE TOGO



BOTTLES OF WINE

ASK YOUR SERVER OR BARTENDER
FOR A WINE LIST

Gigi's Flavored Iced Tea

\$6



new flavor every month



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REDS

GRAYSON CELLARS MERLOT

Napa, California 11 | 15 | 42
Earthy, Full Bodied, Notes of Blackberry

POSTALES MALBEC

Patagonia, Argentina 12 | 16 | 46
Dry, Earthy, Notes of Cherry & Strawberry

DELOACH PINOT NOIR

Sonoma, California 12 | 16 | 46
Slightly Acidic, Light on the Palette, Notes of Spice

REPLICA RED BLEND

Mendocino Valley, California 12 | 16 | 46
Tannic, Rich, Strong Notes of Red Fruit, Fruit Forward

LAPIS LUNA CABERNET SAUVIGNON

Lodi, California 13 | 17 | 49
Full Bodied, Smooth, Strong Notes of Red Fruit

JUGGERNAUT CABERNET SAUVIGNON

California 18 | 22 | 64
Bold, Rich, Oaky, Hints of Spiced Plum, Cassis, Curant

WINE BY THE GLASS

SPARKLING

BRILLA PROSECCO

Veneto, Italy
11 | 15 | 42
Dry, Notes of Pear

ROSE

TATTOO GIRL ROSE

Columbia Valley, Washington
12 | 16 | 46
Dry, Acidic, Strong Notes of Strawberry



WHITES

RATA ESTATE SAUVIGNON BLANC

New Zealand 12 | 16 | 46
Dry, Acidic, Notes of Tropical Fruit

SATELLITE SAUVIGNON BLANC BY SPY VALLEY

Marlborough, New Zealand 16 | 20 | 58
Dry, Rich, Strong Notes of Lemon

NIK WEIS URBAN RIESLING

Mosel, Germany 11 | 15 | 42
Sweet, Crisp, Notes of Peach & Green Apple

I CASTELLI PINOT GRIGIO

Veneto, Italy 12 | 16 | 46
Slightly Dry, Fruity on the Nose, Notes of Citrus

SÉANCE CHARDONNAY

San Martin, California 13 | 17 | 49
Buttery, Bold, Notes of Pear, Apple, & Vanilla

JUGGERNAUT CHARDONNAY

Sonoma Coast, California 16 | 20 | 58
Medium Bodied, Light Oak, Notes of Pear

SOUTHERN FEATURES

Try them Smoked! (add 2)

REBEL OLD FASHIONED | 14

Rebel Bourbon, Demerara Syrup, Orange Bitters, Angostura Bitters, Expressed Orange, Housemade Luxardo Cherry

HONEY NUT OLD FASHIONED | 16

Four Roses Bourbon soaked in Roasted Peanuts, Honey Syrup, Angostura Bitters, Walnut Bitters, Expressed Lemon

OLD RYE MANHATTAN | 16

Bulleit Rye, Dolin Sweet Vermouth, Angostura Bitters, Peychaud's Bitters, House-made Luxardo Cherry

GENTLEMAN'S OLD FASHIONED | 20

Woodford Reserve Bourbon, Cherry Bitters, Angostura Bitters, Orange Slice & Sugar Cube

CHARCOAL OLD FASHIONED | 13

Captain Morgan Spiced Rum, Spiced Simple Syrup, Orange Bitters, Activated Charcoal Powder

ANEJO TEQUILA OLD FASHIONED | 15

Hornitos Anejo Tequila, Cointreau, Chocolate Bitters, Agave Syrup, Expressed Orange

MULES

KENTUCKY MULE | 14

Bourbon, Lime Juice, Mint Syrup, Ginger Beer

MOSCOW MULE | 12

Vodka, Lime Juice, Simple Syrup, Ginger Beer

MEXICAN MULE | 14

Tequila, Lime Juice, Agave Syrup, Ginger Beer

CARIBBEAN MULE | 12

Rum, Lime Juice, Spiced Syrup, Ginger Beer

SOUTHERN SNOB | 12

Orange Vodka, Muddled Orange, Ginger Ale



Happy Hour

4:00 pm- 5:00 pm

Wed - Fri

\$8

Mules

HOUSE COCKTAILS

TENNESSEE CHERRY COKE | 14

Jack Daniels, Coca Cola, Housemade Luxardo Cherry Juice, Maraschino Cherry

SPARKLING COSMO | 16

Ketel One Vodka, Triple Sec, Cranberry Juice, Lime Juice, Simple Syrup, Topped with Sparkling Wine

BLUEBERRY LAVENDER COLLINS | 14

Tito's Vodka, Lemon Juice, Lavender Syrup, Elderflower Liqueur, Tait Farm Blueberry Preserves, Club Soda

THE FORBIDDEN FRUIT | 14

Absolut Pear Vodka, Elderflower Liqueur, Lemon Juice, Spiced Syrup, Topped with Ginger Ale

COFFEE BEAN | 16

Grey Goose Vodka, Black Coffee, Kahlua, Maple Syrup

SAVANNAH PEACH MARGARITA | 15

Hornitos Plata Tequila, Housemade Peach Puree, Lime Juice, Peach Schnapps, Agave Nectar

HONEY BEES KNEES | 14

Tanqueray Gin, Lemon Juice, Honey Syrup, Topped with Sparkling Wine

SPICY MARGARITA | 14

Jalapeno Infused Hornitos Silver Tequila, Triple Sec, Agave Syrup, Lime Juice, Old Bay Rim

SEASONAL FEATURED COCKTAILS

GEORGIAN BELLE | 18

Vanilla Vodka, Liquor 43, Lemon Juice, Simple Syrup, Passionfruit Purée, Egg White, Sparkling Wine sidecar



SOUTHERN SKY | 15

Orange Vodka, Blue Curaçao, Pineapple Juice, Lime Juice, Triple Sec, Coconut Ice Alligator

SOUTH FLORDIA KEY LIME | 14

Vanilla Vodka, Lime Juice, Coconut Cream, Pineapple Juice, Liquor 43

HUGO SPRITZ | 14

Sparkling Wine, Mint Syrup, Lemon Juice, Elderflower Liqueur

CAROLINA COAST RUM PUNCH | 14

Dark Rum, Lime Juice, Pineapple Juice, Spiced Simple Syrup, Walnut Bitters