

# PIANO LOUNGE

## COCKTAIL MENU

### LOCAL DRAFT BEERS

**LOCAL "ROTATOR" DRAFTS-** AN EVER-CHANGING SELECTION OF GREAT, LOCAL BEERS

ASK YOUR BARTENDER ABOUT OUR LOCAL DRAFTS AND BEER FLIGHTS

### BOTTLED AND CANNED BEER

**\$ 7 DOMESTIC BEERS:** BUDWEISER / BUD LIGHT / MILLER LITE / MICHELOB ULTRA / YUENGLING / COORS LIGHT

**\$ 8 IMPORTED BEERS:** CORONA / HEINEKEN / GUINNESS / STELLA ARTOIS / BITBURGER / PILSNER URQUELL

NEWCASTLE / SIERRA NEVADA PALE ALE / BLUE MOON / BOLD ROCK CIDER / BECK'S NON-ALCOHOLIC

### SPECIALTY MARTINIS & COCKTAILS \$14

- BERRY ROUGE:** Ciroc Red Berry Vodka, St Germain  
**PAULA'S COSMO:** Tito's Vodka, fresh Lime juice & cranberry juice  
**LEMON DROP MARTINI:** Kettle One Citron, fresh lemon juice & sugar  
**PAMA-TINI:** Tito's Vodka, Cointreau & pomegranate juice  
**OLD FASHIONED:** Bourbon of choice, bitters & sugar  
**MANHATTAN:** Bulliet Rye, bitters & sweet vermouth

### SCOTCH, COGNAC & CORDIALS

- |                |      |                  |      |
|----------------|------|------------------|------|
| GLENMORANGIE   | \$13 | COURVOISIER VS   | \$14 |
| LAPHROAIG 10   | \$13 | HENNESSY VS      | \$14 |
| GLENLIVET 12   | \$14 | REMY MARTIN VSOP | \$17 |
| GLENFIDDICH 12 | \$14 | HENNESSY VSOP    | \$18 |
| MACALLAN 12    | \$16 | MACALLAN 18      | \$55 |
| B & B          | \$12 | GRAND MARNIER    | \$12 |

### BOURBONS, BLENDS, WHISKEY & RYE

JIM BEAM   MAKER'S MARK   WOODFORD RESERVE   KNOB CREEK   BASIL HAYDEN   ANGELS ENVY   BULLEIT  
BULLEIT RYE   REDEMPTION RYE   JACK DANIEL'S   JACK SINGLE BARRELL   CROWN ROYAL

### WHITE WINES

- |                            |                                |       |
|----------------------------|--------------------------------|-------|
| <b>CHARDONNAY</b>          | Sterling Vintner's Select, CA  | 10/38 |
|                            | Sonoma Cutrer, CA              | 14/56 |
|                            | La Crema,                      | 14/56 |
| <b>PINOT GRIGIO</b>        | Sterling, Vintner's Select, CA | 10/38 |
|                            | Maso Canali, Italy             | 14/56 |
| <b>RIESLING</b>            | Hogue, CA                      | 12/48 |
| <b>SAUVIGNON BLANC</b>     | Sterling, CA                   | 10/38 |
|                            | Kim Crawford, New Zealand      | 12/48 |
| <b>ROSÉ</b>                | Aimé Roquesante, France        | 12/48 |
| <b>SPARKLING SPLITS</b>    | Zonin Prosecco Split, Italy    | 12    |
|                            | Chandon Brut Split, CA         | 14    |
|                            | Chandon Rosé Split, CA         | 14    |
| <b>SPARKLING/CHAMPAGNE</b> | Chandon Brut Classic, CA       | 55    |
|                            | Taittinger, France             | 96    |

### RED WINES

- |                           |                                   |              |
|---------------------------|-----------------------------------|--------------|
| <b>CABERNET SAUVIGNON</b> | Sterling Vintner's Select, CA     | 10/38        |
|                           | Quilt, CA                         | 15/60        |
|                           | Louis Martini, CA                 | 12/48        |
|                           | Nickel & Nickel, CA               | Bottle \$140 |
| <b>MERLOT</b>             | Sterling Vintner's Select, CA     | 10/38        |
|                           | Rutherford, CA                    | 14/56        |
| <b>PINOT NOIR</b>         | The Crusher, CA                   | 10/38        |
|                           | La Crema Sonoma, CA               | 14/56        |
|                           | Willamette Valley, OR             | 15/60        |
| <b>RED BLEND</b>          | Apothic Red, CA                   | 12/48        |
| <b>SHIRAZ/ CAB BLEND</b>  | Penfolds, Australia               | 14/56        |
| <b>RHÔNE BLEND</b>        | Belleruche Côtes du Rhône, France | 15/60        |
| <b>RED ZINFANDEL</b>      | Saldo Zinfandel, CA               | 15/48        |
|                           | La Posta, Argentina               | 12/48        |
| <b>MALBEC</b>             |                                   |              |

**PLEASE JOIN US FOR LIVE PIANO MUSIC MONDAY THROUGH SATURDAY**

# PIANO LOUNGE DINNER MENU

DINNER SERVED DAILY 3PM – 10PM

## STARTERS

**Crispy Brussels Sprouts:** Bacon Lardons, sunflower seeds, tossed in an apple cider gastrique \$13

**Spinach and Artichoke Dip:** Creamy spinach and artichoke dip topped with Parmesan cheese and served with grilled pita bread \$14

**Duck Wings:** Crispy Duck drumettes, sweet and spicy glaze, cilantro, sesame seeds, carrots, celery \$14

**Butternut Squash Flatbread:** Roasted butternut squash, goat cheese, arugula, honey \$16

**Poinsett Flatbread:** spinach, mushroom, and prosciutto flatbread with gruyere cheese \$15

**Baked Baby Brie:** warm Brie cheese topped with Cognac braised Peaches. Served with toasted Pecans and Pretzel bread Crostini \$14

## SOUPS AND SALADS

**Lowcountry Crab and Corn Chowder:** a Poinsett Hotel favorite for over 20 years Cup \$7 | Bowl \$9

**Soup Du Jour:** made fresh daily. Cup \$7 | Bowl \$9

**Poinsett Caesar Salad:** Crispy romaine lettuce with parmesan cheese, cherry tomatoes, and croutons, tossed in house-made Caesar dressing \$9 | \$13

**Baby Kale & Roasted Butternut Salad:** Baby kale and roasted butternut squash, dried cranberry, quinoa, toasted walnut, maple balsamic vinaigrette \$9 | 13 <sup>EW</sup>

**Arugula & Roasted Beet salad:** goat cheese, candied pecans, pickled shallot, white balsamic. \$9 | 13 <sup>EW</sup>  
*Add: Grilled Chicken to any salad for \$8, and Seared Salmon, or Shrimp \$9*

## SANDWICHES

*All sandwiches served with your choice of house-made side*

**Classic Reuben:** choice of thinly shredded corned beef or sliced turkey, Swiss cheese, thousand island dressing and sauerkraut on rye bread \$15

**Grilled Chicken BLT:** grilled chicken breast, bacon, lettuce, tomato, black pepper aioli, choice of sourdough, wheat, or brioche roll. \$16

**Lounge Burger:** Grass-fed dry-aged burger, lettuce, tomato, onion, choice of cheese, toasted brioche bun. \$16

*Cheeses: American, Swiss, Cheddar, Provolone & Pepper jack*

*Add smoked Bacon or sauteed Mushrooms \$1.00*

## ENTREES

**Grilled Beef Tenderloin:** 7oz Angus filet mignon, mushrooms, herb roasted fingerling potato, broccolini, demi-glaze \$43

**Shrimp and Grits:** Shrimp, bell peppers, onions, tomato bacon gravy, Adult stone ground cheddar grits. \$28

**Seared Salmon:** Seared salmon, barley, roasted tomato, broccolini, roasted Brussels sprouts, spinach, shallots \$30 <sup>EW</sup>

**Bone-In Pork Chop:** Grilled pork chop, roasted vegetables, farro, lusty monk honey mustard glaze, crispy shallots \$34

**Pappardelle Pasta and Fresh Vegetables:** fresh Spinach, local exotic mushrooms, sun-dried tomatoes, and fresh herbs tossed in a light White Wine Butter sauce. Topped with shaved Parmesan \$19 <sup>EW</sup>

## SIDES \$6

**Herb Roasted Fingerling Potatoes** *GF*

**Slow Braised Collard Greens** *GF*

**Local Stone-milled Grits** *GF*

**Shoestring Fries**

**Sweet Potato Fries**

**Grilled Asparagus**

**Sea Island Red Peas**

## DESSERTS \$8

**Layered Carrot Cake:** with Cream Cheese Icing

**Warm Chocolate Brownie:** with Vanilla Ice Cream

**NY Cheesecake:** with Cognac braised Peaches

**Vanilla Bean Crème Brûlée** *GF*

*GF: denotes Gluten Free items    Gluten Free Breads available upon request* <sup>EW</sup> -denotes healthier choice to help you eat well

*Please see your server for any dietary needs. \*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of Food Borne Illness, especially if you have certain medical conditions*