

THE  
*Ansonborough*  
CHARLESTON

## BOARDS & BITES

---

**Marinated Olives, Cashews & Almonds** 12

Garlic, Calabrian Chili, Thyme marinated Olives,  
Spiced Cashews & Marcona Almonds

**Baked Brie** 16

With with Peach & Sweet Pepper Chutney,  
Crostini & Crackers

**Charleston Pimento Cheese Board** 14

Pickled Okra, Carrots, Celery, Crackers

**Smoked Atlantic Salmon Board** 17

Whipped Cream Cheese, Capers, Red Onion,  
Crostini

**Charleston Charcuterie Board** 18

Locally sourced Genoa & Sopressata Salami,  
BellaVitano & Gorgonzola cheeses  
Whole Grain Mustard, Pepper Chutney &  
Crackers

## SWEET ENDINGS

---

**Affogato** 12

French Vanilla Gelato, King Bean Espresso

**Ansonborough Chocolate Mousse** 12

Rotating Flavors

**Christophe's Chocolates** 10

Dark Chocolate with Sea Salt Caramel filling

**Tiramisu** 14

Espresso, Mascarpone, Cocoa

All items available for room delivery from 2pm-11pm daily

# COCKTAILS

---

**Anson After Dark** 16  
Vodka, Kahlua, King Bean Nitro Brew, Coffee Bitter

**White Point Refresher** 16  
Vodka, Cucumber, Mint, Lime

**Seaside Bloom** 16  
Gin, Lavender, Sparkling Grapefruit, Sea Salt

**Blackbeard's Bounty** 16  
Rum, Cactus Pear, Pomegranate, Orgeat, Lime

**The Great Fire** 16  
Tequila Blanco, Ginger, Yuzu, Three Citrus

**Lord Anson's Favorite** 16  
Bourbon, Peach Puree, Honey, Lemon Sour

**All In** 17  
Aged Whiskey, Tokaji Late Harvest, Toasted Almond Bitters

**Holy City Sipper** 16  
Sweet Tea Vodka, Mango, Citrus, Agave

# MOCKTAILS

---

**Prohibition Punch -zero proof-** 11  
Ginger, Yuzu, Three Citrus

**Haunted but Spirit-Free -zero proof-** 11  
Peach, Honey, Lemon Sour

# DRAFT BEER

---

**Poke the Bear** 10  
Revelry Brewery, Charleston | Pale Ale | 5.5%

**German Kolsch** 10  
Coast Brewery, Charleston | German Ale | 4.8%

**Something Cold** 10  
Edmund's Original, Charleston | Blonde Ale | 5%

# CANS

---

**Hazy Dice** 8  
Holy City Brewing | IPA | IBU 67 | 6%

**Overfriendly** 8  
Holy City Brewing | IPA | 6.9%

**Pilsner** 8  
Holy City Brewing | Pilsner | 6.9%

**Sip, Sip, Pass** 8  
Frothy Beard | IPA | 6.8%

**Critical Hit** 8  
Frothy Beard | Kolsch | 5.6%

**Mexican Lager** 8  
LO-Fi Brewing | Light Lager | 4.7%

**Blueberry Wheat Ale** 8  
LO-Fi Brewing | American Wheat Ale | 5.2%

# WHITE & ROSE

---

<b>Rickshaw   Chardonnay</b>	10   30
California	
<b>Drylands   Sauvignon Blanc</b>	16   64
Marlborough, NZ	
<b>Bravium   Chardonnay</b>	68
Sonoma County, CA	
<b>Laurent Perrachon   Gamay Blanc</b>	72
Beaujolais, FR	
<b>Kettmeir   Pinot Grigio</b>	14   56
DOC Alto Adige, IT	
<b>Charles &amp; Charles   Rose</b>	10   30
Columbia Valley, WA	
<b>Domaine La Colombe   Rose</b>	58
Provence, FR	

# RED

---

<b>Rickshaw   Cabernet Sauvignon</b>	10   30
California	
<b>Montinore   Pinot Noir</b>	16   60
Willamette Valley, OR	
<b>Time &amp; Place   Pinot Noir</b>	72
Santa Barbara County, CA	
<b>Pendulum   Red Blend</b>	16   60
Columbia Valley, WA	
<b>Harvey &amp; Harriett   Red Blend</b>	67
Paso Robles, CA	

# SPARKLING

---

<b>Cinzano   Prosecco</b>	30
Veneto, IT	
<b>Mionetto   Prosecco Brut Split</b>	14
Veneto, IT	
<b>Mionetto   Prosecco Brut</b>	50
Veneto, IT	
<b>Veuve Clicquot   Prosecco Brut</b>	135
Champagne, FR	
<b>Dom Perignon   Prosecco Brut</b>	395
Champagne, FR	