

AZUR

RESTAURANT · DESSERT BAR · COCKTAIL LOUNGE



SPARKLING

PERRACHON <i>Crémant Burgundy, France*</i>	13
BELE CASEL <i>Prosecco NV Asolo, Italy*</i>	12
ALBET I NOYA <i>Cava Penedés, Spain, '19*</i>	12
MÛET MINI <i>Brut Champagne, 187ml</i>	24

WHITE

FRANCK MILLET <i>Sauvignon Blanc, Sancerre, FR '23*</i>	19
CLOT DE L'OUOM "BERTELL" <i>Grenache Blanc, Grenache Gris, Macabeu Loire, FR '20*</i>	16
DOMAINE PRAL <i>100% Chardonnay</i> <i>Beaujolais Blanc, France, '22</i>	15
MAISON WILLM <i>Gewürztraminer Alsace, FR '21</i>	13
LIS NERIS <i>Pinot Grigio Friuli, Italy '21*</i>	16
TOMMASI LE FORNACI <i>100% Turbiana, Lugana, Italy '21</i>	16
MAR DE VIÑAS <i>Albariño Rias Baixas, Spain, '22</i>	14

ROSÉ

DOMAINE ST VICTOIRE <i>Provence, France, '22</i>	13
ELICIO <i>Grenache, Syrah, South Rhône, France '22</i>	11
LE MORETTE <i>Dry, Sparkling Bardolino, Italy</i>	14

RED

CLOS D'AUGUSTIN <i>Pinot Noir Burgundy, FR, '20*</i>	15
CHATEAUMAR "CUVEE BASTIEN" <i>Grenache</i> <i>Côtes du Rhône FR, '20*</i>	14
CRU MONPLAISIR <i>Cab Sauvignon, Merlot, Cab Franc, Bordeaux, FR '20</i>	17
CAVALIERE <i>Sangiovese Puglia, Italy, 18</i>	16
VIGNETI DEL SOLE <i>Montepulciano Montepulciano d'Abruzzo, Italy, '21</i>	12
EIRA DOS MOUROS <i>Ribeiro Bodega Casale De Arman, Spain 19</i>	15
BROADSIDE <i>Cabernet Sauvignon Paso Robles, California, '19</i>	15

N/A BEERS

ATHLETIC RUN WILD <i>IPA</i>	7
ATHLETIC UPSIDE DAWN <i>Golden Ale</i>	7
ATHLETIC LITE	7

MOCKTAILS

LA VIE EN ROSE <i>Simple Syrup, Lime Juice</i> <i>Cranberry Juice, Grapefruit Juice, Zero Alcohol Gin</i>	10
LAVENDER HONEY <i>Egg White, Lemon Juice,</i> <i>Lavender, Honey, Zero Alcohol Gin</i>	10
BLUEBERRY CRUSH <i>Blueberry, mint, Lime Juice, Honey, Ginger Ale</i>	10

COCKTAILS BY MATHIS

PAPILLON <i>Cranberry Juice, Grapefruit Juice</i> <i>Lime Juice, St. Germain, Vodka</i>	16
HONEY BEE <i>Egg White, Honey Syrup, Lemon Juice,</i> <i>St. Germain, Cointreau, Gin</i>	16
ZE OLD FASHIONED <i>Mathis' special take on a classic!</i>	16
EL PICANTE <i>Egg White, Honey, Orgeat, Lime Juice,</i> <i>O.J, Dissarano, Domaine de Canton, House infused Jalapeño</i> <i>Tequila</i>	16
MON CHÉRI <i>Crème de Cassis, Campari, Sweet Vermouth,</i> <i>Mezcal, Tequila</i>	16
COUPE DE PASSION <i>Lime Juice, Cointreau, Rhum</i> <i>Garnished w/passion fruit tequila infused foam</i>	16
LAVANDOU <i>Egg White, Lemon, Lavender Syrup,</i> <i>Crème de Violette, Dom. de Canton, Empress 1908 Gin</i>	16
OUH LÀ LÀ <i>Grapefruit Juice, Lime Juice,</i> <i>Mint, Hibiscus Syrup, Grand Marnier, Vodka</i>	16
LE PARASOL <i>Simple syrup, Lemon juice, Homemade Limoncello,</i> <i>Lillet Blanc, Prosecco</i>	16
RIVIERA <i>Lime, Honey, Pavan, Italicus, Empress 1908 Gin, Tonic</i>	16
ESPRESSO MARTINI <i>Make it an Affogato Espresso Martini +\$2</i>	16

BEERS

KRONENBOURG <i>1664 Lager, France</i>	7
MUNK PILS <i>Charleston, SC, 5.1% ABV</i> <i>Belgian Style Pilsner, Floral, Spicy Hop</i>	8
WESTBROOK ONE CLAW <i>Charleston, SC, 5.5% ABV, I, Rye Pale Ale</i>	8
WESTBROOK WHITE THAI <i>Charleston, SC, 5% ABV Wheat Ale, Citrus & Ginger</i>	8
WESTBROOK WAVES <i>Charleston, SC, 7% ABV, I, Hazy IPA / 1 PINT</i>	9
COAST KÖLSCH <i>Charleston, SC, 4.8% ABV</i> <i>Delicate, Balanced Wheat Kolsch, Notes of Honey</i>	8
COAST HOP ART IPA <i>Charleston, SC, 7.7% ABV</i> <i>Citrusy, Hoppy, Orange Zest</i>	8

All card payments are subject to a 2.5% processing fee.
Parties of 6 or more are subject to one check and 20% gratuity.
We reserve the right to refuse service to any guest.