

# AZUR

RESTAURANT · DESSERT BAR · COCKTAIL LOUNGE



## SPARKLING & CHAMPAGNE

<b>PERRACHON ET FILS</b> Crémant NV  Loire, FR	12
<b>CHARLES MÉRAS ROSÉ</b> Sparkl.  Burgundy, FR	9
<b>MOËT MINI</b> Brut or Rosé Champagne	24

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## WHITE WINE

<b>HOUSE WHITE</b>	10
<b>LE GARENNE</b> Sauvignon Blanc Sancerre, FR '21	19
<b>CHÂTEAU LA GABARRE</b>	12
Sauvignon Blanc, Semillon Bordeaux, FR  '20	
<b>RICHEL APREMONT</b> Jacquère Savoie, FR '20	14
<b>CLOS DE MIDI</b> Chenin Blanc Saumur, FR '21	16
<b>CLAUDE MANCIAT</b> Chardonnay	14
Mâcon-Charnay, Burgundy, FR  '20	
<b>MAISON WILLM</b> Gewürztraminer  Alsace, FR '18	13
<b>VIÑA CARTIN</b> Albariño  Rías Baixas, Spain '20*	13
<b>ANNE PICHON</b> Orange Wine	17
Roussanne, Sauv. Blanc Ventoux, Rhône Valley, France '21*	

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## ROSÉ WINE

<b>HOUSE ROSÉ</b>	10
<b>LOUIS LAURENT</b> Grolleau   Semi-dry & juicy	10
Anjou, Loire Valley, FR  '19	
<b>DOMAINE HOUCART</b> Dry & crisp	13
Grenache, Syrah Cinsault, Cab. Sauvignon  Provence, FR  '20	

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## RED WINE

<b>HOUSE RED</b>	10
<b>LES FINES GRAVES</b> Gamay	14
Chenas, Beaujolais, FR  '20*	
<b>DOMAINE DE CHÂTEAUMAR</b>	13
Grenache  Côtes-du-Rhône, FR  '20	
<b>CHARLES PÉRE</b> Pinot Noir  Burgundy, FR  '20	17
<b>CRU MONPLAISIR</b>	17
Cab Sauvignon, Merlot, Cab Franc, Bordeaux, FR  '20	
<b>DOMAINE TERREBRUNE</b>	16
Mourvèdre, Grenache, Cinsault	
Bandol*/Mont Caume, Provence, FR  '21	
<b>BROADSIDE</b> Cabernet Sauvignon  Paso Robles	15
California, USA  '19	
<b>MARQUES DEL SILVO</b>	12
Temp. Crianza Rioja, ESP '17	

\*Certified Organic Wine.

## 40 ARCHDALE COCKTAILS

<b>BISTRO CHOCOLATE MARTINI</b>	16
Kahlua, Amarula, Mozart Chocolate Cream, Homemade Nutella Cream Liqueur	
<b>PUMPKIN SPICE ESPRESSO MARTINI</b>	16
Classic Espresso Martini with our Homemade Pumpkin Spice Syrup	
<b>LA LIBELLULE</b>	15
Lime, Honey, Pavan, Italicus, Empress 1908 Gin, Tonic	
<b>EL FUEGO</b>	14
Red Berry Purée, Grenadine, Jalapeño-infused Tequila, Orange Slice Brûlée	
<b>HONEY BEE</b>	15
Lemon, Egg White, Honey Syrup, Barr Hill Tom Cat Gin, Cointreau, St. Germain	
<b>LE PAPIILLON</b>	13
Cranberry, Grapefruit, Lime, St. Germain, Vodka	
<b>40 ARCHDALE OLD FASHIONED</b>	15
Mathis's special take on a classic!	

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## CLASSIC COCKTAILS

<b>ESPRESSO MARTINI</b>	16
<b>APEROL SPRITZ</b>	13
Aperol, Montefresco Prosecco, Club Soda	
<b>GIN DAISY</b>	12
Lemon, Grenadine, Simple Syrup, Club Soda, Bombay Dry Gin	
<b>EDINBURGH NEGRONI</b>	15
Edinburgh Gin, Campari, Carpano Antica Sweet Vermouth	
<b>WHISKEY SOUR</b>	13
Lemon, Egg White, Simple Syrup, Basil Hayden Bourbon	
<b>CAIPIRINHA</b>	11
Lime wedges, Sugar Cubes, Novo Fogo Cachaça, muddled	

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## BEERS

<b>KRONENBOURG 1664</b> Lager, FR	6
<b>MUNK PILS</b> Charleston, SC, 5.1% ABV	8
Belgian Style Pilsner, Floral, Spicy Hop	
<b>MUNK GULLY WASHER WIT</b>	8
Chs, SC, 5.2% ABV Wheat Beer with citrus notes	
<b>WESTBROOK HELLES</b>	8
Charleston, SC, 4.8% ABV  Munich Style Lager	
<b>WESTBROOK ONE CLAW</b>	8
Charleston, SC, 5.5% ABV  Rye Pale Ale	
<b>WESTBROOK SANTA CLAW</b>	9
Charleston, SC, 7% ABV Hazy Holiday Indian Pale Ale	
<b>WESTBROOK LEMON MERINGUE PIE</b> Chs	7
SC5% ABV, Sour Ale brewed w/Lemon, Vanilla & Cinnamon	
<b>COAST KÖLSCH</b> Charleston, SC, 4.8% ABV	8
Delicate, Balanced Wheat Kolsch, Notes of Honey	
<b>COAST HOP ART IPA</b> Charleston, SC, 7.7% ABV	8
Citrusy, Hopy, Orange Zest	
<b>JUICE BOMB NEIPA</b> Westchester, NY 6.5% ABV	7
Unfiltered, Citrusy, Crisp	
<b>SLOOP OKTOBERFEST</b> Westchester, NY,	8
5.5% ABV	