

THE WESTIN POINSETT

GREENVILLE

The Westin Poinsett Hotel

120 S. Main St. Greenville, SC 29601

864.421.9700

[Hotel in Greenville | The Westin Poinsett, Greenville \(marriott.com\)](https://www.marriott.com/hotels-and-resorts/properties/the-westin-poinsett-greenville)

PIANO LOUNGE

COCKTAIL MENU

LOCAL DRAFT BEERS

WESTBROOK IPA- HOP FILLED IPA WITH GOOD CITRUS NOTES AND SLIGHT SPICINESS. MT. PLEASANT, SC \$8

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

ASK YOUR BARTENDER ABOUT OUR MOST RECENT OFFERING \$8

POINSETT BEER FLIGHT- TRY A SAMPLE OF ALL THREE DRAFT BEERS AND FIND YOUR FAVORITE \$12

BOTTLED AND CANNED BEER

\$ 7 DOMESTIC BEERS: BUD LIGHT MILLER LITE MICHELOB ULTRA YUENGLING
\$ 7 LOCAL BEERS: YEOMAN'S BROWN WHITE THAI QUITTIN' TIME THOMAS CREEK RED
\$ 8 IMPORTED BEERS: CORONA HEINEKEN GUINNESS STELLA ARTOIS
BITBURGER PILS NEWCASTLE PILSNER URQUELL

SPECIALTY MARTINIS & COCKTAILS \$14

BERRY ROUGE: CIROC BERRY VODKA, ST. GERMAIN

"PAULA'S" COSMO: TITOS VODKA w/ fresh Lime juice & cranberry juice

LEMON DROP MARTINI: KETTLE ONE CITRON w/ fresh Lemon juice

PAMA-TINI: POMEGRANATE JUICE, TITOS VODKA, COINTREAU

POINSETT OLD FASHIONED: VIRGIL KAINE GINGER BOURBON

MANHATTAN: BULLIET RYE, SWEET VERMOUTH served chilled up or on the rocks

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 B & B \$12
GRAND MARNIER \$12

BOURBONS, BLENDS, WHISKEY & RYE

JIM BEAM MAKERS WOODFORD RESERVE KNOB CREEK BASIL HAYDEN'S ANGELS ENVY BULLEIT
BULLEIT RYE REDEMPTION RYE JACK DANIEL'S JACK SINGLE BARRELL J & B CROWN ROYAL

WHITE WINES

CHARDONNAY Sterling Vintner's Select, CA 10/38
Sonoma Cutrer, CA 14/56
PINOT GRIGIO Sterling, Vintner's Select, CA 10/38
Maso Canali, Italy 14/56
RIESLING City Scape, Greenville, SC 12/48
SAUVIGNON BLANC Sterling, CA 10/38
Kim Crawford, New Zealand 12/48
ROSÉ Aimé Roquesante, France 12/48
SPARKLING SPLITS Zonin Prosecco Split, Italy 12
Chandon Brut Split, CA 14
Chandon Rosé Split, CA 14
SPARKLING/CHAMPAGNE Chandon Brut Classic, CA 55
Taittinger, France 96

RED WINES

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

PLEASE JOIN US FOR LIVE PIANO MUSIC TUESDAY THROUGH SATURDAY 5:30PM – 8:30PM

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 ^(EW)

Arugula & Roasted Beet salad: goat cheese, candied pecans, pickled shallot, white balsamic. \$9 | 13 ^(EW)
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: Grassfed 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-glace \$43

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

Seared Salmon: Seared salmon, barley, roasted tomato, broccolini, roasted Brussels sprouts, spinach, shallots \$30 ^(EW)

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 ^(EW)

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 ^(EW) -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*