

# PIANO LOUNGE

## COCKTAIL MENU

### LOCAL DRAFT BEERS

**BREWERY 85 "864 WEIZEN"** - GERMAN STYLE WHEAT BEER MADE WITH LOCAL HOPS AND MALT. GREENVILLE, SC \$7

**WESTBROOK IPA**- HOP FILLED IPA WITH GOOD CITRUS NOTES AND SLIGHT SPICINESS. MT. PLEASANT, SC \$7

**LOCAL "ROTATOR" DRAFT**- AN EVER-CHANGING SELECTION OF ANOTHER GREAT, LOCAL BEER

ASK YOUR BARTENDER ABOUT IT \$7

**POINSETT BEER FLIGHT**- TRY A SAMPLE OF ALL THREE DRAFT BEERS AND FIND YOUR FAVORITE \$11

### BOTTLED AND CANNED BEER

**DOMESTIC BEERS:** BUD LIGHT MILLER LITE MICHELOB ULTRA YUENGLING \$6  
**LOCAL BEERS:** YEOMAN'S BROWN WHITE THAI QUITTIN' TIME THOMAS CREEK RED \$7  
**IMPORTED BEERS:** CORONA HEINEKEN GUINNESS STELLA ARTOIS \$7  
BITBURGER PILS NEWCASTLE PILSNER URQUELL \$7

### SPECIALTY MARTINIS & COCKTAILS

**BERRY ROUGE:** CIROC BERRY VODKA, ST. GERMAIN \$13

**"PAULA'S" COSMO:** TITOS VODKA w/ fresh Lime juice & cranberry juice \$11

**CHOCOLATE MARTINI:** CHOCOLATE VODKA, GODIVA LIQUOR \$13

**PAMA-TINI:** POMEGRANATE JUICE, TITOS VODKA, COINTREAU \$12

**POINSETT OLD FASHIONED:** VIRGIL KAINE GINGER BOURBON \$13

**LEMON DROP MARTINI:** KETTLE ONE CITRON w/ fresh Lemon juice \$12

**MANHATTAN:** BULLIET RYE, SWEET VERMOUTH served chilled up or on the rocks \$12

### SCOTCH, COGNAC & CORDIALS

GLENMORANGIE \$12 COURVOISIER VS \$10

LAPHROAIG 10 \$12 HENNESSY VS \$10

GLENLIVET 12 \$12 REMY MARTIN VSOP \$15

GLENFIDDICH 12 \$12 HENNESSY VSOP \$17

MACALLAN 12 \$15 B & B \$10

GRAND MARNIER \$10

### BOURBONS, BLENDS, WHISKEY & RYE

JIM BEAM MAKERS WOODFORD RESERVE KNOB CREEK BASIL HAYDEN'S ANGELS ENVY BULLEIT  
BULLEIT RYE REDEMPTION RYE JACK DANEALS GENTELMANS JACK JACK SINGLE BARRELL CROWN ROYAL

### WHITE WINES

**CHARDONNAY** Sterling Vintner's Select, CA 9/36

12/48 La Crema Sonoma, CA 12/48

Sonoma Cutrer, CA 14/56

**PINOT GRIGIO** Sterling, Vintner's Select, CA 9/36

Maso Canali, Italy 14/56

**SAUVIGNON BLANC** Sterling, CA 9/36

Kim Crawford, New Zealand 12/48

**ROSÉ** Aimé Roquesante, France 12/48

**SPARKLING SPLITS** Zonin Prosecco Split, Italy 12

Chandon Brut Split, France 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 9/36

Louis Martini, CA

Quilt, CA 15/60

**MERLOT** Sterling Vintner's Select, CA 9/36

Rutherford Hill, CA 14/56

**PINOT NOIR** The Crusher, CA 9/36

La Crema Sonoma, CA 14/56

Willamette Valley, OR 15/60

**SHIRAZ/CAB BLEND** Penfolds, Australia 12/48

**RED ZINFANDEL** Ravenswood Zinfandel, CA 10/40

**MALBEC** Gouguenheim, Argentina 12/48

# PIANO LOUNGE DINNER MENU

DINNER SERVED DAILY 3PM – 10PM

## STARTERS

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

**Farm Board**- house-made Pimento Cheese, sliced Chorizo Sausage, thick sliced Smoked Bacon, pickled Red Onions and pickled Okra. Served with grilled Pita Bread \$18

**Hummus Plate**- Chickpea Hummus, marinated Olives, and roasted Grape Tomatoes, and crumbled Feta. Drizzled with Extra-Virgin Olive Oil, served with grilled Pita bread \$13

**Chicken Quesadilla**- shredded Chicken with Peppers, Onions, Pepper-jack, and Cheddar cheese blend. Served with fresh Tomato Salsa and creamy Avocado Salsa Verde \$13

**Poinsett Flatbread**- a Spinach, Mushroom, and Prosciutto Flatbread with Gruyere Cheese \$14

**Three Cheese Flatbread**- lightly brushed with Marinara and topped with Gruyere, fresh Mozzarella, and Parmesan Cheese \$15

## SOUPS AND SALADS

**Lowcountry Crab and Corn Chowder**- a Poinsett Hotel favorite for over 20 years Cup \$6 | Bowl \$8

**Soup Du Jour**- made fresh daily. Cup \$6 | Bowl \$8

**Poinsett Caesar Salad**- crispy Romaine Lettuce with Parmesan Cheese, Cherry Tomatoes, and Croutons, tossed in house-made Caesar dressing \$8 | \$12

**Baby Greens Salad**- fresh Watermelon, Feta cheese, pickled Red Onions, and toasted Pecans, tossed in a Champagne and herb Vinaigrette \$8 | \$12 **GF**

*Add: Grilled Chicken to any salad for \$7, and Seared Salmon, or Shrimp \$8*

## SANDWICHES

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

**Classic Reuben**- Choice of thinly sliced Corned Beef or Turkey, Swiss Cheese, Thousand Island dressing and Sauerkraut on Rye bread \$15

**Lounge Burger \***- grilled Black Angus Burger with sliced Tomato, Red Onions, and Lettuce, with your choice of melted cheese. Served on a toasted buttery Brioche Roll \$16

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

*Add Smoked Bacon or sauteed Mushrooms \$1.00*

**Pulled Pork Melt**- smoky Carolina house-made BBQ with melted Provolone cheese and caramelized Red Onions. Topped with Jalapeno Coleslaw on toasted Sourdough \$15

## ENTREES

**Grilled NY Strip \***- 10oz Angus Beef NY Strip, topped with sauteed exotic local Mushrooms. Served with roasted Fingerling Potatoes and grilled Asparagus \$31 **GF**

**Lowcountry Shrimp and Grits**- sauteed Shrimp, Vidalia Onions, and fresh Peppers in a Lobster and Tasso Ham Cream sauce. Served over local stone-milled Grits \$21 **GF**

**Pecan Crusted Salmon \***- over stone-milled Grits, wilted fresh tender Greens, and roasted Carrot Butter. Topped with Red Onion and Burgundy Jam \$27 **GF**

**Buttermilk Fried Chicken**- Southern fried Chicken Breast served with braised Collard Greens, classic Squash Casserole and roasted Chicken gravy \$23

**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 \$18

*Add: Grilled Chicken to any Entree \$7 Seared Salmon, or Shrimp for \$8*

## SIDES \$5

**Herb Roasted Fingerling Potatoes** **GF**

**Slow Braised Collard Greens** **GF**

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

**Shoestring Fries**

**Sweet Potato Fries**

**Grilled Asparagus**

## 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 GF:** denotes Gluten Free items    **Gluten Free Breads available upon request** 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**