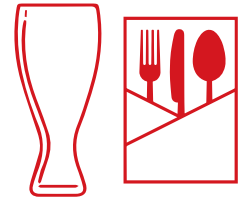




Rooftop Menu



BAR SNACKS

ARTISAN CHEESE PLATE 16
Featuring Roth cheeses, Fontina, Van gogh gouda, Grand cru, 3 year cheddar, buttermilk blue and fixings. (Nuts, dried cranberries, pepperoni, crackers)

SUPREME NACHOS 14
Choice of Duck, Pork, Fried chicken. Topped with IPA cheese sauce, mixed cheddar, lettuce, Pico, jalapeño, olives, salsa and sourcream.

CHICKEN LETTUCE WRAP 9
Ginger soy fried chicken with pickled red onions and rice powder served in Boston bib lettuce

MOZZARELLA STICKS 10
(6) home made fresh mozzarella sticks served with marinara

WINGS
Sauce Options: Mild, Hot, Carolina Gold, Sweet Chili

6 wings 8
9 wings 12
12 wings 15

DIPPING TRIO 9
Salsa, Guacamole, IPA cheese sauce served with chips

CHIPS & GUACAMOLE 6

CHIPS & IPA CHEESE SAUCE 5

TACOS SERVED ON CORN TORTILLA PRICED FOR 1 TACO

DUCK TACOS 4.5
spicy salsa verde, caramelized shallots, bacon bits

SHORT RIB TACOS 4
With kimchi slaw

FRIED CHICKEN TACOS 3.5
lettuce, cheddar, pico, avocado crema

PULLED PORK TACOS 3.5
mozzarella, caramelized onion, hard cider BBQ

SANDWICHES

SERVED ON HOMEMADE CIABATTA WITH CHOICE OF 1 SIDE

SHORT RIB PANINI 14
IPA braised short ribs with pickled red onion and smoked gouda

DUCK CLUB 14
Bacon and roasted garlic aioli with lettuce onion and tomato

MARINATED BACON GOUDA BURGER 11
Marinated ground beef burger with Worcestershire, roasted garlic, and whole grain mustard served with lettuce and tomato

SIDES & BASKETS

HAND-CUT FRIES 3 / 6
HAND-CUT ONION RINGS 3 / 6

STREET CORN 3 / 6

KIDS MENU AGES 13 & UNDER ADULTS ADD \$3

BURGER 6
CHICKEN TENDERS 6

GRILLED CHEESE 6

We use fresh, local ingredients, so our menu changes depending upon availability. We look forward to serving you again soon!

#pourtaproomchs

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