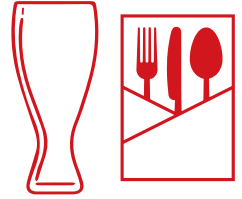




# Rooftop Menu



## SHAREABLES

**BIG OL' PRETZEL** 9  
Freshly baked Saffron Bakery pretzel served with spiced honey mustard and in-house IPA cheese sauce

**LOADED HUMMUS** (GF) (chips not GF) 11  
Olives, tomatoes, cucumbers, green onion, and feta cheese drizzled with extra virgin olive oil. Served with freshly toasted pita chips drizzled with olive oil

**POUR NACHOS** 9  
Golden fried corn tortilla chips topped with in-house IPA cheese sauce, cheddar cheese blend, tomatoes, green onion, shredded lettuce and guacamole

ADD ground beef, fried chicken breast or pulled pork +4

**WINGS** (GF) (sticky wing sauce not GF)  
Flavors: Mild Buffalo, Hot Buffalo, Sweet Chili, Lowcountry Sticky Wing Glaze

6 wings 8  
9 wings 12  
12 wings 15

**PEACH PORK BELLY** (GF) 10  
Pork belly braised in seasonal cider and South Carolina peaches served with sweet potato tots

**SHRIMP AND GRITS** (GF) 12  
Blackened Key West wild pink shrimp served on white cheddar cheese grit fries and spicy Creole sauce. Grits from Geechie Boy Mill

**SOUTHERN POUTINE** 11  
Hand-cut fries set with white cheddar cheese curds and served with Low-country tasso gravy made in house

ADD pulled pork +4

**LOWCOUNTRY SALAD** (GF) 10  
Fresh local greens paired with seasonal vegetables or fruit. Ask host for daily special

**PEKING CHICKEN WRAPS** 12  
Golden fried ponzu marinated chicken breasts served in green lettuce wraps with Asian miso slaw

## BETWEEN THE LINES

SERVED WITH CHOICE OF ONE SIDE

**BLACKENED SHRIMP TACOS** (GF) 13  
Blackened Key West wild pink shrimp served in white corn tortillas with shredded lettuce and peach mango salsa

**BACON BEER DOG** 9  
Beer-braised all-beef hot dog wrapped in bacon topped with in-house IPA cheese sauce and served with spicy mustard

**THE DOUBLE** 14  
Twin black Angus beef patties with cheddar cheese, shredded lettuce, dill pickle, tomato and house BBQ on a cracked black pepper Challah bun

**TWO-BEER BRAISED PORK SLIDERS** 14  
A trio of Barrett's Ginger Beer & Abita Root Beer-roasted pork shoulder topped with bourbon caramelized onions on grilled slider buns

## SIDES & BASKETS



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**SHOESTRING FRIES** 3 / 6  
**ONION RINGS** 4 / 8  
**SWEET POTATO TOTS** 4 / 8  
**SIDE SALAD** 5

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

All bread is from Charleston-based Saffron Bakery.

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