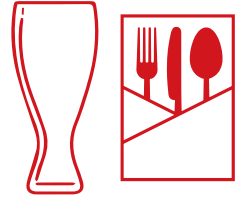




Rooftop Menu



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 Lowcountry 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



#pourtaproomchs

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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