

Cocktails

LIGHT WINDS

Mediterranean Spritz 19

*Cappelletti, Italicus Bergamot Liqueur, Lemon Cordial
Club Soda, Sparkling Wine*

Hugo Spritz 20

St-Germain, Mint, Lime, Soda, Sparkling Wine

Thyme & Tides Spritz 19

*Metaxa Brandy, Green Tea, Lemon, Thyme,
Honey, Club Soda*

GALE FORCE

Paros Plunge 20

Ketel One, Agave, Lime, Cherry Preserve, Red Wine

Santorini Sunset 18

Ouzo 12, Watermelon, Lemon, Demerara

The Green Portico 21

*High Wire Hat Trick Gin, Cucumber, Lemon,
Honey, Fino Sherry*

The Dockside Derby 20

*Woodford Reserve Bourbon
Giffard Pamplemousse, Grapefruit, Honey, Citrus
Aromatic Bitters*

Battery Rose Margarita 20

Código Blanco Tequila, Cointreau, Hibiscus, Rose, Citrus

Gaslight Row 20

*Ten to One Dark Rum, Campari
Lemon Averna, Cherry Preserve*

King George III Old Fashioned 22

Earl Grey-Infused Angel's Envy Cooper Private Selection

TIMELESS MARTINIS

The Cooper 23

Aviation Gin, House-Made Martini Brine

The Clean & Clear 22

Grey Goose Vodka, Vermouth

The 0-0-7 25

*Monkey 47 Gin, Belvedere Vodka, Lillet Blanc
Grapefruit Bitters*

The Martinez 22

*Ransom Old Tom Gin, Carpano Antica Formula Vermouth
Luxardo Maraschino, Orange Bitters*

CALM WATERS

Pomegranate and Basil 16

Pomegranate, Basil, Lime, Tonic

Electric Lemonade 16

Cold Brew Coffee, Lemon, Club Soda

Shirley on the Cooper 16

House-Made Grenadine, Ginger Beer

Wines by the Glass

SPARKLING

Bisol, <i>Jeio, Brut Prosecco</i>	17/70
<i>Veneto, IT NV</i>	
Perrier-Jouët, <i>Grand Brut</i>	35/140
<i>Champagne, FR NV</i>	
Kir-Yiannio, <i>Amyndeon Akakies Rosé</i>	20/80
<i>Macedonia, GR 2024</i>	
Billecart-Salmon, <i>Le Rosé</i>	55/250
<i>Champagne, FR NV</i>	

WHITE

Donnafugata, <i>Anthìlia</i>	22/85
<i>Ansonica, Sicily, IT 2024</i>	
Elena Walch	19/80
<i>Pinot Bianco, Alto Adige, IT 2024</i>	
Ladoucette, <i>Les Deux Tours</i>	22/90
<i>Sauvignon Blanc, Loire Valley, FR 2024</i>	
Domaine Skouras	21/85
<i>Assyrtiko, Peloponnese, GR 2025</i>	
Domaine Vocoret	25/110
<i>Chardonnay, Chablis, Burgundy, FR 2024</i>	
Rancho Las Hermanas	23/90
<i>Chardonnay, Sta. Rita Hills, CA 2021</i>	

ROSÉ & ORANGE

Cht. Sainte Marguerite, <i>Symphonie</i>	20/80
<i>Grenache+, Côtes de Provence, FR 2025</i>	
Palivou Estates, <i>La Vie En Rose</i>	19/80
<i>Moschofilero, Peloponnese, GR 2023</i>	
Caruso & Minini, <i>Arancino</i>	22/85
<i>Inzolia, Sicily, IT 2024</i>	

RED

Alta Mora, <i>Etna Rosso</i>	24/100
<i>Nerello Mascalese+, Sicily, IT 2022</i>	
Ram's Gate Winery	25/100
<i>Pinot Noir, Sonoma Coast, CA 2022</i>	
Matthieu Barret, <i>Petits Ours</i>	23/95
<i>Syrah+, Rhône Valley, FR 2023</i>	
Caparzo, <i>Rosso di Montalcino</i>	22/85
<i>Sangiovese, Tuscany, IT 2024</i>	
Aperture Cellars	28/125
<i>Malbec, Sonoma County, CA 2022</i>	
Faust (<i>from magnum</i>)	35/280
<i>Cabernet Sauvignon+, Napa Valley, CA 2023</i>	

Wines by the Glass

CONTINUED

DESSERT

Mustela 19/80

Moscato d'Asti, Piedmont, IT 2024

Palivou Estates, Bee 20/80

Agiorgitiko, Nemea, GR 2023

Graham's, 20 Year Tawny 22/160

Douro Valley, PT

The Rare Wine Co., Thomas Jefferson Rsv 30/240

Malmsey, Madeira, PT

Beer

DRAFT

Peroni, Italian Lager 12

Milan, IT

Holy City, Washout Wheat

German Hefeweizen 12

Charleston, SC

Burial Beer Co., Surf Wax,

West Coast IPA 12

Asheville, NC

Edmunds Oast, Blueberry Lime, Sour 12

Charleston, SC

Guinness, Irish Dry Stout 14

Dublin, Ireland

BOTTLES & CANS

Wölffer, No. 139 Dry Rosé Cider 14

Long Island, NY

Edmund's Oast, Something Cold,

Blonde Ale 14

Charleston, SC

Kona Big Wave, Golden Ale 12

Kailua-Kona, Hawai'i

Revelry Brewing Co., Lefty Loosey IPA 12

Charleston, SC

Frothy Beard, Back From the Dead, Porter 12

Charleston, SC

Athletic Brewing Co., Upside Dawn

(Non-Alcoholic) 10

New Milford, CT

To Eat

MEZZE

Spreads & Wood-Fired Pita 29

Hummus, Tzatziki, Htipiti

Taste of the Tide* 39

Ahi Tuna, Pink Snapper, King Salmon, Caper Leaf Gremolata

Oysters* 24

Half Dozen, Coriander-Huckleberry Mignonette

Hand-Cut Fries 12

Burbank Potatoes, Kefalotyri Cheese

Pepperoncini Ketchup

Chicken Nuggets 45

Proprietary Yogurt-Marinated Nuggets of Heritage Chicken

*Creamy Labneh, Petrossian Imperial Caviar**

The Mediterranean Salad 18

Baby Gems, Sweet 100s, Feta, Kalamata Olive, Greek Vinaigrette

Add Six Grilled Harissa Shrimp +21

GRILL

Turkish Flatbread 14

Lahmacun, Border Springs Lamb, Tomato, Chili, Lemon

The Lamb Burger* 28

Feta Cheese, Tzatziki, Red Onion Jam

Toasted Sesame Bun

Wood-Fired Chicken Shawarma 24

Turmeric Labneh, Garlic Tourn, Pita, Tzatziki

Prime Hanger Steak* 35

Hand-Cut Fries, Natural Jus

Loukaniko 'Hot Dog' 21

Greek Relish, Whipped Feta, Toasted Split-Top

Oven-Baked Clams 18

Sumac Butter, Harissa Breadcrumbs, Grilled Lemon

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.