BAR167

CHARLESTON SOUTH CAROLINA

Raw Bar

OYSTERS*
>>>A LA CARTE.....4
>>>DOZEN.....47

CRAB SALAD
>>>WITH PITA CHIPS.....16

CAVIAR CONE*.....14

CAVIAR BUMP*.....50
› 15G CAVIAR, CRÈME FRAÎCHE, CHIPS

V-5 OYSTER SHOOTER*.....12

PARTY BOY*.....120
› 6 OYSTERS, CRAB SALAD, 6 CAVIAR CONES

MEZE

MEZE PLATTER.....24
ROTATING CHEESE, HUMMUS, TZATZIKI FETA, PITA, OLIVES, HONEYCOMB
>>> SUBSTITUTE GLUTEN FREE FLATBREAD.....+2
>>> ADD GLUTEN FREE FLATBREAD.....+4

TRUFFLE FRIES.....15
WHITE TRUFFLE OIL, TZATZIKI FETA

BLISTERED PEPPERS.....15
TAHINI VINAIGRETTE, SUNFLOWER & PUMPKIN SEED DUKKAH

FRIED BRUSSELS SPROUTS.....15
LEMON VINAIGRETTE, FETA, PICKLED RED ONIONS

CRISPY CALAMARI.....18
SWEETY DROPS, LEMON AIOLI, CHIVES

CRUDO*.....20
BLOOD ORANGE AND SUMAC CITRUS, BROWN CASHEW BUTTER, LOCAL FRUIT, CHILI OIL

WAGYU KOFTA SLIDERS.....20
PITA, HTIPITI, TOUM, PICKLED RED ONIONS

ARROZ CON NEGRO*.....30
TUNA TARTARE, CRISPY RICE, AIOLI

ENSALADAS

CAESAR SALAD*.....16
SWEETY DROPS, PUMPKIN SEEDS, PECORINO

SALT-ROASTED BEETS.....16
TOUM, ARUGULA, FETA, CANDIED WALNUTS, FRIED CUMIN SEEDS

>>> CHICKEN.....+10
>>> 5OZ GRASS-FED PIEDMONTESE COULOTTE*.....+14
>>> JUMBO LUMP CRAB.....+16
>>> SEARED SCALLOPS*.....+16
>>> MARKET FISH*.....MKT

SANDWICHES

JUMBO LUMP CRAB ROLL.....35
HORSERADISH AIOLI, CELERY, FRIED SHALLOT
>>> CAVIAR*.....+20

CRISPY FISH SANDWICH.....29
ZA'ATARTER SAUCE, B&B PICKLES, LETTUCE, TOMATO

BAR167 BURGER*.....25
8OZ GRASS-FED PIEDMONTESE, HAVARTI, CARAMELIZED ONION, B&B PICKLES, BURGER SAUCE
>>> ADD NEUSKE'S BACON.....+4

CHARCOAL CHICKEN GYRO.....23
RANCH YOGURT, HUMMUS, FETA, PICKLED RED ONIONS, LETTUCE, TOMATO
>>> ADD HAVARTI.....+2

› SUBSTITUTE TRUFFLE FRIES +$7
› SUBSTITUTE CAESAR +$5
› GLUTEN FREE BUNS & FLATBREAD AVAILABLE FOR ALL SANDWICHES

PLATES

STEAK FRITES*.....30
5OZ GRASS-FED PIEDMONTESE COULOTTE, AU POIVRE, HORSERADISH AIOLI
>>> TRUFFLE FRIES.....+3
>>> BUTTER POACHED CRAB.....+10

HOUSE-MADE BUCATINI.....28
GROUND ITALIAN SAUSAGE, PUTTANESCA, PECORINO, FENNEL POLLEN

CRISPY OCTOPUS.....30
LATHERA, LOCAL FIELD PEAS, POTATOES, FETA, CROSTINIS

SCALLOPS*.....39
CAULIFLOWER PURÉE, ZA'ATAR ROASTED APPLES & ONIONS, SHIITAKES, CRISPY PANCETTA, CHERMOULA

FISH OF THE DAY*.....MKT

*CONSUMING RAW MEAT, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WINE BY THE GLASS



WHITES

DOMAINE CIRINGA, SAUV BLANC.....18/72
PODRAVJE, SLOVENIA '23
WHITE GRAPEFRUIT AND LEMON WITH LIMESTONE TO BACK IT UP. REFINED BUT STILL LIVELY.

KC LABS 'NEVER OAKED' CHARDONNAY.....18/72
RUSSIAN RIVER VALLEY, CALIFORNIA '25
BRIGHT AND CRISP. A REFRESHING TAKE ON CALIFORNIA CHARDONNAY.

SAINTS HILLS 'MALA NEVINA', CHARD/MALVASIA..17/66
ISTRIA, CROATIA '23
PEAR AND WHITE PEPPER, A SAVORY AND TEXTURED WINE. INCREDIBLY VERSATILE.

FEATURED WHITE
SOMETHING WE'RE PASSIONATE ABOUT, JUST ASK!



BUBBLES

GASPARD 'BULLES' ROSÉ, PINEAU D'AUNIS.....16/62
LOIRE VALLEY, FRANCE NV
FULL ROUND BUBBLES WITH STRAWBERRY NOTES. IT'S A GLASS OF A CHATEAU IN THE FRENCH COUNTRYSIDE.

ARNAUD LAMBERT CRÉMANT, CHENIN BLANC....17/66
LOIRE, FRANCE NV
CRISP APPLE AND PEAR WITH A HINT OF FRESHLY TOASTED BREAD. A WINE WITH FINESSE.

HATON 'CLASSIC', PINOT MEUNIER.....25/90
CHAMPAGNE, FRANCE NV
A VERSATILE CHAMPAGNE, IT CAN DO ANYTHING. TOAST? IT'S GOT IT. FRUIT AND ACIDITY? YEP, THAT TOO.



ROSÉ & ORANGE

CAN SUMOI 'LA ROSA', SUMOLL.....16/62
PENEDÈS, SPAIN '24
BLEND OF WHITE & RED GRAPES RESULTING IN A BEAUTIFUL PALE PINK ROSÉ, A CLASSIC TERRACE SIPPER.

PULLUS, PINOT GRIGIO.....16/62
ŜTAJERSKA, SLOVENIA '23
TECHNICALLY AN ORANGE WINE. LET'S CALL IT WHAT IT IS THOUGH, PINK PINOT GRIGIO!

FEATURED ROSÉ
IT'S PINK, YOU'RE GONNA LOVE IT!



REDS

LA RAGNAIE 'TRONCONE,' SANGIOVESE.....17/66
TUSCANY, ITALY '22
MILD TANNINS & RASPBERRY AROMAS, A TUSCAN SUNSET IN A GLASS.

CASTELLO DI NEIVE, PINOT NERO.....18/72
LANGHE, ITALY '20
CRANBERRY, A HINT OF TOBACCO AND SMOOTH TANNINS. THIS IS PINOT NOIR'S SUAVE ITALIAN COUSIN.

FEATURED RED
ALWAYS TASTY, NEVER STUFFY



ON DRAFT BY CHARLES TOWNE FERMENTORY

167 LAGER 4.7%.....8
OUR CLASSIC LIGHT AMERICAN LAGER. CRISP AND CLEAN.

SUNGAZER IPA 6.8%.....8
SOFT, DRY, HAZY IPA LOADED WITH CITRA & MOTUEKA HOPS.

>>> REFER TO THE WINE BOOK FOR BOTTLE OPTIONS

BAR167

SIGNATURE COCKTAILS

CEDRO SPRITZ $14
ITALICUS, ELDERFLOWER, ROSEMARY, GRAPEFRUIT

SIMMER POT SANGRIA $14
RED WINE, COGNAC, SIMMER POT SYRUP

BAR167 GIN & TONIC $16
HOUSEMADE TONIC, GORDON'S GIN

SOFT LANDING $16
BLOODY SHIRAZ GIN, AMARON NONINO, ELDERFLOWER, LEMON

NO MATTER $16
CHOICE OF VODKA OR GIN, BLOOD ORANGE & SERRANO APEROL, LYCHEE, CITRUS, SODA

FIRE IN THE GARDEN $16
GREEN CHILE VODKA, HIBISCUS, ROSE

PALERMA $18
TEQUILA, MEZCAL, GRAPEFRUIT, SALTED CITRUS CORDIAL

SAY NO MORE $18
CHOICE OF GIN, TEQUILA, OR VODKA HIBISCUS-GINGER TEA, CITRUS, SODA

TZATZIKI DRINK $18
VODKA, CUCUMBER JUICE, DILL, LEMON
*CONTAINS DAIRY

MALLORCA MARGARITA $18
TEQUILA, LIME, HERB AGAVE, CHILI SALT

POTATO CHIP MARTINI $18
POTATO CHIP & CREME FRAICHE INFUSED VODKA, OLIVE BRINE, UMAMI

FOOL'S GOLD $18
BOURBON, AMARO, HONEY, WALNUT, PEACH, LEMON

FIRST DOWN $18
BOURBON, SPICED PEAR, WALNUT BITTERS, MAPLE SYRUP

ESPRESSO MARTINI $18
CANNON EARLY BIRD COFFEE VODKA, ESPRESSO, LICOR 43, BORGHETTI, KAHLUA

ZERO PROOF

DELILAH $14
LITTLE SAINTS EMBER OR JUNIPER, HIBISCUS- GINGER TEA, CITRUS, SODA

VAYA VERDE $14
LITTLE SAINTS EMBER OR JUNIPER, POBLANO, MATCHA, MINT, ZA'ATAR

ALMOST RICH $16
LITTLE SAINTS OAK, HONEY, WALNUT, PEACH, LEMON