

ALL DAY MENU

The Charlotte
RESTAURANT & BAR

HAPPY HOUR
MONDAY-FRIDAY 4-7



MARTINIS

- PORNSTAR MARTINI

Vanilla Vodka, Pineapple, Passion Fruit, Sparkling

19
- A DIRTY MARTINI

Vodka or Gin, Olive Juice, Blue Cheese Olives

17
- HOUSE MARTINI

Elderflower Gin, Sauvignon Blanc, Lemon

18
- ESPRESSO MARTINI

Vodka or Blanco, Mr. Black, Espresso

18
- POMEGRANATE MARTINI

Ketel Citroen, POM, Lemon

18
- LADY LAVENDER

Empress Gin, Peaflower Tea, Lemon

18
- LYCHEE MARTINI

Vodka, Lychee, Simple

18



FROZENS

- TEQUILA ESPRESSO

Tequila, Coffee, Cold Foam

16
- FROSÉ

Sparkling, Strawberry, Citrus

16
- PEACH BELLINI

White Rum, Sparkling Wine, Sangria

16
- LEMON DROP

Citrus Vodka, Orange Liqueur, Lemon

16



SPRITZ

- HUGO SPRITZ

Vodka, St Germain, Sparkling

17
- APEROL SPRITZ

Aperol, Sparkling, Soda

15
- LIMONCELLO SPRITZ

Limoncello, Simple, Basil, Sparkling

16



ZERO PROOF MARTINIS

- PORNSTAR MARTINI

Vanilla, Pineapple, Passion Fruit, NA Sparkling

14
- DIRTY MARTINI

Ritual Gin, Olive Juice, Blue Cheese Olives

12
- ESPRESSO MARTINI

Ritual Rum, Cold Brew, Vanilla, Simple

14
- POMEGRANATE MARTINI

POM, Lemon, Simple

13



COCKTAILS

- MULE

Vodka or Whiskey, Lime, Ginger Beer

17
- MIDNIGHT MARGARITA

Socorro Blanco, Jalisco 1562, Hibiscus, Lime, Gold Dust

18
- NEIGHBORHOOD SOUR

Bulleit Rye, Disaronno, Lemon, Agave, Egg White

18
- SPICY MANGO MARGARITA

Tequila, Mango, Spicy Tincture, Sweet and Sour

17
- WHITE PEACH BELLINI

Bubbles and White Peach

14



WINES

- CANTINE MASCHIO

Prosecco, Italy

14//56
- GLORIA FERRER BRUT ROSE

Carneros, California

14//56
- GRUET SAUVAGE

Brut, New Mexico

16//64
- BARTENURA D'ASTI

Moscato, Italy

14//56
- CHATEAU STE MICHELLE

Riesling, Columbia Valley, Washington

13//52
- RUFFINO AQUA DI VENUS

Pinot Grigio, Friuli-Venezia Giulia, Italy

16//64
- THE CROSSINGS

Sauvignon Blanc, Marlborough, New Zealand

14//56
- CLINE SEVEN RANCLANDS

Chardonnay, Sonoma County, California

14//56
- MONSANTO FABRIZIO BIANCHI

Chardonnay, Toscana, Italy

18//72
- LA FÊTE DU ROSE

Provence, France

15//60
- BANSHEE

Pinot Noir, Santa Barbara, California

13//52
- UNSHACKLED

Cabernet Sauvignon, Central Coast, California

14//56
- MONSANTO CHIANTI CLASSICO

Toscana, Italy

18//72
- SMITH & HOOK

Cabernet Sauvignon, Paso Robles, California

18//72
- NEAL FAMILY

White Blend, Napa Valley, California

15//60
- BARTON & GUESTIER

Sancerre, Loire Valley, France

18//72

FEATURED



CAVIAR BUMP
+15



DON JULIO 1942 MINI / BUCKET
35 / 100



TAKE A BEAR HOME!
65

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any allergies; not all ingredients are listed. To ensure a smooth experience for all guests, reservations are limited to 90 minutes. A 20% gratuity is added to all bar tabs.