

## coffee & tea



espresso 2oz .....	1
macchiato 3oz .....	3
cortado 6oz .....	3.5
cappuccino 8oz .....	4
latte 12oz / 16oz .....	5 / 6
drip coffee 12oz / 16oz .....	4 / 5
iced coffee 16oz .....	4.5
single-origin cold brew 12oz .....	5
chai latte 12oz / 16oz .....	5 / 6
tea from 'in pursuit of tea' (hot or iced) .....	4
black (assam), green (jasmine), herb (mint)	
matcha tea / latte 12oz / 16oz .....	5 / 6
peanut mocha 12oz / 16oz .....	5 / 6
espresso, babas peanut milk, chocolate	
very cold coffee .....	6
iced coffee shaken	
cinnamon matcha cortado 6oz .....	4.5
matcha, steamed milk, cinnamon syrup	
other milks & flavors	
babas peanut milk .....	1
oat milk .....	0.5
vanilla, mocha, honey, cinnamon .....	0.5

## fresh-squeezed juice & water



mountain valley bottled water 333mL .....	3
coca-cola, mx .....	3
orange juice 8oz .....	6
pomegranate lemonade 16oz .....	6
sparkling limeade 16oz .....	6

## from the case

\* while supplies last

banana bread as is or toasted w/ butter .....	4.5
brownbutterchocolatechippecan cookie .....	3.75
cream puff with salted caramel pastry cream .....	6
chocolate hazelnut poundcake .....	5
breakfast tacos .....	4.5
overnight oats .....	7.5



@babascharleston

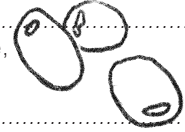
804 meeting st

&

11 cannon st

## plates add chips or salad +2

jammy farm eggs* (v/gf) .....	7
neat or deviled	
pickled shrimp toast .....	12
pickled shrimp, sourdough, shallot, lemon, parsley	
avocado toast (vg) .....	9
sliced avocado, sourdough, lime, aleppo, flaky salt	
mushroom toast (v) .....	10
trumpet mushrooms, sourdough, parm, chives	
very tall quiche (v) .....	14
(please allow 10 mins to heat) potato, caramelized onion, gruyère, gem salad	
pistachio & parmesan salad (v/gf) .....	15
gem lettuce, lemon vinaigrette, parmigiano-reggiano	
pickled shrimp salad (gf) .....	24
gem lettuce, SC shrimp, parsley, avocado, shallot	
turkey club .....	14
toasted sourdough, smokey mayo, gem lettuce, avocado	
ham and butter sandwich .....	12
a great baguette with great ham and great butter	
grilled cheese with mushrooms (v) .....	13
sourdough, gruyère, trumpet mushrooms, a hint of dijon, chives	
gsc x babas cheese plate .....	23/30
courtesy of goat. sheep. cow. (tues-sat 11a-6p)	



add - jammy farm egg\* 2, bacon lardons 4, avocado 3, amanda's jam 2, caviar 28

\*consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness

## caviar

caviar eggs* (gf) .....	35
jammy eggs, chives	
chips and caviar (gf) .....	30
kettle chips, chives	
caviar sandwich .....	35
toasted buttery babas brioche, creme fraiche, chives	



charleston, 29403

## cocktails (on and off menu are \$13)



### 'as you wish'

your choice of spirit, pomegranate juice, citrus, cane sugar, a dash of campari

### amargarita

cimarron blanco, cynar, lemon, cinnamon, campari

### espresso martini

cathead vodka, kahlúa, amaro, espresso

### martini from the freezer

citadelle gin, dolin's dry, orange bitters

### negroni

citadelle gin, campari, p. quiles, strawberry hydrosol

### babas gin and tonic

citadelle gin, jack rudy tonic, lime, fizz

### bottled orange spritz

aperol, campari, orange, prosecco, fizz

### between the sheets

delord xo armagnac, plantation 3-star rum, dry curacao, lemon, demerara

### 'an old pal'

high wire revival rye, plantation 3-star rum, giffard banane du bresil, campari, dolin's dry, suze

### jack rose fizz

apple jack, white wine, lemon, jack rudy tonic, fizz

### old fashioned service

your choice of barrel-aged spirit, cane sugar, bitters

15

## ice cold options

Montenegro *Bologna, IT c.1885* ..... 9

Chartreuse *Grenoble, FR c.1737* ..... 15

## beer

'Kolsch', German Ale 12oz ..... 4  
Gaffel, Cologne, Germany

India Pale Ale 12oz ..... 4  
Blackberry Farm Brewery, Maryville, TN

### #forthepl *mon-thurs 4-6p*

tiny gin martini ..... 5

bucket of 4 cocktails ..... 30

food & bev industry special ..... 5

1/2 off bottles of wine .....

## wine



### sparkling

Sofia Brescia *Bianco Frizzante IGT* ..... 11/32  
*Grave di Papadopoli, Italy NV*  
citrus, asian pear, honey, a touch of sea salt and florals

Parés Balta, *Cava Pink* ..... 14/42  
*Catalunya, Spain NV*  
*bubbly pink cava made in the Champagne method*

Pierre Gimonnet, *1er Cru Blanc de Blancs* ..... 110  
*Côte de Blancs, Champagne, France NV*  
citrus, crisp pear; master grower of Cotes de Blancs

Mouzon-Leroux, *Grand Cru Rosé de Saignée* ..... 140  
*Champagne, France NV*  
aromas of plum and raspberry, citrus, medium-bodied

### white

Santa Barbara, *Verdicchio "Pignocco" DOC* ..... 11/32  
*La Marche, Italy '19*  
slightly floral, notes of almond, salty crusher

Ca' di Mat, *Albillo Real* ..... 15/50  
San Martin de Valdeiglesias, Spain '21  
textural, mineral mountain wine, stone fruit, sea salt

### pink

Chateau Trians, *Grenache, etc. rosé* ..... 12/35  
*Provence, France '21*  
crisp, floral, berry-fresh-- South of France in a glass!

Pittnauer, *Blafränkisch, etc. 'König' rosé* ..... 37  
*Burgenland, Austria '22*  
ripe red berries, radiant acidity, stone fruit

### skin contact / orange / hazy

Schlossmühlenhof, *Muller-Thurgau, Sylvaner* .... 13/37  
*Rheinhessen, Germany '20*  
white flowers, grapefruit, cloudy with a touch of tannin

### red

Luigi Giordano, *Nebbiolo, Arneis, 'Vino Rosso'* .... 13/37  
*Langhe, Italy '22 (served chilled)*  
electric light-bodied red; crunchy cherry, peach skin, and dried roses

Domaine Pluchot, *Gamay, 'Pierre A Bois'* ..... 15/50  
*Loire, France '22*  
lush, dark red berries and plum over crushed violet and stone, pepper and herbs

Johannes Leitz, *Pinot Noir, 'Zero Point Five'* ..... 12/35  
*Rheingau, Germany '22*  
notes of red currant and cherries, non-alcoholic

join us for aperitivo  
friday and saturday evenings from 4p-6p

this tradition is ubiquitous of night life all over italy, a time of day when guests are treated to salty and briny snacks with the purchase of a cocktail or a glass of wine