



www.tsc104.com

104 East Poinsett Street, Greer, South Carolina
864.877.9104

Visit our sister restaurant also located in Historic Downtown Greer
BIN112 - 112 Trade Street 864.848.2112
www.bin112.com

Mocktails

Fresh Ginger Ale 4

It's like all your wildest ginger ale dreams come true: snappy and fresh, sweet and a little spicy.

Not your mama's Shirley Temple 4

Fresh grenadine (made with real pomegranate), orange, lemon and lime all blended with soda.

Peach Mockito 6

Awesome combination of sun-ripe peaches and crisp refreshing mint.

Cucumber Lime-aid 4.5

Fresh English cucumber, lime and a hint of orange.

Classic Root Beer 4

Straight from the back wood. Root beer made with fresh sassafras, clove, star anise, allspice, cinnamon and molasses.

Blackberry Basil Soda 4

Blackberry, fresh basil with a hint of lime.

Vanilla Cream Soda 4

A classic marriage of Cream, fresh vanilla and soda.

Orange Creamsicle 4.5

Full of flavor, fresh orange Cream, fresh vanilla and soda.

Cranberry Smash 4.5

Fresh cranberry, spices, a hint of orange and finished with soda.



The Bond - 12.75

Based on the original James Bond martini. Charleston Distilling Co.'s Jasper's Gin, King Charles vodka and Lillet Blanc, shaken hard and served with a twist of lemon.

104 Dirty Martini - 12

Tanqueray Ten Gin, olive brine and a hint of Noilly Prat Dry French Vermouth, shaken and served with South Carolina pecan wood bacon & queen olives.



Dirty Blue Texas - 10

Tito's vodka, a hint of olive brine, a dash of Rivata Dry Italian Vermouth, shaken Texas style and served with smoked blue cheese stuffed olives.

104th Degree - 11.5

Edinburgh gin, Noilly Prat Dry French Vermouth and a hint of Absinthe. Totally Outstanding...



The Metro - 11.75

Charleston Distilling Co.'s King Charles vodka, Lillet Blanc, squeeze of lime, a rub of lemon & a mist of Fee Brother's Grapefruit bitters.

Sazerac - 9.5

Absinthe, Tap 357 Maple Rye Whiskey and Fee Brother's Black Walnut bitters. A drink to remember.



Seriously Old-Fashioned - 9

Bulleit Rye 95 Whiskey and Bittercube Blackstrap Bitters combined with a hint of orange to form an absolutely wonderful old fashioned.

James Dean's Old-Fashioned - 9

The perfect combination of Bulleit Rye 95 Whiskey, fresh orange and maraschino cherry.



Manhattan - 11.5

Corner Creek Reserve Bourbon, Noilly Prat Sweet French vermouth, Bittercube Jamaican #1 bitters and brandied cherries.

The Perfect Manhattan - 12.5

Baker's Kentucky Bourbon, Rivata Sweet and Dry Italian vermouths, hint of Fee Brother's 1864 Bitters, lemon and brandied cherries.



Maple Bacon Manhattan - 11

Chef inspired Buffalo Trace Bourbon infused with SC pecan wood smoked bacon, blended with pure Vermont maple syrup, Noilly Prat Sweet vermouth, Black Strap & Peychaud's bitters, a crisp slice of SC pecan wood smoked bacon & orange. A must have.

Hopscotch to Holland - 13.5

Bols Genever gin, Lillet Blanc, Drambuie, fresh lemon and grapefruit. (Genever, a type of gin created in the 16th century by blending malt wine, neutral alcohol and botanicals)



HOUSE COCKTAILS

mix-ol-o-gist [mik-sol-uh-jist]

1. a media term used to describe bartenders that do a good job.
2. an individual that prefers fancy titles to make people happy in an efficient manner.

bar-tend-er [bahr-ten-der]

1. people who work in bars that use drinks and service to make people's lives better.
2. folks that work at TSC104 we've never used the "m" word.

THE 104 LIST

London Dry - 13.5



Absinthe - laced martinis were the rage a century ago, so we have turned up the volume with this little twist. A combination of Bols Genever gin, Rivarta Dry Italian Vermouth, Cointreau and Absinthe.

Corpse Reviver #2 The Original - 12

The Corpse Reviver #2 is rightfully considered by many to be the best-tasting of the Corpse Reviver cocktails. Combination of Charleston Distilling Co.'s Jasper's Gin, Cointreau, Lillet Blanc, Fresh lemon juice, a dash of absinthe and a hint of orange.



Hemingway Daiquiri - 10.75

Ten Cane Rum, fresh lime juice, grapefruit juice and Luxardo Maraschino liqueur. All done in true Hemingway fashion.

Negroni - 11

The enduring Negroni cocktail was invented circa 1919 in Florence, Italy at Caffè Rivoire. It's a classic cocktail that has made bitterness palatable for generations of drinkers ever since. Tanqueray Ten Gin, Campari bitters and Rivarta Sweet Italian Vermouth.



Seelbach - 12.75

Named after the Louisville, Kentucky hotel where it was first crafted in 1917, the Seelbach cocktail is a classic mix of Baker's 7 year bourbon, Cointreau, Champagne and both Angostura and Peychaud's bitters.

Singapore Sling - 10.75

The Singapore Sling was created at Raffles Hotel (naturally in Singapore) at the turn of the 20th century. A combination of Edinburgh gin, Bittercubes Cherry Bark Bitters, Brandy, B&B, fresh lime juice, a heavy splash of soda and Fee Bother's 1864 Aromatic bitters.



Billionaire - 11

Absinthe, Baker's 7 year bourbon, and pomegranate grenadine, the Billionaire Cocktail is one rich drink.

Martinez #1 - 11.25

Probably the forerunner of the Martini, the first known recipe for this drink appears in 1884. Bols Genever gin, Noilly Prat Sweet French Vermouth, Grand Marnier Orange and Peychaud's aromatic bitters.



The Drunkin Ellis - 11

Bulleit Rye 95 Whiskey, Cointreau and Absinthe with a hint of lemon. Your taste buds will thank you.

refreshing



Tonic Cooler - 8.5

Hendrick's gin, St. Germain, English cucumber, Scrappy's small batch lime bitters and topped with tonic.

The Bohemian - 8

Edinburgh gin, St. Germain, Grapefruit juice and Fee Brother's 1864 bitters.



BOLD &



104 Stingray - 10.75

Wow. That should be all said... Bombay Sapphire gin, St. Germain, Lilet Blanc, fresh lime juice, and a hint of wasabi.

Nomayo - 9.5

Beefeaters Gin, St. Germain, Campari, fresh squeezed lemon juice and a float of champagne.



The Gentleman

& the jackass - 9

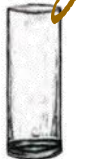
Corner Creek Reserve Bourbon, smoked paprika syrup, fresh lemon, Fee Brother's peach bitters and garden fresh basil



Boozy & Alluring

Return of the Lizard 11.25

A unique blend of Lillet blanc, Charleston Distilling Co.'s Jasper's Gin, lime juice, pineapple juice and Fee Brothers Mint Bitters. Has to be one of my favorites.



Bordon Chase 10

Bulleit Rye 95 Whiskey, fresh lemon, vanilla and a hint of chocolate. A must have cocktail.



Caipirinha de Uva 9.75

Caipirinha ("kye-pur-eeen-yah") is combination of fresh lime, grapes, Leblon Cachaca, ice, and Moscato.



Gun & Garden (Basil & Rhubarb) Mojito 10

Ten Cane Rum, fresh mint & basil leaves, Fee Brothers Rhubarb bitters, squeeze of lime and a splash of soda.



Market Bowl 10

Ten Cane Rum, fresh watermelon juice, a hint of lemon and a dash of Fee Brother's peach bitters. So refreshing.



Shady Lane 9

Blackberry, Bols Genever Original, Lillet Rouge, a hint of basil and a squeeze of lime.

