



• **Pour Taproom**
• 560 King St | Charleston, SC 29403
• (843) 779-0810 | Charleston.PourTaproom.com
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3 COURSES FOR \$25

APPETIZERS (CHOOSE ONE):

Caprese

Vine ripe tomato, house made mozzarella, with pistachio pesto and red chili infused extra virgin olive oil

Seared Shrimp

Key West wild pink shrimp, pan seared and paired with spiked ginger slaw.

Soft Pretzel Bites

Freshly baked Saffron Bakery pretzel bites served with in-house IPA cheese sauce

Southern Poutine

Hand-cut fries set with white cheddar cheese curds and served with Lowcountry tasso gravy made in house

ENTREES (CHOOSE ONE):

Chicken and Waffles

Buttermilk fried chicken on a Belgian waffle drizzled with Sriracha maple syrup

Roasted Summer Garden Napoleon

Layers of zucchini, summer squash, roasted red peppers and portabella mushrooms, house mozzarella cheese finished with spicy roasted tomato sauce.

Blackened Shrimp Tacos (2)

Blackened Key West wild pink shrimp paired with mango peach salsa and sambal aioli

Two-Beer Braised Pork Sliders (2)

A duo of Barrett's Ginger Beer & Abita Root Beer-roasted pork shoulder topped with bourbon caramelized onions on grilled slider buns

SIDES (additional):

Shoestring Fries \$3 | Onion Rings \$4 | Sweet Potato Tots \$4 | Side Salad \$5

DESSERTS (CHOOSE ONE):

Lemon Raspberry Angel Custard

House-made lemon raspberry custard served atop candied ginger angel food cake

Dark Chocolate Dipping Fondue

Berries, bananas, angel food cake to dip in a rich dark chocolate fondue

CHARLESTON BEER WEEK SPECIAL:

\$5 select local pints. Ask your server about the daily special

Visit us on Sept. 14 from 4-9 p.m. for Pour Taproom's first King of the Kegs in partnership with Charleston Beer Week!



PARTICIPANT