





SHAREABLES

HOUSE GUACAMOLE (MILD OR HOT) - \$9

Flash Fried Tortilla Chips

TRIP DIP - \$12

Flash Fried Tortilla Chips, House Salsa, Guacamole, White Cheddar Beer Cheese

SHARE HOUSE SAMPLER - \$25

Chicken Nuggies, Mozzarella Sticks, Potato Skins, Pretzel Bites, Wings (Choice of wing sauce). Sour Cream, Ranch, Marinara, Beer Cheese

MOZZARELLA STICKS - \$8

Breaded and Fried Mozzarella, served with House Made Marinara sauce

PRETZEL BASKET - \$8

Crispy Pretzel Bites, served with choice of Beer Cheese or Whole Grain Mustard

BASKET OF FRIES - \$6

STREET CORN HUSHPUPPIES - \$9

Corn Fritters, Cotija Cheese, Chipotle Aioli, Smoked Jalapeño Honey Crema

TUNA POKÉ NACHOS* - \$18

Fresh Diced Ahi, Wonton Crisps, Cucumber, Avocado, Mango, Chili Aioli, Soy Reduction

CALI NACHOS - \$15

Tortilla Chips, White Cheddar Beer Cheese, Crumbled Bacon, Pico de Gallo, Pickled Chilies, Avocado, Chipotle Aioli

BANGIN' CALAMARI - \$18

Crispy Fried Calamari and Chilies, Sriracha Kewpie, Soy Reduction

CALABRIAN CHILI HUMMUS - \$10

Celery, Carrot, Herb Naan

CRAB AND SPINACH DIP - \$15

Served Hot, Melted White Cheddar, Ritz Crackers

BUFFALO CHICKEN EMPAÑADAS - \$12

Shredded Chicken Thighs, Cheddar Jack Blend, Caramelized Onions, Side of Peppercorn Ranch

LOWCOUNTRY MAC N' CHEESE - \$15

Pimento Cheese Cream Sauce, BBQ Short Rib

TAVERN WINGS (8) - \$14

Choice of Shawn's Buffalo, Black Pepper BBQ, or Lemon Teriyaki. Ranch or Blue Cheese

ADD CHICKEN +\$5, ADD SHRIMP OR SALMON +\$8

TENDER GREENS - \$11

Cherry Tomato, Avocado, Red Onions, Roasted Corn, Radish, Charred Citrus Vinaigrette

OLD BAY CAESAR - \$11

Romaine, Parmesan, Garlic Breadcrumbs, Old Bay Caesar Dressing

SOUTHWEST COBB - \$13

Mixed Greens, Pico de Gallo, Avocado, Roasted Corn, Crumbled Bacon, Hard Boiled Egg, Cotija Cheese, Chipotle Ranch

OUFSADTH AS BASE PRICE - \$11

JACK CHEESE BLEND, GRILLED VEGGIES, SIDE OF SOUR CREAM

AND HOUSE MADE SALSA SUB VEGAN CHEESE +\$2

SHREDDED CHICKEN +\$4

VEGAN CHORIZO +\$5

SAUTEED SHRIMP +\$5

BBO SHORT RIB +\$5

VISIT OUR



FRYSHACK

Served with French Fries and Coleslaw

STEP I

CHOOSE YOUR STYLE

PLATTER

Served with Cocktail Sauce and Tartar Sauce

PO B09

Lettuce, Tomato, Special Sauce on House Made French Bread

BUFFALO PO BOY

Lettuce, Tomato, Ranch on House Made French Bread

STEP 2

CHOOSE FROM THE FOLLOWING

HOUSE CHICKEN NUGGETS - \$14

SHRIMP - \$15

BURGERS SERVED ON HOUSE MADE POTATO BUN WITH CHOICE OF FRIES, COLESLAW OR SIDE SALAD (+\$2)

ALL AMERICAN* - \$15

Beef Patty, American Cheese, Lettuce, Tomato, Onion, House Special Sauce

BEACH* - \$17

Beef Patty, Cheddar Jack Cheese, Guacamole, Crispy Bacon, Chipotle Aioli

Beef Patty, Truffle White Cheddar, Caramelized Onions, Truffle Aioli

SALMON* - \$18

Lettuce, Tomato, Onion, Honey Basil Aioli

DESSERT

@ FRIGIDBITS

(1/2 PINT) - \$6

MADE IN CHARLESTON Ask about our Rotating Flavors!



HEAD CHEF, TIM CAGLE

23 ANN STREET · CHARLESTON, SC · 843-297-4806 · SHAREHOUSECHS.COM

A 20% gratuity will be added to all parties of 6 or more. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



DRAFTS

PACIFICO

Pacifico Brewery Mazatlán, México 4.5% Crisp and clean Mexican pilsner

TROP HOP

Kings Calling Brewery, Charleston, SC 6.1% Tropical infused IPA from "the guy" on "that show"

LEFTY LOOSEY

Revelry Brewing Co., North Charleson, SC 7% West Coast Style IPA

HOLY CITY PILSNER

Holy City Brewery, Charleston, SC 5% Smooth drinking pilsner from the Lowcountry

PARK CIRCLE PALE

Commonhouse Aleworks, North Charleson, SC 5.5% Year Round, Hop-Forward Pale

COASTAL LOVE

Wicked Weed Brewing, Asheville, NC 6.3% Juicy IPA dedicated to hurricane relief in the southeast

CAROLINIAN

Columbia Craft Brewing Co., Columbia, SC 4.7% Crushable, Crisp, Easy Drinking Blonde Ale

Westbrook Brewing Co., Charleston, SC 5.5% Light and refreshing rye pale ale

ISLAND LAGER

Island Brands USA, Charleston, SC 4.5% Locally Brewed Light Lager

SAM SUMMER

Boston Beer Co., Boston, MA 5.3% American Pale Wheat

DARK HORSE ROSÉ CAN DARK HORSE PINOT NOIR CAN DARK HORSE SAUVIGNON BLANC CAN LA MARCA PROSECCO .187 BOTTLE

BIG BOTTLES 1.5L

MAISON NO.9 PROVENCE ROSÉ

1/2 BOTTLE

LA MARCA PROSECCO

ALAMOS MENDOZA MALBEC J VINEYARDS PINOT NOIR LINE 39 CABERNET SAUVIGNON CLOS DU BOIS CHARDONNAY WHITEHAVEN SAUVIGNON BLANC FLEUR DE MER PROVENCE ROSÉ

BOTTLES& CANS

CRAFT IN A CAN

Westbrook White Thai

Charleston, SC 5%

Belgian wheat with ginger and lemongrass

Dogfish Head SeaQuench Ale

Rehoboth, DE 4.9%

Sour Mash

Revelry Never Sunny

Charleston, SC 7%

Intentionally hazy IPA with juicy expression

Sycamore Mt. Candy

Asheville, NC 7.5%

Hop bursted and double dry hopped, juicy flavors of stone fruit and rainbow candy

Carolina Brewery Sky Blue Kolsch

Chapel Hill, NC 5%

Classic Kolsch, super smooth and ultra clean

HOUSE STAPLES

Budweiser

Sol

Miller Lite

Modelo

Corona

Red Stripe

Corona Light

Guinness

Corona Premier

Fruit Smash

Michelob Ultra

Athletic Brewing Run

Wild (NA)

SELTZERS, CIDERS, & CANNED COCKTAILS

Truly

White Claw

High Noon Sun Sips

Deep Bay

Loyal 9

Long Drink

Loverboy

Magners Irish Cider

Volley Tequila Seltzer

Sandbar Wine Water



Island Coastal Lager

Charleston, SC 4.2% American lager

Island Coastal Active

Charleston, SC 4.2%

Beach bod American lager

Coastal Lemonada

Charleston, SC 4.5% Lemon summer shandy

ISLAND





Great in Bread Hefeweizen 5.3%

House Party Mexican Lager 5.1%

Social Butterfly Hazv IPA 7.5%



VISIT OUR OTHER LOCATIONS pprox







ORANGECRUSH

Smirnoff Orange, Fresh OJ, Lemon Lime Soda

FROMBODEGA

BODEGA BLOODY

Deep Eddy Vodka, Charleston Bold and Spicy, Pickle Juice, Candied Bacon, Old Bay Rim

ALMOST FAMOUS BODEGA ESPRESSO MARTINI

Tito's Handmade Vodka, Counter Culture Brew, Dash of Sea Salt

COCKTAILS

POINT PLEASANT PUNCH

Tito's Handmade Vodka, Blue Curacao, Lemon Lime Soda

WESTERLY'S FINEST

Corazón Blanco, Fresh Lime and Lemon Juice

SAVIN ROCK RUM PUNCH

Rumhaven Coconut Rum, Flor de Cana 7, Fresh Lime, Pineapple, Cranberry

HORSENECK OLD-FASHIONED 2 WAYS

Hilton Head Distillery Pineapple Rum-or-Milagro Reposado

SASCO SPECIAL

Captain Morgan Spiced, Passion Fruit Simple, Passion Fruit, Ginger Beer

DITCH YOUR PLAIN PALOMA

Milago Silver, Habanero, Squirt

MIS-BEACH HAVEN

Rumhaven Coconut Rum, Fresh Grapefruit, Orange Juice

FIRE ISLAND

Ghost Tequila, Pineapple, Fresh Lime

THE DAUFUSKIE

Myer's Dark Rum, Ginger Beer, Lime

MONTUAK MEZCAL

Camarena Silver, Pamplemousse, Mezcal, Fresh Lime

DEWEY HAVE ANOTHER?

Tullamore Dew, Peach Schnapps, Twisted Tea

SPRING LAKER

Wheatley Vodka, Blue Caracao, Pineapple, Energy Drink

PALMETTO PUNCH

Zest Vodka, Pineapple, Lemonade

LAVALLETTE

Woodford Reserve, Passion Fruit Simple, Lemonade, Soda

BARSTOOL TRANSFUSION

Deep Eddy Vodka, Owen's Transfusion Mix

LARCENY MULE

Larceny Bourbon, Ginger Beer, Lime

ELIJAH CRAIG OLD FASHIONED

Elijah Craig, Southern Amaro, Bitters

BOTANICALSPRITZ

AMAGANSETT

Ketel One Grapefruit & Rose, Soda, Grapefruit Juice, Simple



AVAI ON

Ketel One Cucumber & Mint, Soda, Fresh Lime, Simple

VISIT OUR OTHER LOCATIONS





