

# Charlie's Bistro Bar Menu

Nicoise Olives \$3

Soup of the Day  
Cup \$6/Bowl \$12

Baked Goat Cheese, Olives,  
Roasted Red Peppers,  
& grilled bread \$7.50

Pate Maison \$8

Assorted Fruit and Cheese  
\$8.50

Chicken Crepes  
Mushrooms, spinach, and  
Béchamel sauce \$11

Quiche du Jour \$8

Cobb Salad: Turkey, Bacon,  
Avocado, Egg, tomato,  
Caeraphilly, Tomato Vinaigrette  
\$10

Curried Shrimp Salad \$10

Filet Mignon Bistro Burger,  
served with greens.  
Daily Market Price  
Add Potatoes...\$3.00

Fresh Catch Salad  
Choose from a selection of  
fish to be Grilled or  
Blackened, and served over baby  
greens with veggies \$16

Available in Bar Only

# Charlie's Cocktails

## Intense Bleu

Classic Martini with Belvedere  
Intense Unfiltered Vodka and hand  
stuffed Bleu cheese olives \$12.5

## Cucumber Tonic

Crop Organic Cucumber Vodka, Tonic,  
Cucumber & Lime \$8

## Southern Lemonade

SC Firefly Sweet Tea Vodka and  
Lemonade \$8

## L'Orangerie

Skyy Blood Orange & Cointreau,  
served up with a Grand Marnier  
floater. \$9

## Pomegranate Martini

Absolut Citroen, Pomegranate  
Liqueur and pomegranate juice served  
up \$9

## French Martini

Stoli Vanilla Vodka, Chambord, and  
Pineapple Juice \$10

## Mango Tango

Van Gogh Mango Vodka, key lime and  
pineapple juice with Mango puree  
\$8.5

## Pina Tini

Van Gogh Coconut Vodka &  
Pineapple Juice shaken and served  
up \$8.5

## Espresso Martini

Van Gogh Double Espresso vodka,  
Kaluha, Vanilla vodka and Bailey's \$10

## Charlie's Chocolate Martini

Belgian Chocolate, Bailey's and vanilla  
vodka served up \$11