



burnt church

DISTILLERY™



**burnt church**  
DISTILLERY™

*Welcome...*



We are excited to welcome you into our tasting room, formally known as The Sanctuary. While you're indulging in our signature cocktails, we also encourage you to relax and unwind with your party, enjoy live music, and experience the vibrant stories each of our spirits have to tell. You can even take a look around and familiarize yourself with the rich history of the Lowcountry in The Study. And if you're looking for something other than a signature cocktail, we also offer curated flights of each of our spirits so you can sip and taste to your liking.

If you have an appetite while you're here, allow us to satisfy it! Our selection of small plates, pizzas, salads and more offers something for everyone to enjoy.

Lastly, we invite you to take a piece of Burnt Church home with you. Each of our spirits are available to purchase at the back of The Sanctuary under the stained glass window, Monday through Saturday until 7 p.m. (South Carolina law prohibits bottle sales on Sunday).

Thank you so much for visiting us, and we look forward to our next time together!

*Billy Watterson*

*Sean Watterson*

# SIGNATURE *Cocktails*

## OLD TOWN OLD FASHIONED

**YOUR CHOICE:** Anita's Choice Bourbon, Palmer's Stretch Rye, or Bluffton Whiskey, Demerara simple syrup, Angostura bitters, Orange Angostura bitters  
**\$14**

## STEEL MAGNOLIA

Burnt Church Cucumber Vodka, homemade blueberry simple syrup, honey, fresh lime juice, club soda finished with blueberries.  
**\$14**

## THE PINK PANTHER

**CREATOR: BROOKE**  
Burnt Church Cucumber Vodka, lemon juice, pamplemousse, elderflower syrup, raspberry  
**\$12**

## SUMMER TIME

Burnt Church Vodka, fresh lime juice, homemade strawberry simple syrup, vanilla syrup, strawberry  
**\$12**

## BLIND MELON

Devil's Elbow Cantaloupe Melon Gin, fresh lemon juice, organic blue agave, grapefruit bitters, lemon peel.  
**\$12**

## GOLDEN DAZE

**CREATOR: KAITLYN**  
Devil's Elbow Cucumber & Black Pepper Gin, fresh lemon juice, Yellow Chartreuse, St. Germain, orange bitters, orange expression as garnish.  
**\$12**

## GOOD LIBATIONS

**CREATOR: DYLAN**  
Burnt Church Pear Vodka, strawberry simple syrup, fresh lemon juice, cucumber lavender bitters, basil leaves, topped with Sprite and dehydrated lemon.  
**\$12**

## BLUFFTON SUNRISE

**CREATOR: BRANDON S**  
Burnt Church Vodka, peach nectar, fresh lemon juice, strawberry simple syrup, one orange slice, one half strawberry.  
**\$12**

## JACK NINE

**CREATOR: SILAS**  
Bluffton Whiskey, simple syrup, lemon juice, Fernet Branca, orgeat syrup\*  
**\$13**

## HOT AND BOTHERED

**CREATOR: NIC**  
Palmer's Stretch Rye Whiskey, Campari, sweet vermouth, blood orange syrup finished with a cherry  
**\$13**

## THE BLACK PEARL

**CREATOR: REBECCA**  
Palmer's Stretch Rye Whiskey, homemade vanilla syrup, peach liqueur, blackberries  
**\$14**

## CAIN'S ALIBI

**CREATOR: JACKSON**  
Burnt Church Bourbon Cream, Burnt Church Vodka, homemade vanilla syrup, orange juice, orange zest, shaved nutmeg  
**\$14**

## FLORADORA

**CREATOR: BRANDON F**  
Tequila, blood orange simple syrup, lime juice finished with a splash of ginger beer  
**\$12**

## ESPRESSO MARTINI

Espresso liquor, vodka, Orgeat, Bourbon Cream, served chilled and up.  
**\$15**

\* Allergens: Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

# SPIRIT TASTING

## Menu

### THE WHISKEY FLIGHT

Experience each of the following 4 Burnt Church Spirits (.5 oz/each) - \$14

**ANITA'S**  
TRADE CHOICE MARK  
DARE TO BE MORE

In the spirit of Lowcountry's own Anita Pollitzer this Six-Grain Bourbon was crafted with Corn, Wheat, Carolina Gold Rice, Oat, Rye, and Malted Barley.  
48.5% ABV | 97° Proof

*Bluffton*  
TRADE WHISKEY MARK

Hand-crafted with Carolina Gold Rice and aged gently in charred white oak barrels, Bluffton Whiskey is a testament to what this town has been through.  
47.5% ABV | 95° Proof

TRADE MARK  
*Palmer's*  
HAND STRETCH MADE

Before it was Burnt Church Road it was known as Palmer's Stretch. Our rye whiskey pays homage to the road, the town, and its people.  
48.5% ABV | 97° Proof

BURNT CHURCH  
**BOURBON  
CREAM**  
— LIQUEUR —

Our Burnt Church Bourbon Cream Liqueur is perfect by itself or as an addition to your coffee, tea or other cocktails.  
14.5% ABV | 29° Proof

### CREATE YOUR OWN FLIGHT:

Choose any 4 spirits below (4/.25 oz) - \$8

#### BOURBON

Anita's Choice Bourbon 48.5% ABV // 97°

#### WHISKEY

Bluffton American Whiskey 42.5% ABV // 95°

Palmer's Stretch Rye Whiskey 48.5% ABV // 97°

Sin Eater Cinnamon Flavored Whiskey 40% ABV // 80°

#### DEVIL'S ELBOW GIN

Original 43% ABV // 86°

Cucumber & Black Pepper 42.5% ABV // 85°

Cantaloupe Melon 42.5% ABV // 85°

#### BURNT CHURCH VODKA

Original 40% ABV // 80°

Cucumber 35% ABV // 70°

Pear 40% ABV // 80°

#### SIPPIN' SAINT

#### FLAVORED MOONSHINE

Iced Coffee 25% ABV // 50°

Chocolate Raspberry 25% ABV // 50°

Chocolate Milk 15% ABV // 30°

Sweet Potato Pie 25% ABV // 50°

#### LIQUEUR

Burnt Church Bourbon Cream 14.5% ABV // 29°



**AMETHYST**

NON-ALCOHOLIC  
BOTANICAL SPIRIT

### THE NON-ALCOHOLIC AMETHYST FLIGHT

Experience each flavor: Lemon-Cucumber-Serrano & Blueberry-Ginger-Mint (2/.5 oz) - \$5

# Heat OR Rocks

## WHISKEY **YOUR CHOICE:**

1 oz - \$10 | 1.5 oz - \$12 | 2 oz - \$14

Anita's Choice Bourbon, Palmer's Stretch Rye, or Bluffton Whiskey

## OTHER SPIRITS **YOUR CHOICE:**

1 oz - \$9 | 1.5 oz - \$11 | 2 oz - \$13

### SIPPIN' SAINT MOONSHINE

Flavors:  
Chocolate Raspberry  
Sweet Potato Pie  
Iced Coffee  
Chocolate Milk

### BURNT CHURCH VODKA

Flavors:  
Cucumber  
Pear  
Original

### DEVIL'S ELBOW GIN

Flavors:  
Original  
Cucumber & Black Pepper  
Cantaloupe Melon

### SIN EATER CINNAMON FLAVORED WHISKEY

## CANNED *Cocktails* ISLAND TIME™

**\$7**

**GRAPEFRUIT  
ORANGE**  
Gin & Tonic

**WHISKEY MULE**  
Made with Rye Whiskey

**PIÑA COLADA**  
Made with Vodka

## *Local* BEER

**SAVANNAH, GA**  
Compass Rose IPA Service Brewing Co. \$7

**BLUFFTON, SC**  
Helles Lager Southern Barrel Brewing Co. \$7  
Beach Bully Pale Ale Southern Barrel Brewing Co. \$7  
Damn Yankee IPA Southern Barrel Brewing Co. \$7

**CHARLESTON, SC**  
Premium Lager Freehouse Brewery \$6  
Palmetto Amber Palmetto Brewing Company \$6  
Something Cold Blonde Ale Edmund's Oast \$8 (16 oz)

**RIDGELAND, SC**  
Edisto Gold Lager River Dog Brewing Co. \$6

## *Wine*

**\$10**

**RED WINE**  
Red Blend Joel Gott Palisades - California  
Pinot Noir Rickshaw - California

**WHITE WINE**  
Chardonnay Meiomi - California  
Sauvignon Blanc Kim Crawford - New Zealand  
Pinot Grigio TBD

**SPARKLING**  
Prosecco Ruffino - Italy \$12

**NON-ALCOHOLIC BEER**

ASK YOUR SERVER

## FROSTY DRINK SELECTIONS

**\$10**

See your server for flavors

## *Cocktails* AMETHYST NON-ALCOHOLIC

**AMETHYST MULE**  
**YOUR CHOICE:** Amethyst Lemon Cucumber  
Serrano or Amethyst Blueberry Ginger Mint  
Fever-Tree Ginger Beer, lemon juice  
**\$8**

**THE WATTERSON**  
Amethyst Blueberry Ginger Mint, lemon juice,  
vanilla syrup, blueberry syrup,  
splash of Fever-Tree Ginger Beer  
**\$8**

**BERRY BERRY COLADA**  
Amethyst Blueberry Ginger Mint,  
pineapple juice, coconut cream,  
splash of grenadine  
**\$8**

# BILL OF *fare*

## POTLUCK *Plates*

Sharing is caring!  
These appetizers are great for splitting

### HUMMUS OF THE WEEK

A selection of Isreally Hummus Company hummus served with pita points.

*\*Vegan*

\$10

### SMOKY GOAT CHEESE SPREAD

Herb chèvre with sun dried tomatoes and toasted garlic served with pita points.

*\*Vegetarian*

\$10

### PEPPERMENTO CHEESE SPREAD

Creamy pimento cheese spread with pepperjack cheese, green chiles and harissa spices served with pita points.

*\*Vegetarian*

\$8

### SEARED TUNA PLATE\*

Seared yellowfin tuna on a bed of rainbow veggie slaw served with cucumber wasabi dressing.

*\*Pescetarian*

\$13

## TANTALIZING *tapas*

Small plate options! Eat as a meal or share with a friend

### BBQ CHICKEN NACHOS

Nachos topped with pulled chicken, cheddar jack cheese, garnished with a mango salsa drizzled with BBQ sauce

\$12

### ARANCINI PLATE

Baked risotto balls tossed in garlic butter and a truffle Parmesan blend topped with a balsamic glaze drizzle and served with marinara

*\*Vegetarian*

\$12

## ANGELIC *Wings*

### CHICKEN WINGS

Dry, BBQ, Lemon Pepper, Sweet Red Chili, or Buffalo Style

\$14

### BONELESS WINGS

Dry, BBQ, Lemon Pepper, Sweet Red Chili, or Buffalo Style

\$12

## PERFECT *Panini*

### CHICKEN BACON RANCH

Chicken, bacon, ranch, mozzarella, served with a side of buffalo

\$15

### ITALIAN

Pepperoni, salami, ham, banana peppers, tomato, onion, mozzarella, Italian seasoning

\$15

## SINFUL *Sweets*

Give in to temptation with one of our decadent desserts

### TIPSY TIRAMISU

Cake made with clouds of light mascarpone cream on pillows of coffee brandy soaked lady fingers, finished with imported sweet cocoa and a **Sippin' Saint Iced Coffee Moonshine** caramel drizzle

\$10

### SIN EATER MONKEY BREAD

Our fan favorite!  
Cinnamon bites drenched in a flavorful **Sin Eater Cinnamon Whiskey** cream cheese

\$9

### LEMON CAKE

\$8 // Add ice cream \$3

### BUNDT CAKE

A warm Bundt cake finished with a buttermilk brown sugar, and drizzled with caramel

\$8 // Add ice cream \$3

# Pizza AND SALADS

## CHOOSE YOUR PIZZA SIZE:

8"

One topping  
\$9

Unlimited topping or  
specialty pizzas  
\$11

10"

One topping  
\$12

Unlimited topping or  
specialty pizzas  
\$14\*

\*Add \$3 for Cauliflower Crust

16"

One topping  
\$18

Unlimited topping or  
specialty pizzas  
\$23

## SPECIALTY PIZZAS

### COUCH TOMATO

Red sauce, shredded mozzarella,  
tri-color roasted tomatoes, feta, and bacon

### CASA BLANCA

Basil pesto, shredded mozzarella, spinach,  
mushrooms, and sliced tomatoes

### HOT CHIC

BBQ sauce, shredded mozzarella, grilled chicken,  
jalapeños, red onion, tri-color roasted tomatoes,  
and buffalo drizzle

### SUPREME

Red sauce, mozzarella cheese, pepperoni,  
Italian sausage, olives, green and red peppers,  
mushroom, & onion

### MEET THE MEAT

Red sauce, shredded mozzarella,  
pepperoni, sausage, ham, and bacon

### MARGARITA

Garlic olive oil, tomatoes, fresh mozzarella, and basil

### MAHALO

BBQ sauce, shredded mozzarella, ham, and pineapple

### VEGGIE

Red sauce, mozzarella cheese, mushroom, red and  
green peppers, olives, onions, and roasted tomatoes

### SPECIAL ORDER #67

Buffalo base, shredded mozzarella, chicken,  
and bacon with a ranch drizzle

### WHISKEY TANGO FOXTROT\*

Buffalo base, shredded mozzarella, bacon,  
chicken, green pepper, feta, and tater tots  
finished with a ranch and BBQ drizzle.

\*Extra Charge +\$4 for 8" & 10" // +\$6 for 16"

## PIZZA YOUR WAY

Choose your crust, sauce, cheese, and toppings

- CRUST:**  House original  Gluten friendly cauliflower crust (\$3 extra)
- SAUCE:**  Red sauce  Garlic olive oil  BBQ  Basil pesto  Buffalo
- CHEESE:**  Shredded mozzarella  Fresh mozzarella  Feta  Parmesan  Goat cheese  Vegan
- MEAT:**  Pepperoni  Ham  Italian sausage  Grilled chicken  Bacon  Anchovies
- VEGAN:**  Mushrooms  Red peppers  Green peppers  Tri-color roasted tomatoes  
 Sliced tomatoes  Red onion  Banana peppers  Pineapple  Jalapeños  Black olives  
 Rosemary  Spinach  Arugula
- DRIZZLE:**  BBQ  Hot buffalo  Mike's hot honey glaze  Basil pesto  Extra virgin olive oil  
 Ranch  Jalapeño avocado ranch

## EXTRAS

CHEESY BREAD served with red sauce 8" - \$9 // 10" - \$12

SIDE OF TATER TOTS \$7 Add Tots to any pizza: 8" & 10" - \$4 // 16" - \$6

SIDE OF SAUCE \$.50

## SIGNATURE SALADS | \$14

### CLASSIC CAESAR

Romaine, Parmesan cheese, grilled chicken,  
Caesar dressing, and croutons

### GREEK

Romaine and spring mix, feta, banana peppers,  
grilled chicken, balsamic vinaigrette,  
black olives and croutons

### SOUTH BY SOUTHWEST

Romaine and spring mix, red peppers,  
grilled chicken, red onion, tri-colored roasted  
tomatoes, jalapeño avocado ranch dressing,  
and croutons

### ITALIAN

Romaine and spring mix, pepperoni, ham,  
mozzarella, banana peppers, onion, sliced  
tomatoes, croutons, and Italian dressing

### SIDE SALAD | \$6

Romaine, salad dressing, with croutons,  
and Parmesan cheese

## SALAD YOUR WAY | \$14

Choose your greens, meat,  
cheese, and toppings

### GREENS:

- Romaine  Spring mix

### TOPPINGS:

- Mushrooms  Red peppers  
 Sliced tomatoes  Red onion  
 Tri-color roasted tomatoes  Pineapple  
 Jalapeños  Black olives  Rosemary  
 Green peppers  Croutons

### MEAT:

- Grilled chicken  Bacon  Pepperoni  
 Ham

### CHEESE:

- Shredded mozzarella  Feta  
 Goat cheese  Parmesan

### DRESSING:

- Caesar  Lime cilantro vinaigrette  
 Ranch  Jalapeño avocado ranch  
 Italian  Bleu cheese  
 Balsamic vinaigrette



# burnt church

DISTILLERY™

As a collection of innovative companies, Watterson Brands believes everyone deserves a chance to prosper and while success may look different for each of us, the opportunity to flourish should be the same. Passionate about investing in communities, Watterson Brands looks for ways to give people the tools they need to build a better future. The same holds true for Bluffton, South Carolina.

It was during the research of Burnt Church Road, the inspiration for Burnt Church Distillery, that the Brands team learned some surprising things about the history of the Lowcountry. Specifically, during the late 1800's the majority of homes and businesses in Bluffton, S.C. were Black owned and that "Mitchelville," the first Self-Governed Freedmen's Town for the formerly enslaved was established in nearby Hilton Head, SC. Even more impressive was the political influence from this area. Not only was South Carolina the only state in the south to have a Black majority in the legislature during Reconstruction but nowhere else did Black residents dominate the political scene more than in Beaufort County.

Unfortunately, the oppressive laws implemented during the "Jim Crow" era greatly diminished any gains the Black community garnered. Over time and with the influx of tourism, White owned businesses began to flourish while Black owned establishments dwindled, leading to the economic inequality that still exists today. Sadly, this is not unique to Bluffton. Nationwide, the average revenues of White owned businesses are over eight times that of Black owned firms.

Watterson Brands recognizes the effects of yesterday can never be erased, but they can make a difference today by investing in programs that support infrastructure, education, and economic equity in the local Black Community. You can too.

Please join us today by making a contribution to the Lowcountry Legacy Fund. To date, grants have been awarded to **Blaquity**, **Bluffton MLK Observance Committee**, **Changing Our Image Now (COIN)**, the **Bluffton Gullah Heritage Center** and the **Lowcountry Gullah Foundation**.

*follow our story:*

