



burnt church

DISTILLERY™



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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 • Bluffton Whiskey • Johnny Fever Bourbon (+ \$2) • Confession Straight Bourbon (+\$2)

Demerara simple syrup, Angostura bitters, Orange Angostura bitters. Enjoy this cocktail smoked (+\$2).

\$14

GRAPEFRUIT MANHATTAN

CREATOR: ROSS

Bluffton Whiskey, Sweet Vermouth, fresh grapefruit juice, grapefruit bitters, grapefruit expression.

\$15

BLUFFTON SUNRISE

CREATOR: BRANDON S

Burnt Church Vodka, peach nectar, fresh lemon juice, strawberry simple syrup, orange expression, one half strawberry.

\$12

THE BLACK PEARL

Palmer's Stretch Rye Whiskey, peach liqueur, homemade vanilla syrup, blackberries, dehydrated lemon.

\$14

HOT & BOTHERED

CREATOR: NIC

Palmer's Stretch Rye Whiskey, Campari, sweet vermouth, blood orange syrup, finished with a cherry.

\$13

FLORADORA

CREATOR: BRANDON F

Tequila, blood orange simple syrup, lime juice finished with a splash of ginger beer and a lime wedge.

\$12

THE SMOKEY LOTUS

CREATOR: GABRIELLA

Burnt Church Vodka, Pêche de Vigne, mezcal, Domaine Canton, fresh lemon juice, dash of Peychaud's bitters, basil, club soda garnished with an edible flower.

\$14

STEEL MAGNOLIA

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

\$14

TROPIC THUNDER

Burnt Church Cucumber Vodka, fresh pineapple, orange, lemon, & lime juices, blood orange simple syrup, blackberries, finished with a strawberry, blackberry & blueberry skewer.

\$13

SUMMER TIME

CREATOR: KAYLEE

Burnt Church Vodka, fresh lemon juice, homemade strawberry simple syrup, vanilla syrup, strawberry.

\$12

GOOD LIBATIONS

CREATOR: DYLAN

Burnt Church Pear Vodka, strawberry simple syrup, fresh lemon juice, cucumber lavender bitters, basil leaves, topped with Sprite & dehydrated lemon.

\$12

VIOLETTE EYE

CREATOR: KAITLIN

Devil's Elbow Gin, Fresh grapefruit juice, Creme de Violette, Maraschino liqueur, Sage, garnished with toasted sage leaf with grapefruit expression.

\$14

BLIND MELON

Devil's Elbow Gin, fresh lemon juice, organic blue agave, grapefruit bitters, cantaloupe melon natural flavoring, garnished with a lemon peel.

\$12

ESPRESSO MARTINI

Grind Espresso Rum Liqueur, Burnt Church Vodka, Burnt Church Bourbon Cream, dusted with ground coffee beans, served chilled and up.

\$15

SWEATER WEATHER

CREATOR: GABRIELLA

Burnt Church Bourbon Cream, Sweet Potato Pie Moonshine, Frangelico, smoked with hickory & maple wood chips, finished with fresh shaved nutmeg.

\$16

Guest WiFi is available for your use. User: **BurntChurchGuest** • Password: **2drinkminimum**

Enjoy the connection and share your experiences on social media – tag us in your posts and don't forget to use the hashtag **#TheCongregation**.

TASTE OUR *Spirits*

THE WHISKEY FLIGHT

Choose 4 of the following 5 Burnt Church Spirits (.5 oz/each) - \$15

ANITA'S
TRD CHOICE MRK
DARE TO BE MORE



48.5% ABV | 97° Proof

TRADE MARK
Palmer's
HAND STRETCH MADE
AUTHENTIC
RYE WHISKEY



48.5% ABV | 97° Proof

Bluffton
TRD WHISKEY MRK



47.5% ABV | 95° Proof

JOHNNY
FEVER



50% ABV | 100° Proof

CONFESSION
STRAIGHT
BOURBON WHISKEY



52.5% ABV | 105° Proof

THE MOONSHINE FLIGHT

Experience each flavor: Iced Coffee, Chocolate Raspberry, Chocolate Milk, Sweet Potato Pie, and Bourbon Cream (5/.5 oz) - \$10

CREATE YOUR OWN FLIGHT

Choose Any 4 Spirits Below (4/.25 oz) - \$8

BOURBON

Anita's Choice Bourbon 48.5% ABV, 97°

Johnny Fever Bourbon 50% ABV, 100°

Confession Straight Bourbon 52.5% ABV, 105°

WHISKEY

Bluffton American Whiskey 47.5% 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°

BURNT CHURCH VODKA

Original 40% ABV, 80°

Cucumber 35% ABV, 70°

Pear 40% ABV, 80°

SPECIAL RELEASES Please ask your server

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°

Neat OR Rocks

- or enjoy with your favorite mixer -

WHISKEY

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

Anita's Choice Bourbon • Palmer's Stretch Rye • Bluffton Whiskey • Johnny Fever Bourbon (+ \$2) • Confession Straight Bourbon (+ \$2)

OTHER SPIRITS

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

SIN EATER CINNAMON FLAVORED WHISKEY

BOURBON CREAM

ISLAND TIME™

CRAFTED *Cocktails*

GRAPEFRUIT ORANGE GIMLET

Island Time™ Grapefruit
Orange, Devil's Elbow Gin,
Grapefruit Basil Amethyst,
fresh lime juice, fresh orange
juice, basil. \$13

WHISKEY MULE SOUR

Island Time™ Whiskey Mule,
Bluffton Whiskey, fresh
lemon juice, fresh
lime juice, simple syrup,
ginger ale. \$13

BOURBON COLADA

Bourbon Cream, Island Time™
Piña Colada, pineapple juice,
blueberry simple syrup,
orange expression and
blueberry skewer. \$13

ISLAND TIME CANNED COCKTAILS

GRAPEFRUIT ORANGE Gin & Tonic \$6

WHISKEY MULE Made with Rye Whiskey \$6

PIÑA COLADA Made with Vodka \$6

AMETHYST™

NON-ALCOHOLIC COCKTAILS

AMETHYST MULE

CHOOSE YOUR FLAVOR:

Lemon-Cucumber-Serrano •
Blueberry-Ginger-Mint • Grapefruit-Basil
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

LCS BLOODY MARY

Amethyst Lemon-Cucumber-Serrano,
Bloody Point Bloody Mary Mix. \$8

AMETHYST MARGARITA

CHOOSE YOUR FLAVOR:

Lemon-Cucumber-Serrano •
Blueberry-Ginger-Mint • Grapefruit-Basil
Fresh lime juice, agave, fresh orange juice. \$8

BERRY BERRY COLADA

Amethyst Blueberry-Ginger-Mint,
pineapple juice, coconut cream,
splash of grenadine. \$8

GB DIRTY MARTINI

Amethyst Grapefruit-Basil, olive juice, fresh
lemon juice, Rhoot Man Cucumber Shrub, basil,
garnished with olives. \$8

WINE

RED WINE \$10

Red Blend Conundrum - CA

Pinot Noir Rickshaw - CA

WHITE WINE \$10

Chardonnay Meiom - CA

Sauvignon Blanc Kim Crawford - NZ

Pinot Grigio Ferrari - CA

SPARKLING \$12

Prosecco Ruffino - Italy

LOCAL BEER

SAVANNAH, GA

SERVICE BREWING CO.

Compass Rose IPA \$7

BLUFFTON, SC

SOUTHERN BARREL BREWING CO.

Helles Lager \$7

Beach Bully Pale Ale \$7

Damn Yankee IPA \$7

CHARLESTON, SC

FREEHOUSE BREWERY

Premium Lager 16oz \$8

PALMETTO BREWING COMPANY

Palmetto Amber \$6

EDMUND'S OAST

Something Cold Blonde 16oz \$8

COAST BREWING CO.

Kolsch \$6

**NON-ALCOHOLIC BEER &
SEASONAL SPECIALS:**

Please ask your server

NON-ALCOHOLIC AMETHYST FLIGHT

Experience each flavor:

Lemon-Cucumber-Serrano • Grapefruit-Basil • Blueberry-Ginger-Mint

(31.5 oz) - \$6

FIRST OFFERINGS

BBQ CHICKEN NACHOS

Nachos topped with pulled chicken, white queso, sour cream, garnished with a mango salsa drizzled with BBQ sauce. \$13

SEARED TUNA PLATE

Seared yellowfin tuna on a bed of microgreens served with cucumber wasabi dressing. *Pescatarian. \$13

SMOKY GOAT CHEESE SPREAD

Herb chèvre with sun-dried tomatoes and toasted garlic served with pita chips. *Vegetarian. \$10

PEPPERMENTO CHEESE SPREAD

Creamy pimento cheese spread with pepper jack cheese, green chilies and harissa spices served with pita points. *Vegetarian. \$10

CHICKEN WINGS

Bone-in wings 8 - \$16 • 12 - \$22
Boneless wings 8 - \$10

FLAVORS:

Naked • Buffalo • BBQ •
Lemon Pepper • Sweet Red Chili

TATER TOTS \$7

- Add beer cheese dip. +\$4
- Add bacon & jalapeño beer cheese dip +\$6

CHILI TOWER

Served with sour cream, cheese, chives & tortilla chips. \$12

GIANT SOFT PRETZEL

Hot baked, served with mustard. \$11

- Add beer cheese dip. +\$4

- Add bacon & jalapeño beer cheese dip. +\$6

CHEESY BREAD

10" Served with a side of red sauce for dipping. \$12

GUACAMOLE

Fresh guacamole & salsa served with tortilla chips. \$10

WHITE QUESO DIP

Melted cheese with chips & salsa. \$8

CHIPS & DIP COMBO

Queso, guacamole & salsa served with tortilla chips. \$18

CHIPS & SALSA \$5

SPIRITED SALADS

CLASSIC CAESAR

Romaine, Parmesan cheese, grilled chicken, Caesar dressing, and croutons. \$16

SOUTH BY SOUTHWEST

Romaine & spring mix, red peppers, grilled chicken, red onion, tri-colored roasted tomatoes, jalapeño ranch dressing, & croutons. \$16

GREEK

Romaine and spring mix, feta, banana peppers, grilled chicken, balsamic vinaigrette, black olives, and croutons. \$16

ITALIAN

Romaine and spring mix, pepperoni, ham, mozzarella, banana peppers, onion, sliced tomatoes, croutons, and Italian dressing. \$16

THE BRUTUS

Grilled chicken over romaine topped with feta and tater tots served with Caesar dressing. \$16

SIDE SALAD

Romaine, salad dressing, with croutons and Parmesan cheese. \$6

SALAD YOUR WAY \$12

Base Salad (lettuce, croutons, cheese)

GREENS:

Romaine • Spring Mix

TOPPINGS: +\$1 per topping

Mushrooms • Red Peppers
• Green Peppers • Tri-Color
Roasted Tomatoes • Sliced
Tomatoes • Red Onion •
Pineapple • Jalapeños • Black
Olives • Rosemary • Croutons

PROTEIN: +\$2 per meat

Grilled Chicken • Bacon •
Pepperoni • Ham

CHEESE: +\$1 per cheese

Shredded Mozzarella • Feta •
Parmesan

DRESSING:

Caesar • Ranch • Jalapeño Ranch
• Italian • Bleu Cheese •
Honey Lime Cilantro Vinaigrette •
Balsamic Vinaigrette

TESTAMENT TACOS

(2) Tacos Flour or Corn Tortillas
served with Chips & Salsa.

Option: Served in a Rice Bowl +\$1

GROUND BEEF TACOS

Angus ground beef, lettuce, tomato,
Mexican cheese & sour cream. \$14

SHREDDED BEEF TACOS

Seasoned shredded beef, queso, cilantro,
cotija cheese & chipotle aioli. \$14

CHICKEN TACOS

Fire-braised chicken, BBQ sauce, coleslaw,
and onion straws. \$14

PORK TACOS

Traditional pork street carnitas, pickled onions,
guacamole, cilantro & pico de gallo. \$14

TUNA TACOS

Fresh Ahi tuna, wasabi cucumber dressing, &
local rainbow microgreens/coleslaw. \$16

SIDES

Borracho Bean: Beer-brewed pinto beans served
with Pico de Gallo & melted Mexican cheese. \$5

Mexican Rice \$5

Sour Cream: Small \$1 • Large \$3

Guacamole: Small \$2 • Large \$5

PRAISED PIZZAS

COUCH TOMATO

Red sauce, shredded mozzarella, tri-color roasted tomatoes, feta, and bacon. 10" \$13.50 • 16" \$23

MAHALO

BBQ sauce, shredded mozzarella, ham, and pineapple. 10" \$12.50 • 16" \$22

CASA BLANCA

Basil pesto, shredded mozzarella, spinach, mushrooms, and sliced tomatoes. 10" \$12.50 • 16" \$22

HOT CHIC

BBQ sauce, shredded mozzarella, grilled chicken, jalapeños, red onion, tri-color roasted tomatoes, and buffalo drizzle. 10" \$14 • 16" \$24

MEET THE MEAT

Red sauce, shredded mozzarella, pepperoni, sausage, ham, and bacon. 10" \$14 • 16" \$27

MARGHERITA

Garlic olive oil, tomatoes, fresh mozzarella, and pesto drizzle. 10" \$12.50 • 16" \$22

VEGGIE

Red sauce, mozzarella cheese, mushroom, red and green peppers, olives, onions, and roasted tomatoes. 10" \$14 • 16" \$25

SUPREME

Red sauce, mozzarella cheese, pepperoni, Italian sausage, olives, green and red peppers, mushroom, & onion. 10" \$15.50 • 16" \$28

SPECIAL ORDER #67

Buffalo base, shredded mozzarella, chicken, and bacon with a ranch drizzle. 10" \$13 • 16" \$23

WHISKEY TANGO FOXTROT

Buffalo base, shredded mozzarella, bacon, chicken, green peppers, feta, and tater tots finished with a ranch and BBQ drizzle. 10" \$17 • 16" \$30

TACO PIZZA

Queso, ground beef, Mexican cheese, tortilla chips, jalapeños, lettuce, tomato and sour cream. 10" \$14 • 16" \$27

BIBLICAL BBQ

MEALS

- Includes cornbread and a choice of two sides -

PULLED PORK \$22

BRAISED PULLED CHICKEN \$21

CHOPPED BRISKET \$24

SANDWICHES

- Includes cornbread and a choice of one side -

PULLED PORK \$15

BRAISED PULLED CHICKEN \$14

CHOPPED BRISKET \$17

BBQ COMBO MEAL

Choice of Two Meats & Two Sides \$24

SIDES \$5

Cheddar Cheese Grits • Mac & Cheese
Bourbon Baked Beans • Cornbread
Collard Greens • Coleslaw • Potato Salad

PIZZA YOUR WAY

Choose your crust, sauce, cheese, and toppings

10" Cheese Pie \$12

Meats +\$1 ea.
Veggies +\$.50 ea.
Cheese +\$.50 ea.

16" Cheese Pie \$18

Meats +\$2 ea.
Veggies +\$1 ea.
Cheese +\$1 ea.

- 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 • Vegan Cheese
- MEATS:** 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
- DRIZZLE:** BBQ • Hot Buffalo • Mike's Hot Honey Glaze • Basil Pesto • Extra Virgin Olive Oil • Ranch • Jalapeño Ranch • Balsamic Glaze

ADD TOTS TO ANY PIZZA! 10" +\$4 • 16" +\$6

*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. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SINFUL SWEETS

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

MILLIONAIRE BROWNIE BAR

A decadent fudge brownie forms the base, followed by a silky layer of caramel, topped with a coating of rich chocolate ganache. \$8 - Add ice cream: +\$4

SIN EATER MONKEY BREAD

Our crowd-pleaser! Delectable cinnamon bites, lavishly sprinkled with a velvety **Sin Eater Cinnamon Whiskey** cream cheese frosting. \$9

BOURBON PECAN COOKIE

Each bite brings a delightful crunch from the toasted pecans, perfectly balanced with the full-bodied notes of **Anita's Choice Bourbon** that was folded into the dough. \$8 - Add ice cream: +\$4



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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:

