



A cocktail story written & executed by Bar Curator & Mad Scientist - Jessica Myers
Common's kitchen & bar are scratch & low waste productions

Zero Proof

The Rind Up - Pineapple chilled "tea", ginger, cinnamon, & agave. / 13

Golden Hour - Ritual alternative gin, giffard n/a aperitivo, turmeric brine, & orange. / 12

Designated Driver - ISH spiced rum alternative, giffard n/a pineapple, orgeat, & lime. / 12

All For Amaro, Amaro For All - House N/A amaro, lime juice, ginger beer, & nutmeg. / 12

The Orpheum - House N/A amaro served neat or on a rock with lemon. / 10

Sessionable *(Lowered Proof)*

Southern Roots - Sweet vermouth, cynar, demerara, holy trinity bitters, & orange. / 14

Charlie Chaplin - Sloe Gin, apricot, & lime / 14

The Chrysanthemum - Dry Vermouth, Benedictine, & absinthe. / 14

Love Language - Cocchi Americano, blanc vermouth, frais des bois, & italicus. / 14

Put it in Reverse - Sweet vermouth, rye, bitters, & cherry. / 14

*Raw Bar Oysters

*House Oyster - Kellum Oysters, **Eastern Oyster**
A plump, delicate, tender, & slightly salty staple from James River, VA. / 2 each

*Local Oyster - Tybee Oyster Company, **Salt Bombs**
Full ocean salinity & a good amount of umami ... grassy & anise notes with a light, earthy finish. Grown at the mouth of the Bull River within sight of the Atlantic Ocean. They are polished and shaped by the brisk current and high energy waves rolling-in off Wassaw Sound. / 5 each

*Seasonal Oysters - Daily selections from our Raw Bar Capitan David. These can change daily. / mkt.

IN THE BLUE BOOK

Award winning Common Wine List

Ask us about our complete wine list representing amazing wine regions from all of the world.
Thoughtfully curated by award winning Wine Director Shawn Crowley & his team featuring over 300 wines by the glass & over 750 wines by the bottle.

The Spirits Collection

Cultivated over the last decade by Bar Curator Jessica Myers, our spirits library is a testament to patience and taste. From timeless classics to elusive small-batch rarities, this collection represents the very best of the craft.

Full Proof

Bacon Old Fashioned - Bacon fat washed bourbon, demerara, angostura bitters, & candied bacon / 16

Girl Dinner - "Caesar" infused vodka, anchovy fat washed vodka, & house cornbread crouton. / 15

Mary Pickford's Sister - White rum, pineapple juice, lime, grenadine, allspice dram, & maraschino liqueur. / 15

Espresso Martini - Vodka, Coffee Liqueur, Vanilla, House Made Cold Brew, & Cold Foam. / 16

Pray For Savannah - Gin, mezcal, genepy, pineapple, lemon, agave, & cardamom. / 15

Tulane - Rye, brandy, absinthe, miso, peychaud & lemon. / 15

Rings Of Saturn - Gin, chinola passionfruit, falernum, orgeat, lemon, milk clarified. / 15

Circumstance Of The Pineapple - Tequila, mezcal, chinola pineapple, pineapple poblano shrub, & smoked sea salt. / 15

Marshall's Punch - Peach infused bourbon, pineapple spiced rum, black tea, lemon olio, & sparkling wine / 15

Tomato Tomãto - Vodka, clarified tomato brine, blanc vermouth, olive bitters. / 15

Pandan Star - Pandan infused vodka, cachaca, banane du brasil, framboise, lime, sparkling wine. / 15

Coffee with a Shot of Cynicism #2 - Peanut butter fat-washed cinnamon whiskey, cold brew, demerara, lemon, apple bitters, milk clarified. / 15

Beer

Miller High Life Pony / 3, - *Seven ounces of palate cleansing goodness for discerning gentle-person.*

Miller Light / 6, Budweiser / 6, Lagunitas IPA / 9,
Peach State Light Lager / 7, Michelob Ultra / 6,
Golden Road Mango Cart / 9, Pernicious IPA / 8
Deschutes King Crispy Pilsner / 8, Bells Two Hearted Ale / 9,
Dogfish Sea-Quench Sour / 9, Blake's Apple Cider / 8,
Back Forty Truck Stop Honey Brown / 9, Pernicious IPA / 8
Michelob Ultra Zero / 6, Lagunitas IPNA / 9, Becks N/A / 6

This list changes, so ask us about what we aren't showing you

🌿 = vegetarian friendly - 21.4% Gratuity for parties of 6 or more

THE CONSUMPTION OF RAW OR UNCOOKED FOODS SUCH AS MEAT, FISH, & EGGS MAY CONTAIN HARMFUL BACTERIA & MAY CAUSE SERIOUS ILLNESS OR DEATH