



Spring 2026

Multi-Unit General Manager - Ann-Marie Chalmers
Multi-Unit Executive Chef - Marquis Syphax

To Sin.

Cocktails.

Signature



CHARLIE'S PUNCH | 18

a refined blend of fresh juices, select wines, & spirits



COUGAR | 18

haku vodka horchata infusion, lustau rose vermouth, strawberry shrubb, lemon, charlie's egg white



EMERALD CITY | 18

roku gin matcha infusion, white peach sake, lychee, lime, charlie's egg white



KING OF THE DANCEHALL | 19

plantaray oftd, plantaray pineapple, & havana club rums, solera sherry, vermouth di torino rosso, angostura bitters



GILDED PASSION | 19

old granddad bib bourbon, salers aperitif, amaro ciociaro, passion fruit



C'EST LA VIE | 18

banhez mezcal jalapeno infusion, paranubes rum, aperol, watermelon, lime, mint



EVENT HORIZON | 19

dewar's scotch, averna amaro, lustau rojo vermouth, applewood smoked



VIVE PICANTE | 19

hornito's reposado tequila, giffard caribbean pineapple liqueur, serrano chili pepper, carrot, lemon



FETISH | 18

banhez mezcal thyme infusion, amaro ciociaro, lazzaroni maraschino liqueur, grapefruit



WHISPERSONG | 18

beefeater gin, beet eau de vie, celery, lemon, thyme



RED LIGHT DISTRICT | 18

haku vodka, hibiscus aperitivo, grape cordial, lime



DONE AND DUSTED | 18

hornito's reposado tequila, st. george nola coffee liqueur, housemade creme liqueur, nizza espresso

Specialty



UNLOST WANDERER | 22
charlie's 2024 knob creek single barrel select rye, misu shochu, creme de gingembre, kombu, lemongrass, angostura & orange bitters



CHARLIE WAS A SINNER. SINGLE BARREL FLIGHT | 22
a one ounce pour of our exclusive knob creek single barrel bourbon & rye



SIP YOUR SIN
26/55 Charlie's mug
charlie's 2024 single barrel select bourbon, blackstrap rum, giffard banane du bresil, rhum clement creole shrubb orange liqueur, pineapple, lime

Zero Proof



SAMANTHA JONES | 15
abstinence blood orange aperitif, caraway, pomegranate, lime



TALE OF TWO LOVERS | 15
blanc de blancs, elderflower, mint, lime, sparkling water



SIGUE DE FIESTA | 15
seedlip tequila, watermelon, grapefruit, lime, sparkling water



WANDERLUST | 13
mushroom amaro, pineapple, lemon, sparkling water



SPICY APPLE | 12
apple cider, cinnamon, fresno chili pepper, lime



BLACKBERRY GINGERSODA | 12
blackberry, ginger, lime, sparkling water

Classic



NEGRONI | 18
beefeater gin, nardini bitter aperitivo, punt e mes



JALISCO MULE | 19
hornito's reposado tequila, ginger, fresno chili pepper, lime



PENICILLIN | 19
dewar's and laphroaig 10 scotches, ginger, lemon, agave



ZOMBIE | 19
plantaray oftd, plantaray pineapple, & havana club rums, st. george absinthe, pepita orgeat, grapefruit, lime, angostura bitters

To Sip.

Wine.

Sparkling

PROSECCO 13 | 50
Prima Cuvee, Italy

White

ALVARINHO 10 | 38
Aveleda, Portugal

COLOMBARD SAUVIGNON 10 | 38
Domaine de Guillaman,
Southwest France

MOSCHOFILERO 11 | 42
Stamnaki, Peleponnese

Rose & Orange

GRUNER VELTLINER 13 | 67
Hollotrio, Austria

ROSE 11 | 42
Piemontese, Italy

Red

TEMPRANILLO 11 | 42
Bodegas Familia Chavarri, Rioja

PINOT NOIR 11 | 42
Maule Valley, Chile

CABERNET SAUVIGNON 11 | 42
Twenty Acres, California

Beer.

Cans

BITBURGER PILS | 8

Pilsner, Germany, 4.8%

TONWOOD FUEGO | 9

New England IPA, New Jersey, 6.2%

VON TRAPP DUNKEL | 8

Dark Lager, Vermont, 5.7%

ANXO CIDRE BLANC | 13

Hard Cider, D.C., 6.9%

OXBOW FARMHOUSE | 10

Saison, Maine 6.0%

Bottle Riserva

LINDEMAN'S PECHE | 32

Lambic, Belgium |25oz| 2.5%

CUVEE DESTROLLS | 16

Unfiltered Blonde, Belgium|11.2oz| 7.0%

UNIBROUE LA FIN DU MONDE | 32

Tripel, Quebec |25.4oz| 9.0%

AYINGER BRAU-WEISSE | 17

Hefeweizen, Germany |16.9| 5.1%

SPECIALE DI CHARLIE | 17

1 oz pour of our featured amaro or spirit paired with a featured beer

Beverage.

Fresh Juice

PRESSED DAILY | 8

Boylan Natural Soda

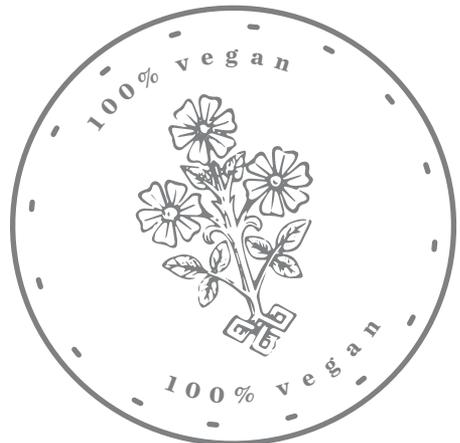
CANE COLA, BLACK CHERRY, GINGERALE | 6

Acqua Panna

I-LITER GLASS BOTTLE | 7

San Pellegrino

I-LITER GLASS BOTTLE | 7



To Dine.

for
those
who
stay

Snack.

POTATO CROQUETTES | 9
chipotle aioli

SPICED PEANUTS | 6
ancho chile, paprika de la vera,
maldon salt

MARINATED OLIVES | 8
rosemary, garlic, orange, chili

**CURRIED SWEET PEA &
POTATO EMPANADA** | 10
aji amarillo

TRIPLE COOKED FRIES | 9
sambal mayo

CHARLIE'S RENDEZVOUS | 29 serves 2
maverick cave-aged camembert,
white bean hummus, wild mushroom
pate, spiced peanuts, marinated olives,
grilled bread

Solo.

WHITE BEAN HUMMUS | 13
harissa, tapenade powder,
grilled rosemary flatbread

CHARRED BROCCOLINI | 12
miso, preserved lemon,
fermented fresno

WILD MUSHROOM PATE | 13
sweet red onion jam, pickled mustard
seeds, toasted baguette

GRILLED BABY CARROTS | 14
house made ricotta,
carrot top-pistachio pesto,
espelette aioli

Iterations.

ZUCCHINI CRABCAKE SLIDER | 7 ea
brioche, old bay remoulade,
butter lettuce

CHARLIE SLIDERS | 15
"beef" patty, jalapeno jam,
crispy shallot, brioche

**GRILLED OYSTER
MUSHROOM TACOS** | 16
black beans, chimichurri, cotija, radish

**CARAMELIZED EGGPLANT
BAO BUNS** | 15
ginger-garlic hoisin, pickled slaw

**OYSTER MUSHROOM FRIED
"CALAMARI"** | 16
kale, fresno chili, citrus aioli

**CAMEMBERT, TOMATO AND BASIL
PESTO GRILLED CHEESE** | 16
buttery brioche, yellow tomato bisque

Compositions.

KOREAN STYLE FRIED TOFU | 14
spicy gochujang, black sesame,
garden pickles

**WHOLE GRAIN
CASARECCE PASTA** | 16
roasted wild mushrooms, mushroom
broth, asparagus, ramps

MAMA'S MEATBALLS | 17
arrabiata sauce, our ricotta,
garlic kale, grilled sourdough

TURKISH "LAMB" KOFTA | 16
pine nuts, couscous salad, fig relish,
tahini yogurt, fig agrodolce

RED AND YELLOW BEETS | 14
rosemary yogurt, fresh strawberries,
pickled radicchio, fennel pollen,
toasted pine nuts

To indulge.

Sweet.

WHISKEY BREAD PUDDING | 12
espresso ice cream,
bourbon-raisin glaze

COCONUT CRÈME BRÛLÉE | 12
tropical fruit streusel

CHOCOLATE POT DE CRÈME | 12
whipped coconut cream,
crispy cocoa tuile

SORBET | 10
daily selection

Coffee & Tea.

La Colombe

CORSICA DRIP | 5

MONTE CARLO DECAF DRIP | 5

NIZZA ESPRESSO | 5

AMERICANO | 5

CAPPUCCINO | 6

LATTE | 6

CHAMOMILE CITRUS | 5

YUNNAN BREAKFAST | 5

PEPPERMINT CARDAMOM | 5

JASMINE GREEN | 5

EARL GREY | 5



for
those
who
are
early

To Quench.

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Mon-Fri // 4PM-6PM

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GILDED PASSION | 14

bourbon, aperitivo, amaro, passion fruit

FIRST WORD | 14

gin, italian herbal liqueur, ginger, lime

RED LIGHT DISTRICT | 14

vodka, hibiscus liqueur, white grape cordial, lime

CHARLIE'S PUNCH | 14

daily selection

BEER | 7

bitburger pilsner or von trap dunkel lager

WINE | 10

red or white

CURRIED SWEET PEA & POTATO EMPANADA | 8

aji amarillo

ZUCCHINI CRABCAKE SLIDER | 6 ea

brioche, old bay remoulade, butter lettuce

SPICED PEANUTS | 4

ancho chili, paprika de la vera, maldon

MARINATED OLIVES | 5

rosemary, garlic, orange, chili

TRIPLE COOK FRIES | 7

sambal mayo

WHITE BEAN HUMMUS | 7

harissa, tapenade powder, grilled rosemary flatbread

WILD MUSHROOM PATE | 7

sweet red onion jam, pickled mustard seeds, toasted baguette

CHARLIE'S SLIDER | 6 ea

beef patty, jalapeno jam, crispy shallot, brioche

CARAMELIZED EGGPLANT BAO BUN | 4 ea

ginger-garlic hoisin, pickled slaw

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Sun-Thurs // 10^{PM}-11^{PM} Fri-Sat // 11^{PM}-2^{AM}

To Snack.

SPICED PEANUTS | 6

ancho chile, paprika de la vera, maldon salt

MIXED MARINATED OLIVES | 8

rosemary, garlic, orange, chili

WHITE BEAN HUMMUS | 13

harissa, tapenade powder, grilled rosemary flatbread

OUR RICOTTA | 13

grilled sourdough after olive oil

CHARLIE'S RENDEZVOUS | 29 serves 2

maverick cave-aged camembert, white bean hummus, wild mushroom pate, spiced peanuts, red grapes, castelvetrano olives, toasted crostini

for
those
who...

Spirits.

Aperitif/ Digestif.

Amaro Ciociaro | 13
Aperol Aperitivo | 13
Averna Amaro | 15
Cynar | 13
Lazzaroni Amaro | 14
Marolo Amaro Ulrisch | 14
Meletti Amaro | 10
Ramazzotti Amaro | 15
Sibona Amaro | 14
Vigo Amaro | 13
Zucca Amaro Rabarbaro | 13

Absinthe.

St. George Verde | 14

Gin.

Agricolo Evra | 13
Beefeater | 13
Bluecoat | 14
Bombay Sapphire | 14
Hendrick's | 14
Nolet's | 15
Plymouth | 13
Roku | 15

Vodka.

Grey Goose | 14
Haku | 15
Ketel One | 14
Tito's | 13

Canadian/ Irish.

Crown Royal | 13
Jameson | 13
J.P. Wiser's 10yr | 13
Pendleton | 13
The Dead Rabbit | 15
Tullamore Dew | 14

Cognac/ Brandy

Avallen Calvados | 14
Boulard Calvados VSOP | 16
Control C Pisco | 13
Courvoisier VS | 13
Laird's Applejack BiB | 13
Pierre Ferrand 1840 | 14
Salignac | 13
St. Remy | 12

Bourbon

Angel's Envy | 16
Basil Hayden's | 15
Blanton's | 24
Booker's | 32
Bulleit | 14
Four Roses Single Barrel | 17
Jefferson's | 18
Knob Creek Single Barrel Select
Charlie was a Sinner, 2024 | 23
Michter's | 18
Old Forester 1920 | 18
Old Granddad BiB | 13
Widow Jane 10yr | 25

Rum/Cachaca.

Appleton Estate | 13
Aquaviva Cachaca | 13
Flor de Cana | 14
Goslings Black Seal | 13
Havana Club Anejo Classico | 13
Leblon Cachaca | 15
Myer's Single Barrel | 14
Paranubes | 13
Planteray 3 Stars | 13
Planteray OFTD | 15
Planteray Pineapple | 14
Probitas White | 13
Rhum Barbancourt 8yr | 15
Rota 48 Cachaca | 13
Smith & Cross | 14
Spirit of Haiti Vaval | 17
Transcontinental
Line Jamaica 2012 | 16

Rye/Whiskey.

A. Overholt | 15
Bulleit | 14
Knob Creek Single Barrel Select
Charlie was a Sinner, 2024 | 23
Maker's Mark | 14
Old Overholt BiB | 14
Rittenhouse | 14
Sazerac | 14
Templeton 6yr | 16
Widow Jane Applewood | 19

Scotch/Japanese Liqueur. Whisky.

Dewar's | 13
Glenfiddich 14yr | 27
Hibiki Harmony | 35
Johnnie Walker Black | 15
Lagavulin Caribbean Rum Cask | 31
Laphroaig 10 yr | 16
Nikka Coffey Malt | 31
Oban Highlands 14yr | 30
Suntory Toki | 15
The Balvenie 12yr Doublewood | 29
The Glenlivet 12yr | 22
The Macallan 12yr | 25

Tequila and Mezcal.

Espolon Blanco | 13
Lalo Tequila Blanco | 17
Milagro Blanco | 15
Siembra Azul Tequila Blanco | 22
Tequila Ocho Plata | 17
Corralejo Tequila Reposado | 14
Hornitos Tequila Reposado | 13
Mijenta Tequila Reposado | 24
Patron Tequila Reposado | 20
Tequila Ocho Reposado | 19
El Tesoro Tequila Anejo | 28
Banhez Mezcal Joven | 15
Del Maguey Vida Mezcal | 17
Fosforo Mezcal | 33
Quiereme Mucho Espadin Mezcal | 18
Vago Mezcal Elote Garcia | 19
Vicio Mezcal | 17
Xicala Joven Mezcal | 16

Apologue Celery Root Liqueur | 13
Apologue Saffron Liqueur | 13
Charlie's House-Made Creme Liqueur | 14
Chartreuse Green | 21
Dolin Genepy Chamois Liqueur | 13
Galliano Liqueur | 14
Giffard Liqueur Banane du Bresil | 15
Giffard Liqueur
Caribbean Pineapple | 14
Grand Marnier | 14
Heering Cherry Liqueur | 13
Lazzaroni Amaretto | 13
Lazzaroni Maraschino Liqueur | 13
Licor 43 Liqueur | 13
Pernod Anis Liqueur | 13
Rhum Clement Creole Shrub | 14
Rothman & Winter Creme de Violette | 13
St. George Nola Coffee Liqueur | 14
St. Elder Natural Elderflower Liqueur | 13

for
those
who
roam



Cwas.

131 S 13th St

Philadelphia, PA 19107