



OCTAGON

BAR & GATHERING PLACE

CRAFT COCKTAILS

16

“Artillery Punch”

Derived from the famous Chatham Artillery Punch which has been a part of the Southern Culture for over two centuries. The Chatham Artillery is one of the oldest military organizations on record in Georgia. The earliest mention of their deceitful brew was in 1819 when President James Monroe came to Savannah to attend the gala launching of the S.S. Savannah. It was said that the ladies of the camp would make this in times of celebrations, and the officers of the artillery would sneak in & add libation's to spice it up. We were fortunate to come across one of the original recipes & have given it our own unique twist. Similar to an artillery, the explosion follows the bang.

Carolina Lemonade

Pimm's No. 1, Cucumber, Homemade Sour Mix
Lemonade

Vanilla Crush Mule

House-Infused Orange Vanilla Vodka
Orange Bitters, Lime, Ginger Beer

Purple Rain

Stoli Raspberry Vodka, Crème de Violet
Domaine de Canton, Lemon, Sparkling Wine

Thyme for a Collins

Bull Rush Gin, Pink Peppercorn, Aperol, Thyme
Lemon

Basil Margarita

Cazadores Silver Tequila, Agave, Basil, Lime
Balsamic

Octa-quila

House Infused Pineapple-Jalapeño Tequila, Lime
Agave Nectar

Old Fashioned

Bulleit Rye, Vanilla, Cherry Vanilla Bitters

LOCAL BEERS

🎨 Draft (16oz.) 🎨

8

Service Brewery Rally Point Pilsner

Savannah, GA, 4.6%

Westbrook Brewing Co. "White Thai" Witbier

Charleston, SC, 5.0%

River Dog IPA

Bluffton, SC, 6.3%

Southern Barrel, "Helles Lager"

Bluffton, SC, 6.3%

Seasonal Selection



🎨 Bottled Beers 🎨

Corona Extra

Lager, Mexico 12oz, 4.5%

7

Stella Artois

Lager, Belgium, 12oz, 5.0%

7

New Belgium Brewing

"Fat Tire," Amber Ale, CO, 12oz, 5.2%

8

Sweetwater Brewing Co.

420, Extra Pale Ale, GA, 12oz, 5.4%

8

Stone Brewing Co.

India Pale Ale, CA, 12oz, 6.9%

8

*Please ask your server for our domestic
& import beer selections*

WINES BY THE GLASS

🎨 SPARKLING 🎨

<i>Sparkling</i>	Roederer Estate, Brut	15/60
	Anderson Valley, CA NV	
<i>Champagne</i>	Jean-Noël Haton, Brut	25/100
	Vallée de la Marne, France NV	
<i>Sparkling Rosé</i>	Schramsberg, Brut	18/70
	“Mirabelle”, California NV	

🎨 WHITE 🎨

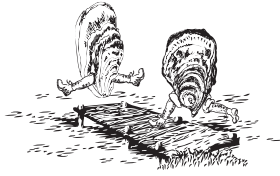
<i>Sauvignon Blanc</i>	Elizabeth Spencer,	11/40
	Mendocino County, CA 2016	
<i>Sauvignon Blanc</i>	Domaine Hubert Brochard, . .	17/65
	“Tradition”, Sancerre, France 2016	
<i>Pinot Grigio</i>	Alois Lageder, “Dolomiti”, . . .	14/50
	Alto Adige, Italy 2016	
<i>Albariño</i>	Paco and Lola, “No. 12”	12/45
	Rías Baixas, Spain 2016	
<i>Chardonnay</i>	Jean-Marc Brocard,	15/60
	Chablis, France 2016	
<i>Chardonnay</i>	Patz and Hall,	18/70
	Sonoma Coast, CA 2015	

🎨 ROSÉ 🎨

<i>Grenache</i>	Printemps,	15/60
	Côtes de Provence, France 2016	

🎨 RED 🎨

<i>Sangiovese Blend</i>	Fanti, “Poggio Torto”	13/50
	Tuscany, Italy, 2014	
<i>Pinot Noir</i>	Bruno Colin,	14/55
	Bourgogne, France, 2014	
<i>Pinot Noir</i>	Adelsheim	23/90
	Willamette Valley, OR 2016	
<i>Tempranillo</i>	Bodegas Sierra Cantabria, . .	14/55
	Crianza, Rioja, Spain, 2014	
<i>Cabernet Sauvignon</i>	Jim Barry, “The Cover Drive”	13/50
	Coonawarra, Australia 2015	
<i>Cabernet Sauvignon</i>	Conn Creek	18/70
	Napa Valley, CA 2015	



***OYSTERS - MAY RIVER**

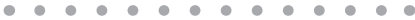
(Or Season's Best)

1/2 Shell 

Cocktail Sauce, Orange Mignonette

Buttered Saltines

20



LOCAL VEGETABLES

Red Pea Hummus

Crudit , Benne Seed Lavash

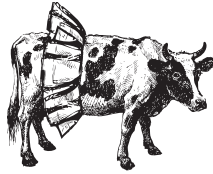
16

Garden Plate

Trumpet Royale Mushrooms, Collard Greens

Vegetables from the Farm, Pepper Relish

22



***PRIME BEEF**

Octagon Cheeseburger

Comeback Sauce, Caramelized Onions
19

Hanger Steak ^{GF}

Chimichurri, Fries
30



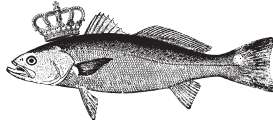
PIG

Cheese & Charcuterie

House Country Style Pâté
Traditional Accoutrements
23

Hunter Cattle Sausage ^{GF}

Pimento Cheese, Giardiniera
20



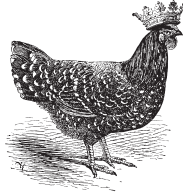
***FRESH FISH**

Mussels

White Wine Garlic Broth, Root Baking Baguette
Garlic Aioli
23

Fish and Chips

Remoulade
21

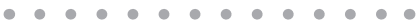


YARD-BIRD

Fried Chicken Skins ^{GF}

Harissa, Avocado Tomatillo
12

*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.



DESSERT

Coconut Bundt Cake

Caramelized Pineapples, Coconut Sorbet
12

Beignets

Bourbon Milk-Jam, Mixed Berry Compote
12

Strawberry Shortcake

Vanilla Diplomat Cream, Chantilly
Strawberry Pearls
12

S'Mores Pot de Crème

House Marshmallows, Graham Cracker
12

Lil Moo Cheesecake ^{GF}

Rhubarb, Orange
12

CRAFTED ZERO-PROOF BEVERAGES



8

Spiced Cherry Limeade

Chipotle and Cherry Purée, Lime, Ginger Beer

Raspberry Fojito

Raspberries, Soda Water, Lime

Blueberry Fojito

Blueberry, Lime, Mint, Soda Water

Strawberry Lemonade

Muddled Strawberries, Basil, Lemonade,
Soda Water

CORDIALS



14

Aperol

Campari

Fernet Branca

Kahlua

Bailey's

Frangelico

Disaronno Amaretto

Grand Marnier

Romana Sambuca

❧ PREMIUM CORDIALS ❧

Grand Marnier Cuvee Centenaire

35

Grand Marnier Cuvee 1880

48

WINES BY THE BOTTLE

🌿 SPARKLING 🌿

Montefresco, Prosecco, Glera, Italy NV	45
Castelloiroig, Brut, Cava, Penedès, Spain NV.	65
Oudinot, Brut, Épernay, Champagne, France NV	90
Über den Monde, Sekt Rosé, Germany, NV	45

🌿 WHITE 🌿

Barth, Riesling, “Allure,” Rheingau, Germany, 2015.	50
Marc Plouzeau, Sauvignon Blanc, Touraine, France, 2016	40
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand, 2016.	85
Burgans, Rías Baixas, Galicia, Spain, 2015.	50
Montefresco, Pinot Grigio, Veneto, Italy, 2015	45
Albert Bichot, Chardonnay, “Les Vaucopins,” 1 er Cru, Chablis, France, 2011	80
Primary, Chardonnay, California, 2015.	45
Pip, Chardonnay, Sonoma Coast, 2015	80
Ramey Wine Cellars, Chardonnay, Sonoma Coast, 2014	80
Chanin Wine Co., Chardonnay, “Los Alamos,” Santa Barbara Co., 2014	95
Miner Family Vineyards, Vigonier, Napa Valley, 2016	85

❧ ROSÉ ❧

Henri Fabre, Grenache,
Côtes de Provence, France, 2017 45

❧ RED ❧

Sean Minor, Pinot Noir, “Four Bears”,
Central Coast, 2015 45

Spindrift Cellars, Pinot Noir,
Willamette Valley, 2015. 60

Miura, Pinot Noir,
Monterey County, 2016 80

Cristom, Pinot Noir, “Mt. Jefferson,”
Willamette Valley, 2015. 95

Clos Pissarra, Grenache,
Priorat, Spain, 2010 75

Château de Saint Cosme, Syrah,
Côtes-du-Rhône, France, 2016 45

Castellare di Castellina, Sangiovese,
Chianti Classico, Italy, 2010 55

CVNE, Tempranillo, “Viña Real,”
Rioja, Spain, 2013 50

Caballero, Malbec,
Mendoza, Argentina, 2015 55

Hentley Farm, Shiraz,
Barossa Valley, Australia, 2015 85

Chateau Ste. Michelle Winery, Merlot
Colombia Valley, 2013 50

Cline, Zinfandel, California, 2014. 45

Annabella, Red Blend, “5 Blend,”
Napa Valley, 2016. 55

Laplagnotte-Bellevue, Saint-Émilion,
Grand Cru Classé, France, 2015 90

Trios, Cabernet Sauvignon,
Maule Valley, Chile, 2015. 45

Bonanno, Cabernet Sauvignon,
Napa Valley, 2014. 65

Consortium, Cabernet Sauvignon,
Napa Valley, 2015. 85

 **CERITAS** 

Ceritas (pronounced Sara-toss) is Spanish for “mineral of the soil.” Ceritas was created by husband and wife duo, John Raytek and Phoebe Bass. Raytek, the winemaker for Ceritas, began his career as a Sommelier before winemaking stints at wineries such as Flowers, Copain, and Rhys. Simplicity is the underlying message at Ceritas. “The mission at Ceritas is to craft single vineyard expressions of place through Chardonnay and Pinot Noir.” Their fruit is sourced from single vineyards in three distinct areas: the Santa Cruz Mountains, the West Sonoma Coast, and the Anderson Valley. All of the fruit is farmed bio-dynamically or in the initial stages of being converted to biodynamic farming methods. Ceritas wines will offer you the purest expression of the varietal from the particular region and vintage it came from.

From Ceritas we have secured the following limited allocations available for your enjoyment:

Chardonnay

Ceritas Wines, “Pinnacle Vineyard,”
Santa Cruz Mountains 2012 140

Ceritas Wines, “Porter Bass Vineyard”
Sonoma Coast 2015. 160

Pinot Noir

Ceritas Wines, “Hacienda Secoya Vineyard,”
Anderson Valley 2012 140

Ceritas Wines, “Hacienda Secoya Vineyard,”
Sonoma Coast 2013. 140

Cabernet Sauvignon

Ceritas Wines, “Peter Martin Ray Vineyard,”
Santa Cruz Mountains 2013 210

Ceritas Wines, “Peter Martin Ray Vineyard,”
Santa Cruz Mountains 2014 210

KEN WRIGHT CELLARS

Owner and winemaker, Ken Wright is considered by many to be the Godfather of Oregon Pinot Noir. His passion for wine began in Bourbon country, in Lexington, KY where he waited tables and became exposed to fine wines. This new passion led him to pursuing an enology education at UC Davis in California and eventually to winemaking roles at Chalone and Talbot Vineyards in Monterey County. After his exposure to Oregon Pinot Noir, he moved his family to Oregon and began Panther Creek Winery, which he sold in 1994 after starting Ken Wright Cellars in 1993. This initial building for his new project was an old factory he shared with Domaine Serene (He made the '93-'96 vintages of Domaine Serene). His most significant achievement was the work he did exposing and understanding the geology of the Willamette Valley, which led to the creation of six sub-appellations within the most classic wine growing area for Pinot Noir in Oregon. These views are evident in the winemaking style at Ken Wright Cellars, which focuses on single-vineyard sites. Their philosophy is to let the grape be a vehicle that displays the aroma, texture and flavor of the location it is grown.

From Ken Wright Cellars we have secured the following limited allocations available for your enjoyment:

Pinot Noir . . . 140

Ken Wright Cellars, "Freedom Hill Vineyard,"
Willamette Valley 2016

Ken Wright Cellars, "Savoya Vineyard"
Yamhill-Carlton District 2016

Ken Wright Cellars, "Shea Vineyard,"
Yamhill-Carlton District