



Executive Chef: Dominique Hase
Sous Chef: Renzo Young

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wood fired coastal cooking

appetizers

Wood-Fired Mussels - 14

Coconut Green Curry Broth, Lemongrass, Red Onions, Eggplant, Charred Naan

Cast Iron Carolina Shrimp - 15

Smoked Jalapeño Sofrito, Garden Herbs, Chimichurri Aioli, Toasted Sourdough

Wood-Fired Brussel Sprouts - 14 *GF*

Hot Pepper Honey, Blue Cheese, Crispy Bacon, Buttermilk Gelato

White Bean Hummus & Flatbread - 9

White Bean Mash, Fried Chickpeas, Garlic Confit, Pickled Chilies, Basil

Spanish Octopus - 16 *GF*

Soft Red Cabbage, Mashed Sweet Plantains, Sultana & Lime Jam

Cauliflower & Parmesan Soup - 10 *GF*

Spicy Chili Oil, Fresh Herbs, Parmesan Cracker

Queso Fundido - 12 *GF*

Melted Oaxaca, Spanish Chorizo, Cilantro Fresno Chimichurri, Corn Tortillas

salads

(add chicken 6 | shrimp 6 | steak 8)

Caesar Salad - 14 whole / 8 half

Hearts of Romaine, Cherry Tomatoes, Watermelon Radish, Shaved Parmesan, Croutons, Classic Caesar Dressing

Power Salad - 16 whole / 9 half

Kale, Spinach, Farro, Bulgur, Avocado, Beets, Pickled Blueberries, Hard Cooked Egg, Lemon Dill Tzatziki, Aged Balsamic & Olive Oil

Garden Salad - 14 whole / 8 half *GF*

Crunchy Greens, English Cukes, Marinated Tomatoes, Cracked Olive, Fire Roasted Broccoli, Carrots, Ginger Vinaigrette

Cup of Soup with Side Salad - 14

Food allergies? Let your server know!
GF = Gluten Free

sandwiches

(choice of Grain Salad, Potato Wedges, or Garden Salad)

The Burger - 18*

Ground Beef Short Rib, Brisket, & Chuck Blend, Smothered Onions, Cheddar, Mayo, Toasted Brioche Roll, Shoestring Onion Rings

Chicken Club - 15

Sharp Cheddar, Bacon, Arugula, Sweet Pickled Peppers, Spicy Sun-Dried Tomato Mayo, Grilled Brioche Bread

Fish Sandwich - 16

Pan Roasted Sea Bass encrusted in Garlic & Sesame, Pickled Jicama & Carrot Slaw, Thai Basil Aioli, Toasted Brioche Roll

Garden Grilled Cheese - 14

Melted Cheddar, Goat Cheese, Roasted Mushrooms, Fresh Spinach, Sliced Tomato, Caramelized Onions, Toasted Brioche Bread

Half Chicken Club or Grilled Cheese w/ Cup of Soup - 14

entrees

Beef Shortrib Pot au Feu - 27

Whipped Potatoes, Glazed Carrots, Garlicky French Beans, Parsley & Horseradish Gremolata

Brick Chicken - 23

Carolina Rubbed ½ Chicken, Swiss Chard, Sea Island Red Peas, Salsa Anaranjada, Griddled Cornbread

Mediterranean Sea Bass - 28 *GF*

Branzino, Fingerling Coins, Shaved Fennel & Orange Salad, Cracked Almond, Calabrian Chili Vinaigrette

Spinach Falafel Waffle - 18 *GF*

Labneh Cream, Cucumber, Tabbouleh, Baba Ganoush, Pickled Watermelon Radishes

Shrimp "Scampi" - 24

Hand Rolled Parmesan & Parsley Gnocchi, Gulf Shrimp, Tomatillo & Smoked Garlic Verde, Cilantro, Pickled Fresno, Lime Butter

Coastal Cobb - 22 *GF*

Artisan Greens, Cilantro Lime Glazed Salmon, Marinated Tomatoes, Bacon, Hard Cooked Egg, Avocado Dressing

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

dessert

Upside Down Apple Cake - 8

Bourbon Caramel Drizzle, Cheesecake Mousse, Praliné

Banoffee Crumble Jars - 8

Graham Cracker Crumble, Toffee, Bananas, Peanut Butter Whipped Cream, Chocolate Drizzle

Chocolate Tres Leches Pie - 8

Vanilla Cream, Layered Galletas with Belgian Chocolate Ganache

Coffee - 3 | Nitro Cold Brew - 6.75

kids *(12 & under)*

Mac & Cheese - 9

Shrimp Scampi, Garlic Butter Sauce, Gnocchi - 10

Cheeseburger *(choice of Potato Wedges or Side Salad)* - 10

Grilled Marinated Steak *(choice of Potato Wedges or Side Salad)* - 12

VISIT OUR SISTER RESTAURANT!



Located at 148 Civitas St
(in the heart of TOn)

@communitytablechs
communitytablechs.com

We believe in three pillars when it comes to a memorable dining experience. Quality food, clean and comfortable atmosphere, professional but approachable staff. These values are the building blocks on which Kiki & Rye stands. We serve quality, modern comfort food in an approachable atmosphere by people who care.

(im•bibe)

Seasonal Draft Cocktail - \$14

cocktails

All cocktails are made with 2 oz. pours & squeezed-to-order citrus



Greyhound - 14

Tito's Vodka, Fresh Grapefruit Juice -- get salty! (add a salted slice of grapefruit)



Mint Mule - 12

Firefly Vodka, Muddled Mint, Ginger Beer, Fresh Lime, Honey Simple, Candied Ginger



Nancy Paloma - 12

Corazón Blanco Tequila, Fresh Lime & Grapefruit, Simple, Salted Grapefruit



Spicy Pineapple Rita - 12

Corazón Blanco Tequila, Pineapple, Fresh Lime, Jalapeño Syrup, Dried Pineapple



Margarita - 12

Espolon Reposado Tequila, Fresh Lime, Simple, Salted Lime



Kick'n Las Manzanas - 12

Mezcal Unión, Apple Cider, Fresh Lime, Honey, Dried Apple



Tickled Pink - 14

Corazón Blanco, Barrow's Ginger Liqueur, Fresh Lime, Cranberry



Bonfire on the Beach - 12

Mount Gay Rum, Plantation Dark Rum, Fresh Lime, Pineapple, Allspice Simple



Autumns Up- 14

Firefly Vodka, Cold Brew Coffee, Kahlua, Pumpkin Cream



Aperol Spritz - 12

Aperol, Prosecco, Soda, Orange



Big Cube Bellini - 12

Large Grapefruit Ice Cube, Espolon Reposado, Prosecco



Irish Coffee Cocktail - 12

Cold Brew, Jameson, Six & Twenty Carolina Cream



Pollinator - 12

Striped Pig Gin, Fresh Lemon, Honey Simple, Large Cube



Sage Gimlet - 12

Miles Gin, Fresh Lime, Sage, Simple (served up)



Bees Knees - 14

Six & Twenty 5 Grain Bourbon, Fresh Lemon, Honey Simple, Large Cube



Whiskey Smash - 12

Four Roses Bourbon, Fresh Lemon, Simple, Muddled Mint



Kiki's Perfect Manhattan - 19 (3 oz. pour)

Elijah Craig Rye, Vermouth, Bitters

happy hour (bar only)

tues-fri 4-6p

eat

1/2 priced appetizers

drink

1/2 priced all drafts (cocktails, beer, & wine)

monthly events

Kiki's Night Out (every Thursday 5-9p)

\$12 Rye Smash Burgers, Drink Specials

Third Thursdays (every third Thursday 5:30-9p)

Live Music by Dallas Baker & Friends

Party on the Pond (every Sunday 10a-3p)

Sunday Brunch, Live Music, Artisan Fair

bubbles

Prosecco - 9/32

Tullia (Italy)

Brut Rosé - 13/48

Albet i Noya (Spain)

Pet Nat Chardonnay - 12/44

Domaine Moutard 'Pet Moût' (Burgundy)

Pét-Nat - 17/58

Field Recording (Pasa Robles, California)

Pét-Nat - 90 btl

Wildman 'Astro Bunny' (Australia)

Champagne - 150 btl

Heucq Assemblage (France)

white

Pinot Grigio - 8/28

Rancho Rodeo (California)

Sauvignon Blanc - 11/44

Mohua (New Zealand)

Vermentino - 9/32

Vecchia Torre (Leverano, Italy)

Jacquère - 10/36

Jean Perrier 'Gastronomie' (Savoie, France)

Chardonnay - 10/36

Hayes Valley (California)

Pinot Gris - 12/44

Laposa Badacsony (Lake Balaton, Hungary)

Albariño - 13/48

Benito Santos (Rias Baixas, Spain)

Txakolina - 15/56

Ameztoi (Basque, Spain)

Garganega - 16/60

Coffele "Alzari" (Soave, Italy)

Erbaluce - 48 btl

Cieck Misobolo (Piedmont, Italy)

Grüner Veltliner - 55 btl

Weszeli (Kamptal, Austria)

Muscadet - 56 btl

Pulpe Fl#/?@N' (Loire, France)

Chenin Blanc - 60 btl

Sebastian Brunet (Vouvray, France)

Riesling - 62 btl

Donnhoff Estate (Nahe, Germany)

Sauvignon Blanc - 68 btl

Francois Millet (Sancerre, France)

White Blend - 68 btl

Girolamo Russo Nerina (Etna, Sicily)

Semillon - 96 btl

Innate (Santa Barbara, California)

rosé/orange

Lobetia Rosado (Castilla La Mancha, Spain) - 8/28

Vallevo (Terre di Chieti, Italy) - 10/36

Gobelsburg Cistercien (Austria) - 14/52

Gulp Hablo Orange (Castilla La Mancha, Spain) - 13/52

red

Pinot Noir - 10/36

Field Recordings Wonderwall (Edna Valley, CA)

Montepulciano - 8/52 (1.5 liter)

Vallevo (Abruzzo, Italy)

Pipeño - 9/32 (served chilled)

Aupa (Chile)

Mencia, Alicante Bouschet - 11/40

Gregory Perez, Brezo Tinto (Castilla y León, Spain)

Tempranillo - 11/40

Altanza Dominio de Heredia (Rioja, Spain)

Malbec - 12/44

Alhambra (Argentina)

Sangiovese, Cab, Syrah - 12/44

Trambusti Origo (Tuscany, Italy)

Cab Franc - 13/50

Antonutti Vini (Grave de Friuli, Italy)

Barbera d'Asti - 14/52

La Miraja Le Masche (Piedmont, Italy)

Pinot Noir - 15/56

Brandborg (Oregon)

Baga, Touriga Nacional - 15/56

Joao Pato, Baaga Duck (Portugal)

Cabernet Sauvignon - 15/56

Joey Tensley (Central Coast, California)

Super Tuscan - 19/72

Il Fauno di Arcamum (Italy)

Grenache, Syrah - 40 btl

Duseigneur 'La Goutte Du Seigneur' (Rhône, France)

Frappato, Nero d'Avola - 64 btl

COS Cerasuolo Di Vittori (Sicily, IT)

Bordeaux Blend - 68

Delille Cellars D2 (Woodinville, Washington)

Syrah - 68 btl

Domaine Chevalier (Crozes-Hermitage, Fr)

Cabernet Sauvignon - 68 btl

Hunt & Harvest (Napa, California)

Burgundy - 174 btl

Heitz-Lochardet Chassagne - Montrachet 1er (France)