

CRAFT COCKTAILS

Craft Cocktails on tap \$10 Get it in a 16oz Social District Cup for \$16.50



CURVEBALL

Sugar and spice makes everything nice! Falernum, pineapple gum syrup, fresh lime and bitters meet our Esencia Spiced Rum for a drink that is just bursting with flavor. Plus, nutmeg all over the place. What a catch!



BEE-LINE TO SATURN

We take your typical tiki Saturn drink - passion fruit, fresh lemon, almond orgeat and falernum - and make it not so typical with a bit of flair. Adding a touch of honey with Tribus Gin and Touche 8 Year Rum, this pleasing combination is as delicious as it sounds.



LOVELACE

There is so much to love with this light, refreshing mix of fresh raspberry stock, fresh squeezed lime juice and sugar with a hint of orange curacao paired with our Touche 8 Year Rum.



WHITE RUSSIAN

A generous dose of our house-made coffee liqueur - using coffee beans from our friends at Aldea - and Matisse Vodka mixed with heavy cream and a touch of sugar for the best handcrafted White Russian around. You won't be able to get enough.



MILK WASHED RUM PUNCH

Science makes this delicious cocktail really stand out! Our Touché 8 Year Rum, coconut water, falernum, pineapple juice, demerara syrup and lime juice are combined, aged, then clarified using a technique called milk washing. This removes the tannins and adds a smooth creamy texture. Garnished with Jamaican sorrel flowers.



LUMBERJACK IN PARADISE

This drink is sweet and sassy. You'll be able to pick out some of your favorite tiki flavors of pineapple, maple, passion fruit, almonds, allspice and fresh lime from this multi-layered cocktail. Served with our very own Esencia Spiced Rum, you'll be coming back to this neck of the woods to try it again and again.



MAI TAI

This iconic drink is loaded with three different rums, including our signature Jamaican 8 year blend, Fifth Element White Rum and Esencia Spiced Rum. Orange curacao, almond orgeat, demerara sugar and fresh lime juice accompany these fine rums and will make you feel like you're sitting on a tropical beach far, far away.



APE SHIT

Our most popular tiki cocktail. It's the call of the jungle, wildy refreshing! Smooth banana rum combined with our Esencia Spiced Rum and infused with banana syrup the sweet taste of almond orgeat. Then we add lime juice for a tart kick and the rich flavor of coconut cream to tame this wild beast.

Premium Craft Cocktails

Get it in a 10oz Social District Cup for an additional \$0.50



BLOODY MARY 12

McClures Bloody Mary mix with Matisse Vodka. Garnished with a McClure's spicy pickle and basil leaf.



IDLE HANDS 13

No monkeying around - this heaven in a glass will have you coming back for more! Ripened bananas broken down in our Fifth Element White Rum using an enzyme, then clarified in a centrifuge to make crystal clear. We add Lime 2.0, built to emulate lime juice allowing the cocktail to remain completely clear.



23 YR DUCK FAT-WASHED RUM SAZERAC 18

Our award winning 23 Year Migration Rum gently washed with rendered duck fat, making this cocktail one of the smoothest cocktails you'll ever drink. The glass is first washed with Burl & Sprig absinthe. Next, the cocktail is stirred separately with house made gum syrup and bitters. Lastly, it's carefully poured over our hand cut artisan ice and garnished with flaming orange expression.



FAT THAI 13

This funky, hearty concoction contains our Migration 23 Year Rum, avocado pit orgeat, passion fruit butter, coconut cream and is balanced out with some fresh lime juice to give you a fatty mouth feel that is bursting with flavor, leaving you with an unultimate lasting impression.



Nitrogen Muddled Mojito 12

Science meets Burl & Sprig with this crowd pleaser. Fifth Element White Rum, sugar, lime and loaded with fresh mint will have you refreshed and content. We muddle our herbs with liquid nitrogen creating a fine dust, then build the cocktail over the frozen herb dust, never allowing the herbs to oxidize. This created a full, robust mint flavor in your glass.



TOUCHE OLD FASHIONED 12

Our version of a classic. Touché 8 Year Aged Rum, demerara sugar and bitters finished with a luxardo cherry and orange peel. Cheers!



Ramos Gin Fizz 16

This pretty little gin cocktail has all the creaminess of a Pina Colada and none of the coconut; but instead contains fresh citrus, sugar, honey orange blossom water, egg white and our Tribus Gin. Dating back 1888 with New Orleans roots, this cocktail has been a hit ever since. *Please allow extra time to create



SCOVILLE PEARL 11

Cool 'n creamy with a nice subtle kick - this crowd favorite has layers of flavor including coconut, honey, jalapeno and basil rounded off with heavy cream and our very own Matisse Vodka.



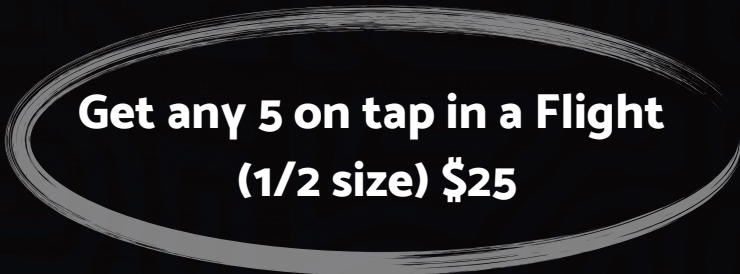
STRAWBERRY CAPRESE 13

For all the shrub lovers out there! Recapture summer with strawberry and basil and a tingling twist to tie them together. Fresh strawberry puree, aged sherry vinegar muddled with local grown basil, spiked with a healthy portion on Matisse Vodka. A house favorite!



SMOKED TOUCHE OLD FASHIONED 13

This smoky old fashioned is anything but ordinary. Touche 8 Year Aged Rum, a heavy gum syrup and angostura-soaked pineapple slice, all smoked with cherry wood chips.



Ask the server about menu items served with raw eggs. Consuming raw eggs may increase your risk of food born illness.