SIGNATURE COCKTAILS

Egg Nog — 10
Torres 10 brandy, Brugal rum, demerara, vanilla, half & half, finished with mint bitters and grated nutmeg

Spice Trader — 10
Sailor Jerry rum, St. Elizabeth allspice dram, chai tea, demerara, lemon wedge
**served warm*

Old Fascist — 11
Buffalo Trace bourbon, tobacco syrup, chocolate bitters, with a lime twist

The Bee Charmer — 10
Aviantion dry gin, Berliner Weisse bier, lemon, honey, and allspice with lemon peel

Dublin Sour — 10
Blended Irish whiskey, Guinness, demerara, lemon and egg white with grated nutmeg and lemon peel

El Chapo — 10
Vida mezcal, El Jimador blanco, Thai chili, ginger syrup, and lime juice with orange salt

Mary Anne — 9
44 North huckleberry vodka, lemon juice, San Pellegrino Limonata soda, with a lemon twist and Luxardo cherry

Lost in Translation — 11
Monkey Shoulder Scotch whisky and Domaine de Canton with a lemon peel

Siam Sunray — 9
Vodka, coconut cream, Kaffir lime leaf, lemongrass, ginger and Thai chili with a lime wedge

Grapefruit Gimlet — 10
Finlandia grapefruit vodka, agave and lime juice with a grapefruit slice

No Star — 10
Magellan gin, Thai basil, lemongrass and lime juice, finished with soda water, Thai basil and lime wedge

Sake Sour — 11
Murai Tanrei dry sake, vodka, yuzu-ginger syrup, lemon juice, and Thai basil blossoms

Mai Thai Hawaiian — 12
El Dorado 5 yr. rum, Cruzan rum, Velvet Falernum, Cointreau, orange and lime juice, Angostura bitters, pineapple spear and mint

Missionary's Downfall — 12
Hamilton 151 rum, Flor de Cana, honey, Niessen Blanc rhum, peach liqueur, pineapple, lime and mint

NOM SOM – SHRUBS & SPIRITS

Original versions of medicinal cordials, shrubs, and drinking vinegars first started appearing in the 15th century in Europe. They paved the way for early punches and eventually modern-day cocktails. Vinegar was originally added as a preservative for fresh fruits and herbs but over time has proven to provide an abundance of health benefits such as regulating insulin, promoting healthy heart function, and even reducing the risk of certain cancers. Our Nom Som drinking vinegars are made with fresh local ingredients and mixed with the finest spirits for your drinking health and pleasure.

The Violet Beauregard — 9
Blueberry and Thai Basil Nom Som, Thai Basil, Bacardi Silver, Demerara Sugar, Prosecco

The Bellevue Peach — 9
Gordon's Gin, Peach and Basil Nom Som, Egg, 3:1 Syrup

The Golden Child — 11
Bacardi Coconut, Pinapple Juice, Ron Zacapa Rum, Coconut Nom Som, 3:1 Syrup

The Corpse Flower — 14
El Tesoro Tequila, El Jimador Reposado Tequila, Thai Chili and Cilantro Nom Som, Agave Nectar, Amaro Nonino, Cio Ciaro

The Pyrus Fizz — 12
Grey Goose Pear, Agave Nectar, Orgeat, Egg White, Pear and Kaffir Lime Leaf Nom Som