



DRINKS

COCKTAILS | \$18

THISTLE- TINI

ELYX Vodka, Dolin Blanc, Smoked Olive Brine, Fino Sherry, Orange Bitters

PASS THE WASABI

Codigo Blanco, Cilantro Kissed Pineapple Juice, Wasabi Syrup

BLOOM & BARREL

Jefferson's Bourbon, Toasted Coconut Aperol, Elderflower, Pineapple, Lemon, Honey

THISTLE & RYE

Jefferson's Rye Black Garlic Infusion, Lemon Juice, Lapsang Tea Cordial, Egg White

PINK PEPPER ROYALE

Botanist Gin, Fino Sherry, Pamplemousses, Lemon, Pink Peppercorn Cordial, Topped with Fever Tree Pink Grapefruit

BRINED AND BOUND

Woodford Bourbon, Green Chartreuse, Lemon, Cane Syrup, House-Brined Pickle Juice

TROPIC LIKE IT'S HOT | \$75

LARGE FORMAT

Aperol, Pineapple, Topped with Club Soda, Bubbles

GOBLET OF FIRE | \$75

LARGE FORMAT

Codigo Blanco Tequila, Cucumber, Cilantro, Agave, Lime Juice

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All parties 6 or more, subject to 20% gratuity.