
CRAFT COCKTAILS

CURVEBALL 10

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!

IDLE HANDS 12

No monkeying around—this heaven in a glass will have you coming back for more! Ripened to perfection, bananas infuse our Fifth Element White Rum then is clarified in a centrifuge, and some sugar and lime 2.0 are added to create a nice and crisp drink bursting with 'nana flavor!

SCOVILLE PEARL 10

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

LOVELACE 12

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

TOUCHÉ OLD FASHIONED 10

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

SMOKED TOUCHÉ OLD FASHIONED 12

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

MAI TAI 12

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 curaçao, 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.

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NITROGEN MUDDLED MOJITO 10

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 creates a full, robust mint flavor in your glass.

NITROGEN MUDDLED THAI BASIL DAIQUIRI 10

Using the same strategy as our nitro-muddled mojito, this cocktail is a balanced daiquiri made with fresh lime juice, sugar, Fifth Element White Rum, and an abundance of Thai basil leaves muddled with liquid nitrogen.

LUMBERJACK 13

This drink is sweet and sassy. You'll be able to pick out some of your favorite tiki flavors of pineapple, maple, passionfruit, 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.

WHITE RUSSIAN 10

A generous dose of our housemade 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!



aldea
- coffee -

RAMOS GIN FIZZ 13

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

BEE-LINE TO SATURN 13

We take your typical tiki Saturn drink—passionfruit, 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 Touché 8 Year Rum, this pleasing combination is as delicious as it sounds.

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FAT THAI 12

This funky, hearty concoction contains Touché 8 Year Rum, avocado pit orgeat, passionfruit butter, coconut cream and is balanced out with some fresh lime juice to give you a fatty mouthfeel that is bursting with flavor, leaving you with the ultimate lasting impression.

LYCHEE LEE 12

This exotic, tropical drink takes on a nice lychee flavor—the wonderful combination of sweet, aromatic, and tart—and is accompanied by a hint of allspice dram, falernum for some added spice, fresh lime, bitters, and Matisse Vodka.

ANGIE 12

Elegance at its finest—passionfruit puree, lemongrass, and Tribus Gin shaken ever so gracefully with egg white and topped with a turmeric sprinkle. This sweet and sour cocktail is the ideal fizz riff.

ROAD TO ZION 12

Something drivin' you to drink? Try this glass of goodness that unites ginger and pineapple with our award-winning Touché 8 Year Rum, some bitters and finished with a light cinnamon dusting over the top.

DEAD FLOWERS 10

This delicate, floral masterpiece is sure to satisfy! Chamomile tea blend paired with an apricot shrub, fresh lemon, and Tribus Gin topped with bubbly club soda provides a lovely herbal, fruity flavor.

MILK WASHED RUM PUNCH 10

Everything you could ask for in a rum punch from tropical fruits and citrus to spices and sugar with all the rum, then milk washed to smooth, clarified perfection. Simple, yet complex with this easy drinker and topped with tart Jamaican Sorrel flower petals. Proceed with caution—you'll want another three!

CLASSIC COCKTAILS

CUBA LIBRE 7

Fifth Element White Rum, fresh lime, Coca-Cola

BURL & COKE 7

Esencia Spiced Rum, Coca-Cola

GIN & TONIC 7

Tribus Gin, house made tonic syrup, soda water

VODKA & TONIC 7

Matisse Vodka, house made tonic syrup, soda water

MOSCOW MULE 10

Matisse Vodka, fresh lime and ginger

BURL & STORMY 10

Touché 8 Year Rum, fresh lime and ginger