

Signature Cocktails \$14

Bangkok Mule

Effen Vodka, Coconut milk, Mint, Lime, Cilantro, Ginger beer

Burnt Old Fashioned

Makers Mark, Chocolate bitters, Burnt Orange

Midnight Manhattan

Woodford Reserve Rye, Gran Gala, Angostura bitters

Sawadee Ka

Absolut Lime, Barrows Ginger, Gran Gala, Lime, Orange juice

Chilli Mango Margarita

El Jimador, Gran Gala, Mango puree, Lime, Thai chilli

“Gin”let

Plymouth Gin, Lime, Ginger, Lemongrass, Cucumber, Thai chilli

Kickboxer

Knob Creek, Tamarind, Palm sugar, Lime

Thai-jito

Don Q Coconut, Lemongrass, Basil, Champagne

Long THAILAND Iced Tea

Spiced Rum, Whiskey Rye, Christian Brothers Brandy, Thai Iced tea, Cream

The Moody Elephant

Cruzan Rum, Thai Iced Coffee, Chocolate bitters, Cream

Tom Yum on the Rocks

Tito's infused with Kaffir Lime Leaf, Lemongrass, Cucumber, Galangal, Thai chilli peppers, Lime

Fall Speciality Cocktails

Tiger's Cry \$15

Honey Jack Daniels, Spiced Rum, Brown Sugar, Apple cider, Cinnamon, Nutmeg

Autumn Bamboo \$15

Pumpkin liquor, Buttershots, Cruzan Rum, Brown Sugar, Coconut milk, Pumpkin spice

Siam Sangria \$10

Peach, Mango, Peach Schnapps, Lime, Sparkling White Wine

Full Moon Party \$13

Cruzan Rum, Coconut Milk ,Pineapple juice, Shredded Coconut