

## Tastings

1 Tasting \$3 | 0.50z |Flight of 3 - \$7

#### **Platinum Rum**

A pure expression of sugar cane rum; vanilla, pineapple, caramel, toast

#### Golden Rum

Grilled sugar cane caramel smokiness, mellowed with oak, and a touch of evaporated cane juice

## Modern Gin

Light on the juniper, heavy on the citrus and herbs, round mouth feel from sugar cane spirit

## **Orange Liqueur**

Made with Virginia-grown bitter Hardy Oranges and sweet Navel Oranges, fruity and smooth

#### Anisette

Sweet herbal aromas, a touch of lemon zest, summer in a glass

### **Coffee Liqueur**

Argon cold-brewed Mudhouse coffee, berry fruit, chocolate, and caramel flavors

# **Reserve Tastings**

1 Tasting \$4 | 0.50z

(Substitute 1 or more reserves in flight for \$2)

#### Barrel-Aged Rum

Unique color and aromas from aging in a blend of bourbon and wine barrels for two and a half years

## Barrel-Aged Coffee Liqueur

Roasted hazelnuts, dried cherries, buttery caramel, with a maple syrup finish

## Old Tom Gin

A touch sweeter than regular gin, pronounced spices; juniper, cinnamon, coriander, vanilla

#### Smoked Rum

Savory pecan wood smoke, sweet cane juice, American oak for smoothness

## Spiced Rum

Not-too-sweet, warm and elegant aromatics of vanilla, cloves, citrus, and other exotic spices

## Conifer

Bit-O-Honey Farm springtime spruce and fir tip spirit. Bright, invigorating aromatics

## Cocktails

1.50z Alcohol

#### Pain Suppressor - 10

Platinum Rum, pineapple juice, orange juice, lime, coconut cream, nutmeg - GF-V

#### Sweet Heat Sling - 14

Barrel-Aged Rum, maple syrup, pepper mix, cinnamon, nutmeg, orange peel, Angostura Bitters -GF

### Campfire Story- 12

Rodney Fleisher's - Golden Rum, Blackberry shrub, marshmallow simple, Embitterment Orange bitters, soda - GF

## Gold - N- Stormy - 10

Golden Rum, lime juice, Reed's Ginger Beer - GF-V

#### BB's Latte - 15

Barrel-Aged Coffee Liqueur, TJ's pumpkin spice syrup, half-n-half - GF

#### Tommy Apple Seed - 14

Old Tom Gin, caramel simple, lemon, apple cider, Alchemy & a Twist Walnut Bitters - GF-V

#### **Spirited Tonics**

Modern Gin (lime or lemon)- 10 Old Tom Gin - 12 Conifer - 14 - GF-V

#### **Oolong Rouge - 14**

Oolong tea infused Conifer, rose hibiscus simple, lemon, lime, soda- GF-V

#### If a Tree Falls- 12

Modern Gin, Spice Rum, Chartreuse, tea mix, lime- GF-V

#### Mocktails available by request

Maximum 30z of alcohol served to customer per day per VABC