

# CRAFT COCKTAILS



## **CURVEBALL 11**

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!



## **SCOVILLE PEARL 11**

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.



## **23 YEAR DUCK FAT-WASHED RUM SAZERAC 18**

Our award winning 23 year Migration Rum gently washed with rendered duck fat, making this cocktail one of the smoothest cocktails you'll ever drink. The glass is first washed with Burl and Sprig Absinthe. Next, the cocktail is stirred separately with house made gum syrup and bitters. Lastly, it's carefully poured over our hand cut artisan ice and garnished with flaming orange expression.



## **BEE-LINE TO SATURN 13**

We take your typical tiki Saturn drink - passion fruit 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.



## **LUMBERJACK 13**

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



## **TOUCHÉ OLD FASHIONED 12**

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



## **MAI TAI 13**

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.



## **STRAWBERRY CAPRESE 13**

For all the shrub lovers out there! Recapture summer with strawberry and basil and a tingling twist to tie them together. Fresh strawberry purée, aged sherry vinegar muddled with local grown basil, spiked with a healthy portion of Matisse Vodka. A house favorite!



## **WHITE RUSSIAN 11**

A generous dose of our house-made 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!



## **SMOKED TOUCHÉ OLD FASHIONED 13**

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.



## **IDLE HANDS 13**

No monkeying around—this heaven in a glass will have you coming back for more! Ripened bananas broken down in our Fifth Element White Rum using an enzyme, then clarified in a centrifuge to make crystal clear. We then add Lime 2.0, built to emulate lime juice allowing the cocktail to remain completely clear.



## **RAMOS GIN FIZZ 16**

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



## **FAT THAI 13**

This funky, hearty concoction contains Migration 23 Year Rum, avocado pit orgeat, passion fruit butter, coconut cream and is balanced out with some fresh lime juice to give you a fatty mouth feel that is bursting with flavor, leaving you with the ultimate lasting impression.



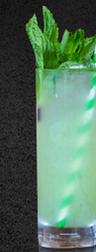
## **LOVELACE 12**

There is so much to love with this 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.



## **APE SHIT 12**

Our most popular tiki cocktail. It's the call of the jungle, wildly refreshing! Smooth banana rum combined with spiced rum, and infused with banana syrup and the sweet taste of almond orgeat. Then we add lime juice for tart kick and the rich flavor of coconut cream to tame this wild beast.



## **NITROGEN MUDDLED MOJITO 12**

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.



# BURL & SPRIG MENU

## PREMIUM SPIRITS

At Burl & Sprig, we pride ourselves in distilling, blending, and discovering only the highest quality spirits. Don't forget to try our Migration 23 year rum. In 2019, we took the Double Gold at the San Francisco World Spirits Competition, the highest level of achievement a distillery can receive!



PREMIUM SPIRITS	BOTTLE	SINGLE	DOUBLE
MIGRATION 23 YEAR RUM	89.99	18	32
TOUCHÉ 8 YEAR RUM	39.99	9	16
ESENCIA SPICED RUM	22.99	4.50	8
FIFTH ELEMENT WHITE RUM	19.99	4	7.50
MATISSE VODKA	19.99	4	7.50
TRIBUS GIN	25.99	5	9

## SPIRIT FLIGHTS

Enjoy our flights featuring half-ounce samples of our award-winning aged rums, premium spirits and other rum blends.

### COMPLETE SPIRIT FLIGHT 15 SUPER PREMIUM FLIGHT 19

Burl & Sprig Bottled Spirits:

- Fifth Element White Rum
- Esencia Spiced Rum
- Touché 8 Year Rum
- Migration 23 Year Rum
- Tribus Gin
- Matisse Vodka

Burl & Sprig Award Winning Rums:

- Jamaican 8 Year Rum
- 8 Year Pot Still Rum
- Touché 8 Year Rum
- Migration 23 Year Rum

## FOOD THURSDAY - SATURDAY 5-10 PM

### PORK GYOZA (GEE-OW-ZUH) 9

You can't disagree with these, our Japanese dumplings are guaranteed to please! Air fried or steamed potstickers filled with pork, diced carrots, and green onion.

### VEGAN GYOZA (GEE-OW-ZUH) 9

We'll wow ya with our vegan gyoza! Air fried or steamed potstickers filled with carrots, cabbage, and edamame, folded in an authentic pastry wrapper. Served with vegan bang bang sauce.

### SPICY TUNA ROLL 12

Rock your world with a spicy roll that crushes it with spicy flavor! AAA sashimi Yellow fin tuna is known for its distinct flavor and extremely healthy properties. Marinated in a spicy mixture and rolled together with cucumber. Topped with green onions, crushed red pepper powder, chili aioli, and black sesame seeds.

### MAKI SUSHI ROLL(VEGAN) 8

You'll get a bang-bang from this vegan sushi roll that will pepper your taste buds with flavor! Fresh vegetable medley containing red onion, Roma tomato, avocado, asparagus, and cucumber. Dusted with red pepper powder and topped with green onion. Served with vegan bang bang sauce.

### CRUNCHY CRAB SALAD ROLL 9

Come out of your shell and grab some crab in this salad roll that lays the flavor on thick! A creamy mixture of crab, cucumber, and carrot topped with a layer of spicy aioli, honey ginger soy reduction, and fried garlic.

### SIRLOIN ROLL 12

'Steak' your taste buds to this sirloin wrapped saucy Japanese sushi! Perfectly blanched asparagus mixed with cream cheese and poblano pepper, rolled together with a thin slice of torched top sirloin wrapped around the rice. Topped with a Japanese steak sauce and crispy red onions.

### PHO (FUH) 16

Bring your appetite, this is a healthy portion! Vietnam's national dish, consisting of rice noodles, finely sliced sirloin, marinated pork, green onion, bean sprouts, mint, basil, cilantro, lime, jalapeno, and egg. All in a rich beef and bone broth.

Ask the server about menu items served raw. Consuming raw food items may increase your risk of food borne illness.