

The Burnline

classics

Lion's Tail 18
1937 | A Cafe Royal classic

Old Forrester 1897, Allspice Dram, Angostura, Lime, Sugar

Oaxaca Old Fashioned 17
2007 | Brainchild of Death & Co.'s Phil Ward

Casa Nobles Reposado, Vago Espadin, Agave, Angostura

Singapore Sling 18
1930 | From Raffles Hotel in Singapore

Haymans Gin, Benedictine, Grand Mariner, Cherry herring, Lime, Pineapple, Angostura

house

Eat The Rich 19
Barrel aged. Boozy, Rich.

Bacon washed Larceny, Cocchi Torino sweet vermouth, Allspice Dram, Cinnamon Apple.

Safe Haven 18
Herbal, Citrusy, Floral

Haymans Gin, Green Tea infused Coconut liqueur, Dolin Blanc, Lime, Honey, Milk-Washed

King Kamehama 20
Tropical, Nutty, Savory

Hamilton Demerara Rum, Ancho Reyes Chili liqueur, Pedro Ximenez sherry, Buttered pecan orgeat, Lime, Pineapple

Evening Tea Time

serves 4

70

Flavor's rotate seasonally, please ask your bartender for the current edition !

wine by the glass

Unshackled Red Blend	15
Ferrari Carano Fume Blanc	11
Barnard Griffin Rose of Sangiovese	12
Veuve Clicquot	28

bottles & cans

Peak Drift Passionately Sour	6
Peak Drift Golden Ale	6
Peak Drift Summer Lager	6
Goose Island Bourbon County	25
Heineken 00 (n/a)	5

Draft Beer

Our Peak Drift draft beers change frequently. Please ask your bartender for our latest draft selections.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.