

wildlight

KITCHEN + BAR

No. 04

Thursday Cocktail Club

ALL LISTED COCKTAILS \$15

I. Tiny Ten Martini

2 oz · \$15

A sophisticated expression of the Martini, inspired by Tanqueray's iconic Tiny Ten pot still. Tanqueray No. TEN Gin leads with vibrant citrus and delicate botanicals, complemented by the tart sweetness of goji berry, the rich, aromatic character of Nardini Grappa Riserva and the savory depth of smoked olive brine.

A rosemary-orange oleo brings everything together with a bright, fragrant finish.

TANQUERAY NO.10 GIN · GOJI BERRY-INFUSED DRY VERMOUTH BLEND ·
NARDINI GRAPPA RISERVA · SMOKED OLIVE BRINE · ROSEMARY-ORANGE
OLEO

II. Rum Me Down the River

2 oz · \$15

A decadent expression inspired by the rich, layered character of Ron Zacapa 23. Aged rum leads with notes of caramel and dried fruit, complemented by rich cacao, sweet corn and bright orange, while a strawberry-oregano cordial adds a fresh, herbaceous contrast. Finished with a silky cinnamon-infused agave whipped cream for a warm, indulgent finish.

RON ZACAPA 23 CENTENARIO RUM · HOLZER ORIGINAL CACAO · HOUSE
SWEETENED CORN LIQUEUR · COPPERPENNY 'JUST A SEC' ORANGE ·
STRAWBERRY-OREGANO CORDIAL · CINNAGAVE WHIPPED CREAM

III. Dufftown Sour

2 oz · \$15

A refined take on a whisky sour showcasing the versatility of Speyside single malt. Singleton 12 Year leads with soft malt and orchard fruit, complemented by the bright citrus and rich orange-maple character of Shelter Point 'Sunshine' Liqueur. Spiced root beer syrup and aromatic bitters add warmth and depth, while egg whites create a silky, elegant finish.

SINGLETON 12 YR SCOTCH · SHELTER POINT 'SUNSHINE' LIQUEUR ·
SPICED ROOT BEER SYRUP · AROMATIC BITTERS · CITRUS · EGG WHITES



Please advise your server of any allergies



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