

TENTH WARD DISTILLING COMPANY

HOLD THE RESTAURANT WEEK

A THREE-COURSE THAI-INSPIRED COCKTAIL EXPERIENCE

No substitutions. No forks. Pace yourself or share. This menu offers the equivalent of 2 full beverages so let's Thai one on.

GARDEN VARIETY

A bright and effervescent aperitif! She's herbal, citrus-forward, and politely sparkling.

Tenth Ward Hopped Gin, lemongrass syrup, lemon juice, muddled cucumber, muddled cilantro and club soda. Garnished with cucumber and a lemon wheel.

YELLOW THERE

A hearty yet spirit forward bev that is packed with flavor. This is the entrée. Act accordingly.

Tenth Ward Smoked Bourbon, Tenth Ward Pear Brandy, yellow curry, ginger, agave, red chili, lime juice with a clarified coconut milk fat wash. Garnished with cilantro leaf and red chili pepper.

THAI RYE CHAI TEA

A Thai iced tea-inspired nightcap built on spice, sweetness and comfort.

Tenth Ward Maryland Rye Whiskey, vanilla-chai syrup, lemon, Thai iced tea (contains dairy). Garnished with coconut whipped cream and ground cardamom.

COST: \$21

Drinks designed by lead bartender Luke Hegarty.



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***NO SUBSTITUTION OR SINGLE DRINK ORDERS.**

ALL YOU NEED IS
PUNCH!



A BITES & BEVS COCKTAIL CLASS

March 11 @ 7-9pm

Spend the evening with Tenth Ward Distilling Company and Maxwell's Burgers & Shakes as we dive into the art of punch — one of the original party cocktails. You'll learn how to build a perfectly balanced punch, garnish like a pro, and enjoy a delicious burger from Maxwell's.

TICKETS: \$35

Ticket price includes a guided cocktail class, one full-sized punch cocktail & one Maxwell's burger.