

The **Gin  
Joint**

RESTAURANT  
WEEK

*JANUARY 6-17, 2016*

Open - Close



COCKTAIL & FOOD PAIRINGS

*FARMER'S DELL*

Gin, Parsley, Chive, Dolin Blanc,  
Matcha Tea

**\$15**

- with -

*CAULIFLOWER CRUDITÉ*

Pan Roasted Cauliflower with Boiled Peanut "Hummus"

*ISLAND HOPPING*

Nori Infused Pisco, Dry Curaçao, Lime, Simple Syrup,  
Laphroig, Angostura Bitters, Egg White

- with -

*SHRIMP POTSTICKERS*

Pan-Fried Dumplings filled with Local Shrimp,  
Garlic, Ginger, Chile, and Cabbage, Ssâm Sauce

*VAYA CON DIOS*

Mezcal, Antiguo Anejo, Sherry, Madeira,  
Orange Twist, Orange Bitters

- with -

*MEXICAN CHOCOLATE BRULEE*

Custard with Cocoa, Cinnamon and Chile,  
topped with Caramelized Sugar

*PRAIRIE SCHOONER*

Zaya 12 Rum, Suze, Preserved Lemon, Malort,  
Angostura Bitters

- with -

*LEMON POUND CAKE*

with Honey Basil Ice Cream

*\$15 per pairing, plus tax and gratuity. No substitutions, please.*