



FLYING PIG

—X—

Barrel Aged JD Old FASHION

The traditional James Dean Old Fashion aged for 72 days in a barrel from Masterson distillery. A combination of Bulleit Rye 95 whiskey, fresh orange & Maraschino cherry. A traditional classic, refined to be even better.
9 neat | 3 flight

Aztec Chocolate Bourbon

This is a must try. Smoother than butter. Barreled aged bourbon blended with Aztec chocolate, a hint of smoke and ancho chili.
9.5 neat | 3.25 flight

Bacon Maple Bourbon

Fresh Berkshire pork belly smoked for 2 hours with South Carolina pecan wood. Followed by an infusion of Buffalo Trace bourbon for 18 hours with bacon and charred wood chips. Filtered a dozen times and blended with fresh Vermont maple syrup.
9.5 neat | 3.25 flight

XXX Barrel Aged Tequila

Want to change your favorite bourbon cocktail without changing the taste. Try switching your bourbon for our XXX Barrel Aged Tequila. We have taken already aged Hornitos tequila and added 6 more months of aging in a vanilla bourbon barrel. Accenting notes of vanilla and caramel just like your favorite bourbons.
9 neat | 3 flight

Manhattan. Barrel aged

Chef Jason has created his own brand "Flying Pig", barrel aged Manhattan. Raised & nurtured in Greer, South Carolina. Right out of the barrel after 72 days of aging in oak. Combining Bulleit Rye Whiskey, Rivata sweet & dry vermouth & Fee Brother's 1864 bitters. All finished with house brandied cherries and an orange twist.
Oh my...
12.5 neat | 4.25 flight

Barrel Aged Vanilla Bourbon

Chef Jason has created his own brand "Flying Pig", barrel aged Vanilla bourbon. Raised & nurtured in Greer, South Carolina. Right out of the barrel after 72 days of aging in oak. He has combined Bulleit Whiskey, Madagascar vanilla and a hint of raw sugar.
Its not just a chick drink.
9.5 neat | 3.25 flight



Tyger Heart Honey Bourbon

Local honeycomb straight from Lyman, South Carolina, Bourbon with a lot of tasting. The best honey bourbon west of Tygerheart.
9.5 neat | 3.25 flight

Ginger Liquor



The spice of fresh ginger, a touch of toasted black peppercorn, fresh lemon and raw sugar blended into Charleston distillery "King Charles" vodka.
9 neat | 3 flight

Corpse Reviver #2. Barrel aged

The Corpse Reviver #2 is rightfully considered by many to be the best-tasting of the Corpse Reviver cocktails. Combination of Tanqueray Ten Gin, Cointreau, Lillet Blanc, fresh lemon juice, a dash of absinthe and a hint of orange. Of course barreled with love for 72 days.
12 neat | 4 flight