



FLYING PIG

—X—

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

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



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

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

Barrel Aged Vanilla Bourbon

This never lasts long...
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.
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