

Mocktails \$10

Tom Kha Colada

Coconut, Pineapple-Lemongrass
Shrub, Ginger, Citrus

Cha Baa Tonic

Hibiscus, Ginger, Anise, Citrus,
Tonic, Bubble

Cornucopia Spritz

Apple, Cinnamon-Pomegranate
Shrub, Citrus, n/a Sparkling Wine

PATTANA

PASSENGER

GUEST

FROM WASH-DU

TO PHUKET /

ETKT 217

IAD - HKT

V. 11 MENU 2026

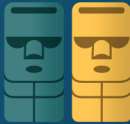
Shooters \$7

Tiki Shooter

Puerto Rican White Rum, Passionfruit,
Pomegranate, Hibiscus, Lime

Thai Shooter

Reposado Tequila, Lychee,
Grapefruit, Honey, Lime



Wine



WHITE

Prosecco Italy	48 / 13
Pinot Grigio Italy	45 / 12
Sauv. Blanc New Zealand	48 / 13
Chardonnay France	45 / 12
Riesling Kabinett Germany	45 / 12

ROSÉ

Sparkling Rosé Italy	48 / 13
Rosé France	45 / 12

RED

Pinot Noir France	48 / 13
Tempranillo Spain	45 / 12
Malbec Argentina	48 / 13
Cab. Sauv California	45 / 12

Beer

ON TAP

Volcano Sauce Blueberry Sour Aslin Beer Co.	\$9
Crazy Pils Pilsner Solace Brewing Co.	\$9
Partly Cloudy IPA Solace Brewing Co.	\$9
Tavern Ale Brown Ale Alewerks Brewing Co.	\$9

BOTTLE/CAN

Singha Thailand	\$7
Honor Lite Lager	\$7
Corona Mexico	\$7
Topo Chico Seltzer Strawberry Guava	\$7
Surfside Iced Tea & Lemonade + Vodka	\$7

TIKI THAI



Drink
Passport



Stirred & Boozy



Vieux Ananas \$18
Bonded Rye Whiskey, Stiggins' Fancy Rum, Pineapple - Lemongrass Shrub, Asti-Italian Vermouth, Bénédictine



Ambidextrous \$18
Bourbon, Navy Strength Rum, Campari, Turin-Italian Vermouth, Xocolatl Mole Bitters

Donn's Old Fashioned \$18
(Zombie Old Fashioned)
3 Rum Blend [Dark Jamaican, Navy Strength Jamaican, Aged Jamaican], Falernum, Demerara Cinnamon, Pomegranate Shrub, Herbsaint & Grapefruit bitters

Akil's Old Fashioned \$17
Bonded Bourbon, Aged Jamaican Rum, Demerara, Trinidad Bitters



Mai Tais & Zombies

Mai Tai #1 \$18 | \$70*
(Trader Vic, 1944)
Aged Haitian Rhum Agricole, Blended Jamaican Rum, Dry Curaçao, Orgeat, Lime



Mai Tai #2 \$18
(Donn the Beachcomber, 1953)
Aged Dominican Rum, Blended Jamaican Rum, Falernum, Dry Curaçao, Honey, Grapefruit, Lime, Herbsaint & Bitters

Clarified Mai Tai \$17
(Clarified Coconut Milk Punch)
Aged Jamaican Rum, Rhum Agricole, Dry Curaçao, Pistachio, Lime, Orange Blossom & Bitters



Rye Thai V.2 \$17
Bonded Rye, Underberg Digestif, Banana, Lemon, Demerara, Cinnamon, Pineapple

Double Barrel Winchester \$19
3 Gin Blend [London Dry, Old Tom, Navy Strength], Elderflower, Ginger, Pomegranate, Grapefruit, Lime



Zombie \$19
3 Rum Blend [Navy Strength Jamaican, Demerara 151, Aged Golden], Falernum, Demerara Cinnamon, Pomegranate, Herbsaint&Angostura, Grapefruit, Lime



Riffs & Classics



Hold the Apricot \$17
Dark Jamaican Rum, Bonded Applejack, Apple, Coconut, Cinnamon, Clove, Nutmeg, Lemon



Free as a Bird \$17 | \$70*
Vodka, Lychee, Pomegranate, Grapefruit, Lime



Miles Away \$18
Bonded Applejack, Tequila, Cynar, Elderflower, Hibiscus, Citrus, Eggwhite



El Diablo \$17
Reposado Tequila, Creme de Cassis, Ginger, Lime, Trinidad Bitter, Bubbles



Barry Block \$17
Bourbon, Creme de Cassis, Fernet Branca Menta, Lemon, Blackberry, Mint

Pope's Cask \$17
Blended Scotch, Quebranta Pisco, Orgeat, Ginger, Trinidad Bitters, Peated Scotch, Lemon



Mimas \$17
Prickly Pear Mexican Gin, Falernum, Orgeat, Apple, Allspice, cardamom, tamarind, Lemon



Dealer's Choice

Let us know what you like and we will surprise you with your own custom drink!