



Dalton Lineback – Beverage Director

## SEASONAL COCKTAILS

*Journey from the traditional textures and flavors of Thai cuisine and pastry to their liquid incarnations. These cocktails offer a unique sipping experience that bridges the gap between solids and liquids. **All Seasonal Cocktails \$15.***

### Bua Loi (Floating Water Lily Dessert)

Mimicking the floral and gentle sweetness of Bua Loi, this cocktail combines Hi & Mighty Big Heart Gin and Giffard Lichi-Li Liqueur with coconut water and a strawberry rose pink peppercorn shrub, capturing the dessert's essence in a refreshing drink.

### Wun Gati Bai Tuey (Pandan Coconut Jellies)

This drink draws from the sweet, aromatic pandan coconut jellies, blending Cimarron Reposado with Lillet Blanc, Amaro Montenegro, and Tempus Fugit Crème de Cacao, sweetened with pandan syrup for a lush, fragrant cocktail. *[garnish not vegan]*

### Guay Tiew Pad Thai\*

Transforming the iconic Pad Thai into a sippable form, this cocktail is crafted with tamarind-infused Kasama 7yr Rum, Batavia Arrack, tamarind liqueur, lime, roasted peanut orgeat, and egg white. *[contains nuts] [not vegan]*

### Som Tum (Papaya Salad)\*

Inspired by the zesty and crisp Papaya Salad, this concoction mixes Don Fulano Blanco Tequila and Faccia Bruto Centerbe with carrot and tomato, spiced up with cashew-chili-sweet corn agave for a refreshing kick. *[contains nuts] [not vegan]*

### Khao Kah Moo (Braised Pork Leg & Rice)

A playful tiki twist on Braised Pork Leg on Rice, combining pork fat-washed Plantation Dark Rum, Ak Zanj 10yr, and cold brew liqueur with cream of coconut, pineapple, and tangerine for a tropical take on a savory classic. *[not vegan]*

### Thong Yip, Thong Yod, & Foi Thong (Golden Desserts)\*

Celebrating Thailand's ancient desserts, this flip cocktail features coconut oil-washed BODHI Rum Blend, Chateau Pella Haut Armagnac, Green Chartreuse, jasmine coconut honey, and whole egg, offering a luxurious, creamy texture akin to the egg yolk-based desserts it's based on. *[not vegan]*

### Tom Kah (Coconut Soup)

Capturing the essence of Coconut Soup, this savory cocktail merges Plantation Dark Rum, Uncle Nearest 1884, 400 Conejos Mezcal with pineapple, orange, cream of coconut, and coconut water, spiced with chili and basil for a comforting, creamy blend.

### Laab Moo (Laab Salad)

This savory cocktail embodies the flavors of Pork Laab salad, with cilantro, carrot, garlic, and onion-infused Hi & Mighty Big Fuss Gin, pork fat-washed & Laab spice-infused 400 Conejos Mezcal, Italicus, and Ancho Reyes Chile, Verde delivering a complex, herbaceous, and spicy taste experience. *[not vegan]*

*\*This cocktail contains raw egg—consuming raw or uncooked foods can increase the risk of food-borne illness.*

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## Khao Niao Ma Muang (Mango & Sticky Rice)

A creamy, tropical rendition of Mango & Sticky Rice, this clarified milk punch blends Golden Barley 40 Soju, mango liqueur, Yuki Mango Nigori Sake, and coconut milk, capturing the dessert's sweetness and richness.

*[contains dairy] [not vegan]*

## Gluy Kag (Fried Honey Banana)

Echoing the caramelized sweetness of Fried Honey Banana, this dessert-like cocktail marries Plantation 3-Star Rum with butter-washed Uncle Nearest 1856, Tempus Fugit Crème de Banane, and Cocchi Americano,

enhanced with brown sugar honey. *[contains dairy] [not vegan]*

# SIGNATURE COCKTAILS

<b>Emerald Buddha</b>	14
Square One Bergamot • Tattersall Lime & Orange Crema lemongrass • lemon • Thai basil	
<b>BODHI G&amp;T</b>	13
Fort Hamilton Gin • Butterfly Pea Flower-infused Roku BODHI tonic elixir • lemon • club soda	
<b>BODHI Slipper</b>	14
Don Fulano Blanco • Midori • Genziello Lemon Aperitif Hojun Yuzu Sake • lemon	
<b>BO-BA-DHI</b>	14
Askur Yggdrasil • Rothman & Winter Peach • orange tea lychee black tea • lime • lychee jellies • fruit popping boba	
<b>Françoise &amp; Étienne</b>	14
Citadelle • Giffard Rhubarbe • lemon • Biutiful Rosé Cava tangerine ice	
<b>Kinnaree</b>	14
Plantation Original Dark • Plantation Pineapple • strawberry- infused Campari • mango • demerara • pineapple • lime	
<b>Seven Realms of Happiness</b>	15
Old Hamber Bourbon • Faccia Brutto Centerbe • Cappelletti saffron • honey lemon	
<b>Cha Yen Cocktail</b>	15
Coconut Oil-Washed BODHI Rum Blend • Big O Ginger Tempus Fugit Crème de Banane • Banana Oleo • Thai Tea	
<b>Piña Ube Kopi-Tini</b>	15
Ube-infused La Gritona Reposado • Lustau Amontillado Sherry Tempus Fugit Crème de Moka & Cacao • Heirloom Pineapple Thai Coffee • chocolate bitters	
<b>BODHI Highball</b>	14
Suntory Toki • Uncle Nearest 1884 • Buffalo Trace Bourbon Big O Spiced Ginger • palm sugar • orange & ginger bitters	
<b>BODHI Old Fashioned</b>	15
Suntory Toki • Mekhong • Buffalo Trace Bourbon lemon-lemongrass-galangal cordial	
<b>Rotating Clarified Milk Punch</b> <i>[limited availability]</i>	15
An old BODHI favorite. Ask your server for details.	

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## ZERO-PROOF

<b>Water Lily Dessert N/A</b>	11
Lyre's Dry London Spirit • Fre Rosé • coconut water strawberry shrub • lychee jelly • soda	
<b>Papaya Salad N/A</b>	11
Lyre's Agave Blanco Spirit • cashew agave • acidified carrot juice tomato water • green papaya foam	
<b>Jasmine Banana Piña Colada</b>	11
Lyre's Dark Cane Spirit • jasmine coconut honey • banana oleo pineapple • allspice	
<b>Mango Lassi</b>	11
Lyre's Amaretti • Seedlip Spice 94 • mango sorbet • five spices cream of coconut • coconut water	
<b>Phony Negroni</b> by St. Agresti	11
<b>FRE Alcohol-Removed Rosé [750ml]</b>	25
Seedlip (Grove 42   Spice 94   Garden 108)	9
Spiritless (Jalisco 55   Kentucky 74)	9
Lyre's (Amaretti   American Malt   Agave Blanco   Dark Cane   Dry London)	8
18.21 Yuzu Herb Tonic [12oz]	5
Navy Hill Blood Orange Soda [250ml]	6
Thai Iced Tea / Thai Iced Coffee	6
Coconut Water	7
Untitled Art CBD Lemon-Lime Water	10
Untitled Art N/A [12oz]	8
Chocolate Milk Stout   Citra Haze   Juicy IPA   Italian Pilsner   Mango Dragonfruit Sour	
Acqua Panna Still Mineral Water	7
Topo Chico [12oz]	5
Coke   Diet Coke   Sprite   Ginger Ale   Lemonade   Iced Tea	4

## BOTTLES & CANS

Aval Blanc French Cider [12oz]	11
Aval Rosé French Cider [12oz]	11
Hitachino Nest Belgian White Ale [11oz]	14
Untitled Art Seltzers [12oz]	10
Blood Orange Pomegranate   Meyer Lemon Watermelon Naval Orange Yuzu   Strawberry Kiwi	

## SAKE

Maneki Wanko 'Lucky Dog' Genshu [180ml]	12
Chibi Zumo 'Little Sumo' Junmai Genshu [200ml]	12
Hana Awaka Sparling Peach [250ml]	16
Ozeki Karatama Honjozo [300ml]	23
Shimizu No Mai 'Pure Dusk' Junmai Daiginjo [300ml]	31
Kurosawa Ginrei Junmai Daiginjo [300ml]	35
Hojun Yuzu [6oz/720ml]	15/75
Atago No Matsu Tokubetsu Honjozo [6oz/720ml]	13/52
Kurosawa Nigori [6oz/720ml]	13/46
Yuki Mango Nigori [375ml]	26

## WINE

Kyle Pate – Sommelier

	<i>Glass</i>	<i>Bottle</i>
<b>Sparkling/Rosé</b>		
○ Domaine J. Laurens Blanquette de Limoux	12	48
○ Biutiful Cava Brut Rosé	12	46
○ Le Grand Ballon Rosé	12	48
○ Ameztoi Txakolina Rubentis		56
<b>White</b>		
○ La Salette Côtes de Gascogne Blanc		45
○ C.H. Berres Estate Riesling	13	47
○ Via Revolucionaria Sémillon		48
○ Leth Grüner Veltliner	15	55
○ Hugel Gewurtztraminer		67
○ Le Jade Picpoul de Pinet	13	49
○ Rubus Sauvignon Blanc	16	61
○ Gérard Bertrand Orange Gold		56
○ Sauvion Chenin Blanc		58
<b>Red</b>		
○ François Labet Pinot Noir	14	54
○ Hierogram Zinfandel	13	49
○ Primus Cabernet Sauvignon	16	60
○ Pali Pinot Noir		68
○ Schloss Gobelsburg Zweigelt		52
○ Scattered Peaks Cabernet Sauvignon		88

## VODKA

Absolut Elyx	10	Ketel One Grapefruit Rose	9
American Liquor Co.	7	Ketel One Peach Orange Blossom	9
Haku Vodka	11	New Amsterdam Citrus	7
Helix Vodka	8	Starlight	7
Ketel One	11	Svedka Ginger Lime	8
Ketel One Cucumber Mint	9	Tito's	10

## GIN

8 <sup>th</sup> Day Navy Strength Gin	10	Hi & Mighty Big Heart Gin	9
Askur Yggdrasil	9	Ki No Bi Edition G Gin	27
Citadelle	9	Ki No Bi Kyoto Gin	18
Ford's	9	Komasa Satsuma Gin	16
Fort Hamilton Gin	9	Nikka Coffey Gin	14
Harahorn Norwegian	9	Roku Gin	10
Hayman's Old Tom	8	St. George Dry Rye Gin	10
Hendrick's	14	Starlight 1794 Reserve Gin	9
Hepple	12	Tanqueray Rangpur	10
Hi & Mighty Big Fuss Gin	9	Tanqueray Seville	10

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## BOURBON

Angel's Envy	14	New Riff x BODHI Single Barrel	14
Backbone Prime	10	Off Hour Bourbon	14
Basil Hayden's	18	Old Hamer 80	8
Benchmark BIB	8	Old Hamer Cask Strength	10
Buffalo Trace	10	Pinhook Bourbondini	10
Elijah Craig Small Batch	8	Rabbit Hole Dareringer PX	23
Evan Williams BIB	7	Uncle Nearest 1856	15
Four Roses Yellow Label	8	Uncle Nearest 1884	12
Lawrenceburg 10yr Single Barrel	21	Willett Pot Still	14
Maker's Mark	12	Woodford Reserve	12

## RYE

Angel's Envy Rye	24	Redemption Rye	8
Bonesnapper Rye	9	Rittenhouse	9
High West Double Rye	13	Roulette Rye	7
Lawrenceburg Ten x Ten Casks	25	Starlight Old Rickhouse Rye	9
Michter's Rye	11	Uncle Nearest Straight Rye	15
Pinhook Rye Munny	10	Widow Jane Paradigm Rye	14

## WHISKEY

BEARFACE Canadian Whisky	12	Jack Daniels	10
BEARFACE Matsutake	17	Jameson	10
Brenne 10	23	Jameson Black Barrel	11
High West Campfire	20	Lot 40 Canadian Rye Whisky	9
J. Rieger KC Whiskey	9	West Cork Bourbon Irish Whiskey	8

## JAPANESE WHISKY

Akashi Ume Plum	12	Mars Iwai Tradition	15
Chichibu 'Ichiro's Peated Malt'	81	Nikka Coffey Grain	18
Chichibu 'Tiger' Malt Single Cask	93	Nikka Coffey Malt	19
Chichibu 'Ichiro's Malt & Grain'	51	Nikka Miyagikyo Single Malt	24
Kangakoi 7yr	29	Nikka Yoichi Single Malt	24
Kanosuke 1 <sup>st</sup> Edition Single Malt	47	Sunday's	15
Mars Asagi Madara 8yr	32	Suntory Toki	14
Mars Iwai 45	11		

## SCOTCH

Balvenie 12 Double Wood	18	Glenkinchie 12	24
Balvenie 14 Caribbean Cask	26	Glenmorangie 12 Lasanta	15
Caol Ila 12	24	Harleston Green Blended	8
Compass Box Artist Blend	10	Johnnie Walker Black	11
Compass Box Peat Monster	17	Macallan 12 Double Cask	21
Dalmore 12	18	Macallan 12 Sherry Oak	25
Dalwhinnie 15	24	Oban 14	24
Glen Grant 12	15	Shackleton Blended	10
Glenfiddich 12	16	Talisker 10	19

## COGNAC + BRANDY

Chateau de Maniban Armagnac	9	Macchu Pisco	8
Dudognon 5 Selection	11	Manoir de Montreuil Calvados	9
Dudognon 10 Reserve	12	Pierre Ferrand 1840	13
Laird's Apple Brandy BIB	11	Rujero Singani	12
Laird's Apple Brandy Single Cask	15		

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## RUM

8 <sup>th</sup> Day Spiced Rum	10	Novo Fogo Cachaça	9
Ak Zanj White Rum	8	Planteray 3 Stars	8
Ak Zanj 8 Year	10	Planteray 5 Year Barbados	8
Ak Zanj 10 Year	15	Planteray Fiji	9
Batavia Arrack van Oosten	9	Planteray Original Dark	9
Camazotz Oaxacan Rum	11	Planteray Pineapple	10
Crusoe Spiced Rum	9	Planteray Cut & Dry Coconut	10
Don Q Crystal	8	Rolling Fork 14-Year Jamaican	25
Exodus	8	Rolling Fork 'Fortuitous Union'	13
Four Square 2009	19	Rum Haven Coconut	8
Hamilton Pot Still Gold	8	Smith & Cross	10

## AGAVE

400 Conejos Mezcal	9	Kah Ceramic Reposado	18
Amor Mio Extra Añejo	54	Komos Añejo Cristalio	31
ArteNOM 1146 Añejo	24	Komos Extra Añejo	135
ArteNOM 1123 Blanco Historico	18	Komos Reposado Rosa	28
ArteNOM 1414 Reposado	20	La Gran Senora Reposado	12
Casa Dragones Blanco	20	La Gran Senora Extra Añejo	44
Cazcanes No. 7 Añejo	35	La Gritona Reposado	14
Cimarron Blanco	8	Libelula Joven	8
Cimarron Reposado	9	Mezcal Vago Ensemble en Barro	21
Don Fulano Blanco	8	Mezcal Vago Tepeztat	24
Don Fulano Imperial Extra Añejo	51	Montelobos Tobala	26
Espinata Blanco	10	Siembra Azul Reposado	20
Espinata Double Barrel Reposado	12	Siempre Exclusivo Vivo Blanco	32
Espolon Blanco	10	Siempre Plata	14
Espolon Reposado	11	Siempre Supremo	19
Grand Mayan Reposado	21	Tequila Ocho Plata	14
Kah Ceramic Extra Añejo	35	Xicaru Silver Mezcal	10

## AMARO + VERMOUTH

Amaro Montenegro	9	Contratto Vermouth Bianco	7
Aperol Aperitivo	9	Cynar Aperitif Ricetta Originale	9
Averna Siciliano Amaro	10	Cynar Artichoke	12
Campari Aperitivo	9	Dolin Vermouth	6
Cappelletti	7	Fernet Branca	9
China China	10	J. Rieger Caffe Amaro	7
Cocchi Americano	6	Nonino Amaro Quintessentia	15

## LIQUEURS

Ancho Reyes Verde Chili Poblano	9	Heirloom Pineapple Amaro	11
Benedictine D.O.M.	13	Heirloom Genepy	11
Big O Ginger	9	Lazzaroni Maraschino	7
Briottet Crème de Cassis	8	P. Ferrand Dry Orange Curacao	9
Caffo Ameretto	7	PIMM'S	7
Chartreuse Green	23	Prichard's Sweet Lucy	7
Chartreuse Yellow	23	Rothman & Winter	6
Casa D'Aristi Huana Guanabana	9	Crème de Violette   Peach   Pear	
Casa D'Aristi Kalani Coconut	9	St. George Spiced Pear	9
Cherry Rocher	7	Taylor's Velvet Falernum	6
Frangelico	10	Tempus Fugit	12
Fruitful Mixology Dragonfruit	7	Crème de Banane   Crème de Mocha	
Giffard	8	Crème de Cacao   Crème de Menthe	
Grand Marnier	14	Crème de Violette	
Kubler Absinthe	12	Trader Vic's Macadamia Nut	8

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