

COCKTAILS

SIGNATURES

“Liquid culture, telling stories from inside your glass”

Influenced by Hawaii's fruits, flavours & culture, while giving a nod to some of the most delicious tiki drinks ever invented.

P.O.G PUNCHS

14.50

Hawaii's staple mix of passionfruit, orange and guava, jettisoned to fun land with El Ta'koy's 4 Rum grog, fresh lime & lemon Juices and home-made fruit sherbets & falernum, finished with a splash of Absinth for the hula.....and yes, the umbrella does make it taste better.

HAMAKUA COOLER

13.50

Banana liquer, Yellow Chartreuse, lime juice & crème de a banane, blended with a splash of Wray & Nephew Overproof, for the pirates.

THE MIX IN MAUI

11.50

We've taken a little bit of Maui's East Asian influence and shaken it with some 'ono Mexican swagger, tequila, yuzu sorbet, orange zest sherbet, agave nectar & fresh lime juice, shaken like a naughty child & served straight up in a coupe.

POLYNESIAN'S DOWNFALL

11.50

A twist on a Don The Beachcomber original, The Missionary's Downfall, taking 100% de agave tequila, peach, agave, mint & pineapple, served tall and slushy.

HUA'AI DAIQUIRIS

“Fruit Daiquiri's dipped in Hawaii”

The king of the rum cocktails takes a thoroughly Hawaiian dip with these short, strong & fruity signature daiquiris.

SPICED MANGO

11.50

Sailor Jerry's spiced rum, Doorly's 3 Year Rum, mango & lime juice, shaken with contempt for your bingo wings, served straight up with a cinnamon sugar rim.

ZINGIBER LOTUS

10.95

Hawaii's flavours have been influenced by south & east Asia for centuries, we take fresh ginger & lychee, a touch of lime juice and a healthy measure of 3 year rum, served ice cold and straight up, also works great with your favourite gin.

DAIQUIRI SQUARED

10.95

Want some Daiquiri with your Daiquiri? We take a 3 year Barbadian rum Daiquiri served straight with Daiquiri Foam.

STRANGE & FRUITY

9.95

This is one is for the beach bums, aged rum fresh lime juice, maple syrup & fresh pineapple juice shaken hard & served ice cold, garnished with a ménage à trois of cardamon bitters.

TIKI CLASSICS

“Tiki & Rum History, through the eyes of a beach bum”

Celebrating the much loved and sometimes forgotten world, of Tiki Cocktails.

PIÑA COLADA

11.50

Brought to life in 1954 at the Caribe Hilton Beachcomber Bar in Puerto Rico by Ramon “Monchito” Marrero, it was an instant hit that he continued to serve until his retirement, some 35 years later. Joan Crawford, Hollywood legend, was said to be a fan, enjoying the drink “better than slapping Bette Davis in the face.

SATURN

11.95

The Saturn was invented by a Pilipino bartender named J. “Popo” Galsini in 1967. He created the drink for the annual California Bartender's Guild competition and it won first place. Gin, home-made falernum, lemon juice, home-made orgeat & passion fruit strained over crushed Ice.

JUNGLE BIRD

12.50

This lesser-known 1970's Malaysian tiki classic, takes all the fun of rum, lime, and pineapple, and adds a strong, dry & slightly bitter backbone, dark rum, fresh pineapple juice, fresh lime and Campari, shaken and strained over Ice

A discretionary service charge of 12.5% will be added to your bill. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

All prices inclusive of VAT at current rate.