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.

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 rum, 3 year old rum, mango & lime juice, shaken with

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.

contempt for your bingo wings, served straight up with a

15

cinnamon sugar rim.

12

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 Absinthe for the hula.....and yes, the umbrella does make it taste better.

11.50

Banana liqueur, Yellow Chartreuse, limejuice & crème de a banane, blended with a splash of overproof rum, for the pirates.

12

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 limej uice, shaken like a naughty child.

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.

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

11

This is one is for the beach bums, aged rum, fresh limej uice, maple syrup & fresh pineapple juice shaken hard & served ice cold, garnished with a menage 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.

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12

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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.

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.

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



