**TIKI CLASSICS**

**Mai Tai - 1944**

Upon first sip you will exclaim “Mai Tai-Roa Aé,” which means “Out of this world-the best” in Tahitian. Also, where the cocktail gets its name.

Don Q Crystal Rum, Bacardi 8 Aged Rum, Tonga Curacao, House Blended Orgeat, and Lime.

Shaken and finished with a 151 Spiked Cherry and a Mint Sprig

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**Tropical Itch - 1957**

Originally created by the bartender’s bartender Harry Yee at the Hawaiian Gardens Resort in Waikiki.

An alluring mix of Don Q 151 Rum, Jamaican Dark Rum, Gentleman Jack Bourbon, Tonga Curacao, Passion Fruit, Mango and Lime Juices, plus a dash of Angostura

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**Zombie - 1934**

“If you can’t get to paradise, I’ll bring it to you” – Donn Beach.


Finished with an Angostura Absinth Mist

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**Top Your Tiki!**

151 Dragon Fruit Float Served to you in a tiki shot glass.

+6

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**COLADA TIME!**

Hand Shaken Tonga Colada

If you like pina coladas...then lets plan our escape...

Plantation Pineapple Rum, Bacardi Superior Rum, Giffard Pineapple, Cream of Coconut, Fresh Lime, Pineapple and Orange Juices, topped with a Cruzan Black Strap Rum Float and a 151 Spiked Cherry

Top your Colada with Dragon Fruit 151 instead of Dark rum

+4

Make it a Golden God Colada

+14

Our Hand Shaken Colada is served to you in a Golden God Tiki glass... and it’s yours to take home!

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*Contains allergens

- nuts
- coconut
- dairy
Divine Dragon

19
Tropical flavors come roaring together in this magical and refreshing tiki blend.
Hibiscus Infused Whealty Vodka, Coconut Water, Yuzu Lemon Potion Tonga POG, Passion Fruit, Orange, Guava and Prickly Pear, topped with Dragon Fruit

Tiki Hunter

21
Hunt for the Skull at the Bottom of the Glass....
Jägermeister, Coconut Rum, Wray & Nephew Overproof Rum, Velvet Falernum, Cinnamon, Pineapple & Lemon, Regans Orange Crisp and Edible Pinecone from the Hunter

Wiki Wiki

21
Wiki Wiki means Fast in Hawaiian...
and that is how this cocktail will go down!
Our exotic concoction of Santa Teresa 1797 Rum, St Remy Signature Brandy, Beefeater Gin, Cruzan Aged Light Rum, Velvet Falernum, and Allspice Dram. Swizzled over Crushed Ice with Passion Fruit, Orange Lime Juices

Seafoam Espresso Martini

19
It’s an Espresso Martini but with a Tiki twist.
Absolut Vodka, Bacardi Spice Rum, House Blended Orgeat and Espresso, Shaken till Frothy, Topped with Sea Foam Cream and Black Lava Salt

Mermaid Margarita

22
Who said Mermaids weren’t real!?? Not us!!
Blue Butterfly Flower Infused Patron Silver Tequila, Lychee Potion, Fresh Lime Agave, Blue Elixir, Drop of Mermaid Tears

Tiny Bubbles

19
Our island vibes inspired Mimosa.
Concocted with Sparkling Rose’ Bubbles and Tonga POG, Passion Fruit. Orange, Guava and Prickly Pear, Garnished with an Orchid

Banana Bread Old Fashioned

21
Yes...it works. Trust us!
Why else would it be on a menu...
Appleton Estate Rum, Jim Beam Bourbon, Giffard Banana, Black Walnut Bitters, 151 Spiked Cherry

Make Mine A Tiki Face

12
For Kids of All Ages!
Colorful Layers of Blue, Pink and Citrus Soda, Shake it up!

Potion #9

15
Yuzu Lemon Potion, Passion, Orange, Guava, Prickly Pear and Exotic Citrus, Soda. Topped with Dragon Fruit
WINE

glass

DOMAIN CHANDON, Brut  18
DAVID BYNUM, Sauvignon Blanc  17
BANSHEE, Chardonnay  18
WHISPERING ANGEL, Rosé of Pinot Noir  14
DAOU, Cabernet Sauvignon  16

BEER

BIG WAVE GOLDEN ALE Big Island  8
BUD LIGHT St. Louis  8
LONGBOARD LAGER Big Island  8
ALMANAC LOVE HAZY IPA 16oz Alameda  12
SAPPORO Japan  8
CORONA Mexico  8

Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.
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<tr>
<th>Rum</th>
<th>ABV</th>
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<tr>
<td>Appleton Estate Signature</td>
<td>18</td>
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<tr>
<td>Appleton Estate Reserve Blend</td>
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<tr>
<td>Appleton Estate Rare Blend 12 Year</td>
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<td>Appleton Estate 21 Year</td>
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<tr>
<td>Clement Rhum Agricole</td>
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<tr>
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<td>Clement VSOP Rhum</td>
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<td>Pusser’s Navy Rum 15 Year</td>
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<td>Santa Teresa 1796</td>
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<td>Don Maderas Cask &amp; Barrel 5+3</td>
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Rum