

# Makai

Island Kitchen & Groggery

## Cocktail Menu

### The 1944 Mai Tai

Victor "Trader Vic" Bergeron, Oakland, California, 1944



Taste the original. Lovingly recreated with a blend of Plantation Xaymaca 100% Pot Still Jamaican Rum and Trois Rivières Ambre AOC Martinique Rum, orgeat, Pierre Ferrand orange curaçao liqueur, simple syrup, and fresh lime juice, served on crushed ice, the 1944 is a tribute to the original Mai Tai, which was conceived and crafted by the legendary Victor Bergeron at his Trader Vic's bar in Oakland, California. **13** With tumbler **28**



### Mr. Makai

Peter Drobac, Makai Island Kitchen & Groggery, 2021

Mr. Makai, at your service. Our signature, "rum forward" cocktail is created for the tiki enthusiasts at the table. A blend of Smith & Cross Jamaican Pot Still, Plantation Barbados 5 Year, and Lemon Hart 151-proof Demerara rums, this concoction is subtly underpinned by our signature dragon fruit ginger syrup, fresh lime and lemon juices, John D. Taylor's Velvet Falernum, Luxardo Amaretto Liqueur, plus a dash of Angostura bitters and absinthe. Served flaming on crushed ice. **16** Served in the Mr. Makai mug, add **35** Mug only **40** Limit 2 drinks and mugs per customer.

### Disgraced Marquis <sup>New!</sup>

Peter Drobac, Makai Island Kitchen & Groggery, 2023

We'll never know why he fell from grace, but does it matter when you pair Labiette Castille Bas Armagnac VS, Plantation 3 Star rum, Licor 43 liqueur, passionfruit syrup, lime juice, grapefruit juice, orgeat, and Peychaud's bitters? Whatever it was, let's raise our glass to second chances, and another round! **14**



### Makai Margarita

Ethan Samuels, Makai Island Kitchen & Groggery, 2020



We like this one so much, we named it after us. If you're looking for the perfect drink to take in a Santa Cruz, California sunset from the wharf, make it a Makai with Luna Azul Tequila, lime Juice, triple sec, Hibiscus-Ginger syrup. Shaken and served on the rocks. **13**

### Scorpion Bowl

Inspired by original recipe of Victor "Trader Vic" Bergeron, circa 1950s



The Scorpion Bowl is a communal experience, so choose your drinking companions wisely. A mix of Denizen Vatted Dark 100-Proof Rum, Denizen Merchant Reserve 8 Year Rum, Plantation Original Dark Rum, gin, orgeat, falernum, and passion fruit, orange and lime juices. Two person minimum. **40**

### The Venus Saturn

J. "Popo" Galsini, 1967



The perfect gin tiki cocktail! As evidence, a California bartender named Popo won the International Bartender's Association World Championship in 1967 with its galactic blend of gin (we use local Venus Gin), passion fruit syrup, fresh lemon juice, orgeat, and John D. Taylor's Velvet Falernum over crushed ice. **13**

### Hawaiian Mai Tai

Inspired by original recipe from the Royal Hawaiian Hotel, Waikiki Beach, Circa 1953



This fruity, tropical twist on Victor Bergeron's original has come to define the Islands. Taste the tradewinds in this perfect blend of Plantation Original Dark aged rum and Plantation 3 Stars rum, pineapple, guava and lime juices, orgeat, and triple sec. **13** With mug **33**

### Triumph & Disaster <sup>New!</sup>

Peter Drobac, Makai Island Kitchen & Groggery, 2023



This year's Makai Cocktail Contest winner! Named after Rudyard Kipling's poem, "If", a heady meditation on composure, self-control and humility. The reading is not required, but once you enjoy the exotic flavors of Koloa Coconut Rum, ube syrup, maraschino liqueur, coconut cream and lime and pineapple juices, your curiosity may get the best of you! **14**

### The Bonzer

Anthony Sitch, Makai Island Kitchen & Groggery, 2022



From the Australian slang meaning "unique" or "extraordinary," it was the name given to the Campbell Brothers' first tri-fin surfboard, developed in 1970. Taste our tribute to originality and innovation with a mix of Lemonhart 1804 Demerara rum, St. Elizabeth's allspice liqueur, John D. Taylor's Velvet Falernum, coconut cream, cinnamon demerara syrup, and lime juice. On the rocks with a lime wheel. **13** Served in the Bonzer Lighthouse mug, add **35** Mug only **40**

### Courageous Koi

Lindsay Taylor, Little Buddy Hideaway, New Jersey



A robust mix of Jack Daniels Tennessee whiskey and Bulleit rye whiskey mellowed by orgeat, lemon juice, simple syrup, and tiki bitters. A tiki drink for those who don't care for sweet tiki drinks. On the rocks. **13**

### Walking Dead

Tad Davis and Christian Williams, Makai Island Kitchen & Groggery, 2020



Guaranteed to make you feel delightfully undead this decadent blend of Plantation 3 Stars rum and Plantation Original Dark aged rum, passion fruit syrup, pineapple juice, triple sec, lemon and lime juices. Served shaken, on the rocks. **13** With mug **33**

### <sup>New!</sup> Golden Ratio

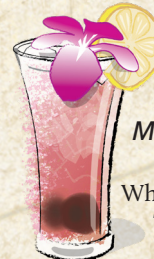
Elliott Humes, Makai Island Kitchen & Groggery 2023



The golden ratio, also known as the golden or divine proportion, is a ratio between two numbers that equals approximately 1.618. That has nothing to do with this stunning cocktail other than the divine part. Featuring Coruba Dark and The Funk Jamaican rums, raspberry syrup, blood orange juice, orgeat, and cinnamon demerara syrup, Pythagorus and DaVinci would have been impressed. **13**

### Dragon's Bite

Kim Will & Peter Drobac, Makai, Island Kitchen & Groggery, 2022



When life gives you lemons, add dragon fruit! This refreshment's got teeth, made with our signature house-made dragon fruit ginger syrup, local distillery Luna Sea Vodka, lemon juice, soda water, and muddled mixed berries. Garnished with a lemon wheel. **13**

### Painkiller

George and Mary Myrick, Soggy Dollar Bar, British Virgin Islands, 1971



Cure what ails ya' with this rich-and-fruity cocktail. The Painkiller consists of Pusser's Royal Navy dark rum, pineapple juice, orange juice, and coconut cream served on crushed ice and topped with grated nutmeg. **14**

### The Unusual Suspects

Peter Drobac, Makai Island Kitchen & Groggery, 2022



In a lineup you'd pick this one for the bold flavors of macadamia nut liqueur, Plantation OFTD and Real McCoy 5 Year rums, St. Elizabeth allspice liqueur and tiki bitters which are paired with classical tropical ingredients like coconut cream, vanilla, pineapple and lemon juices. Served over crushed ice with a pineapple wedge, and topped with nutmeg. **13**

### The Eddie <sup>New!</sup>

Tad Davis, Makai Island Kitchen & Groggery, 2023



If you frequent the North Shore of O'ahu you've heard the phrase "Eddie Would Go," referring to iconic surfer Eddie Aikau, where truth and legend are indistinguishable, and unforgettable. Made with Koloa Dark rum, Giffard Banana de Brasil Liqueur, Amaretto Liqueur, Crème de Cacao, vanilla, orange juice, orgeat, tiki bitters, topped with toasted coconut. Cheers, Eddie. **13**

### Blood Moon

Liam Cox, Makai Island Kitchen & Groggery, 2022



You don't need to wait for a total lunar eclipse to enjoy the sweet, tangy and complex flavors in this stunning cocktail inspired by the juice of the blood orange. With Venus gin, Licor 43 liqueur, Amaro di Angostura liqueur, lemon juice, blood orange juice, pineapple juice, and cinnamon demerara syrup. Garnished with a blood orange slice, a cinnamon stick and fresh mint. **14**

### Punch To The Skull

Anthony Sitch, Makai Island Kitchen & Groggery, 2020



Rumor has it you deserve a good punch! This five-fingered cocktail contains Denizen Aged White Rum, Aperol liqueur, John D. Taylor's Velvet Falernum, Pierre Ferrand orange curaçao liqueur, and fresh lemon juice. Served on the rocks in a goblet glass. **13** For an extra "punch" (16 oz.), you keep the killer skull mug! **23**

### Lychee Martini

Anthony Sitch, Makai Island Kitchen & Groggery, 2020



Simple and transcendent, shaken, not stirred, the Lychee Martini features Tito's Vodka and lychee juice. It's served in a martini glass with succulent lychee fruit. **13**

### <sup>New!</sup> Snake Charmer

Elliott Humes, Makai Island Kitchen & Groggery, 2023



It's not the music that charms a snake; they can only hear low frequency rumbles. It's the skill of the charmer's maneuvers. The same is true here at Makai. Elliott will easily hypnotize you with Bacardi 4 Year Rum, grapefruit juice, honeydew syrup, guava juice, pineapple juice, and a few dashes of Angostura bitters. **14** Served in the Snake Charmer mug, add **20** Mug only **25**

### The Ladybug <sup>New!</sup>

Jeremiah Sheldon, Makai Island Kitchen & Groggery, 2023



According to Norse legend, Thor sent the ladybug, riding on a bolt of lightning, as a gift to earth. Many cultures recognize the ladybug as a symbol of positivity and protection. Our blissful concoction of Ocean Organic Hawaiian Vodka, orgeat, and a blend of pineapple, cranberry, orange and lime juices celebrates good luck and new beginnings. **13**