

FROZEN

OUR FROZEN BASE IS MADE WITH PISCO, INFUSED WITH LEMON GRASS, PISCO, THE NATIVE DRINK OF CHILE, IS A SIMPLE BRANDY MADE FROM LOCAL GRAPES.

- #31** mandarin & liquorice root 11
- #33** ginger, lime, Barritt's Ginger Beer 11
- #35** banana-tamarind-muscavado, Zacapa floater 14
- #37** cucumber & mint 11
- #38** strawberry & passion fruit 11

SHOTS

- #7** gold tequila, muddled peppadew peppers & asian-pepper syrup 7
- #5** spiced rum, passion fruit jello, coconut foam 8
- #9** Hurricane Rum & lime 8

MARTINIS

- #28** Sapphire, ginger, grapefruit, ginger-salt 12
- #21** Ketel One, cucumber, Lillet, lime, pickled red onion 12
- #26** Ketel One, raspberry, yuzu 12
- #22** Ketel One, plum sake, pickled ginger 12

CLUB SERVICE

"CLUB SERVICE," A GENTLEMAN'S WAY TO ENJOY A COCKTAIL.

- #60** Brugal Dark & lime-star anise cola 12
- #62** Patron Silver & guava spiced syrup Fever Tree Bitter 12
- #64** Pimm's #1, lemon, Barritt's Ginger Beer 12

EXOTIC INGREDIENTS, INSPIRED BY DIFFERENT PORTS OF CALL.

- #43 VOYAGES** WAIKIKI
Patron Silver, fresh lime, aji panca pepper, lime sea salt 12
RIMMED WITH OUR HAWAIIAN PINK SEA SALT
- #41** BAJA MEXICO
Sapphire, cucumber, muddled green chilies & lime 12
CHILIES & CUCUMBERS ARE A COMMON PRE-CURSER DRINK TO A BIG NIGHT OUT IN TROPICAL LANDS!
- #42** OKINAWA
Pitu, mango, yuzu coriander 12
YUZU IS AN AROMATIC CITRUS FRUIT NATIVE TO ASIA.
- #46** TAHITI
Knob Creek, mandarin, bay leaf, toasted rice 12
TOASTED RICE KERNELS GIVE IT A NUTTY FLAVOR POPULAR IN BORA BORA.
- #47** ROATAN
Don Q Cristal, soursoop, pineapple, lemon 12
SOURSOOP IS A FRUIT-BEARING EVERGREEN TREE, NATIVE TO MEXICO, CENTRAL AMERICA, AND THE CARIBBEAN

TO SHARE

MOST STYLISH WAY FOR YOUR GROUP TO ENJOY OUR SPIRITS

- #410** Ketel One, fresh lime, mint, rhubarb 65
- #420** Champagne, jasmine, coconut, sake 48
- #440** Montecristo Spice, pineapple, kiwi, ginger 55
- #480** Pitu, spiced passion fruit, muddled ginger 58
- #450** Nigori, raspberries, lemon grass, mango 58

Boat Drinks

- #17** Montecristo Spice, coconut, lemon grass, kaffir lime, coconut nib bitters 12
WE MAKE 5 DIFFERENT BITTERS AT THE HURRICANE CLUB
- #12** Hurricane Rum, lychee, mandarin, house made Oregat 12
CHEF RICHARD LEACH'S MF MAI TAI



SUGARCANE

- #51** Brugal Dark, caramelized pineapple, dark roast curry 12
- #55** Don Q Cristal, sour cherry, red chilies 12
- #14** Brugal Dark, banana-star anise, passion fruit, fresh basil foam 12
MONKEYS LOVE BANANAS
- #58** Brugal Dark, caramelized banana, lime, mint 12

IN THE SHELL

- #73** Knob Creek, fresh lime juice, jicama, cayenne 14
SERVED IN A RED PEPPER SHELL
- #77** Montecristo Spice, coconut, cardamom, passion fruit 15
IN A COCONUT - NOW YOU KNOW WHY WE HAVE HAND DRILLS AT THE BAR
- #71** Don Q Cristal, papaya, ginger, bitter lemon 15
IN A MELON OR PINEAPPLE, DEPENDING WHAT'S IN SEASON

STRONG

IN TRADITIONAL TIKI BARS, TIPPLE IS SERVED BY A 3-TIERED SYSTEM: MILD, MEDIUM, AND STRONG

- #88** MEDIUM
Patron Silver, kalamansi, cinnamon bitters, house made triple sec 12
- #82** STRONG
Knob Creek, thai lime sour, mint 12
- #81** MILD
Ketel One, spiced grapefruit, hibiscus grenadine
- #85** MEDIUM
Ketel One, spiced mango cider, cilantro 12



