

FROZENS

Classic frozen drinks have been neglected for way too long. Piña Coladas and Strawberry Daiquiris are no longer considered a guilty pleasure to be enjoyed on cruise ships and hidden island resorts. Don't be afraid to try your luck.

F1.	Papa Doble	\$14.00
F2.	PK Lei	\$14.00
F3.	Islay Wahine.	\$14.00
F4.	Freddo Corleone	\$14.00
F5.	Kilauea.	\$14.00
F6.	Dark and Frosty	\$14.00
F7.	Miami Vice	\$16.00
F8.	NYPD Blue.	\$16.00
F9.	Lava Flow	\$14.00
F10.	Brazilian Batida	\$14.00

SHAKEN

Because not everything at this bar is served on crushed ice.

SH1.	Bahia Honey Bee*	\$12.00
SH2.	Conquistador*	\$12.00
SH3.	“New York, New York” Sour	\$12.00
SH4.	Guatemala Cooler	\$14.00
SH5.	Jungle Bird	\$12.00
SH6.	Bermuda Sour*	\$12.00
SH7.	Aku Aku Gold Cup.	\$12.00
SH8.	El Niño	\$12.00
SH9.	Infante	\$12.00
SH10.	Blue Garden.	\$12.00
SH11.	Gordon’s Polynesian Breakfast	\$12.00
SH12.	Harvey Wallbanger	\$12.00

STRONG

The following drinks are limited to one per guest. We aim to kill the pain, not bring it. Trust us when we say that you will thank us in the morning.

ST1.	1956 Zombie
ST2.	Cobra
ST3.	Queen’s Park Swizzle
ST4.	Test Pilot
ST5.	151 Colada
ST6.	Reposado Zombie
ST7.	Strong and Stormy
ST8.	Big Bermuda Wave
ST9.	Inglorious Bastard
ST10.	Jamaican Divorce



*Indicates a cocktail made with eggs.
Painkiller uses farm raised, organic eggs in all its cocktails. We will repeat this to you when ordering any cocktail made with egg. We love you that much.

DAIQUIRIS

With several variations hailing from Cuba to Martinique and beyond--we're not talking just rum, lime, and sugar here. The Daiquiri is the mother of ALL rum cocktails. Talk to your bartender, and take a trip around the islands.

D1.	Mary Pickford
D2.	Kapu-Kai
D3.	Cloak and Dagger
D4.	El Alcalde
D5.	Hemingway
D6.	Floridita #5
D7.	Martinique
D8.	Del Monte
D9.	Brooklynite
D10.	Beachcomber
D11.	Mulata
D12.	Deluxe



SWIZZLES

Swizzles are named after the small multi-pronged wooden sticks used to prepare cocktails and punches throughout the Caribbean. They vary from refreshing and fruity to strong and aromatic. Have a discussion with your bartender to decide among some of our favorites.

SW1.	Bermuda Swizzle.	\$12.00
SW2.	Bellissimo #2.	\$12.00
SW3.	Dragon Pearl	\$12.00
SW4.	Spiced Duke	\$12.00
SW5.	Killer Kamehameha	\$13.00
SW6.	Ginger Bahia	\$12.00
SW7.	Nui Nui.	\$13.00
SW8.	Hell in the Pacific.	\$12.00
SW9.	QB Cooler	\$12.00
SW10.	Coronado Luau Special.	\$13.00
SW11.	Singapore Sling	\$12.00
SW12.	Cuban Anole	\$12.00
SW13.	Caribbean Skyrise	\$13.00

FIZZY

Bubbles make everything better...no really, they do.

FZ1.	Improved Planter’s Punch	\$14.00
FZ2.	Kingston Silver Lining*	\$12.00
FZ3.	Dying Bastard	\$12.00
FZ4.	San Juan Breakfast Fizz	\$12.00
FZ5.	Banana Highball	\$12.00
FZ6.	Peach Blow Fizz	\$12.00
FZ7.	Floradora	\$12.00
FZ8.	Golden Rum Royale	\$14.00
FZ9.	Cuba Libre.	\$12.00
FZ10.	Rum-Rum Mule	\$12.00
FZ11.	Dark and Stormy	\$12.00
FZ12.	Wonka Fizz*	\$12.00
FZ13.	Chicago Fizz*	\$12.00
FZ14.	Silver Fox*	\$12.00

STIRRED/SPIRITOUS

For those of us that want to sip on something a bit more serious without being serious.

SP1.	Island Life
SP2.	Dunlop
SP3.	Spiced Old Fashioned
SP4.	Improved Rum Cocktail
SP5.	Black Mamba
SP6.	Jacque Chirac
SP7.	Right Hand
SP8.	LES Luau Mist
SP9.	Rum Revolver
SP10.	Martinique Julep
SP11.	Sonny and Michael
SP12.	Corn, Cacao N’ Oil
SP13.	Fluffy Ruffles
SP14.	Avon Barksdale



CREAMY/RICH

After dinner? Before dinner? You love dessert? These are the drinks for you.

C1.	Golden Cadillac	\$12.00
C2.	Rum Cow.	\$12.00
C3.	The Most Interesting Flip in the World*	\$16.00
C4.	Tyrol	\$12.00
C6.	Ash Wednesday.	\$12.00
C7.	Coffee Cocktail	\$12.00
C8.	Rum Alexander	\$12.00
C9.	Island of Hills*	\$12.00
C10.	Dominicana	\$12.00

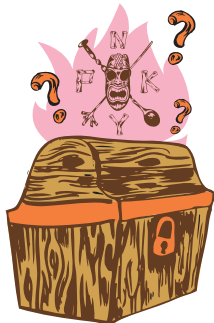
HOT

Being warm is only one component to escaping to that “far away” tropical island in your mind. However, because New York is unpredictable, we offer hot drinks year round.

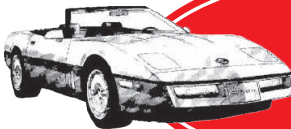
H1.	Hot Mai Tai.	\$12.00
H2.	Hot Zombie	\$12.00
H3.	Winter Sazerac	\$12.00
H4.	Dominican Violet	\$12.00
H5.	Buttered Blackstrap.	\$12.00
H6.	151 Buttered Cider	\$12.00
H7.	NYC Coffee Grog.	\$12.00

PAINKILLER’S CHOICE

Give us free reign to ease your pain.



PAINKILLER



**NO DELIVERY
NO TAKE-AWAY**

**We use 100%
Fresh Juice ONLY**

Tax NOT Included

**PAINKILLER
COUPON**

W/ ANY ORDER

FREE FORTUNE COOKIE
*(Lunch Special not included)
Can't be combined w. other offer*

PAINKILLER

TOP 10 CLASSICS

SCORPIONS

Welcome everyone

Mai Tai

A Trader Vic classic, this cocktail has been embraced and re-interpreted by many. This cocktail should be on everyone's cocktail menu. Ours is a blend of Jamaican rums, lime juice, house-made orgeat and curacao. Mai Tai is Tahitian for "the very best."....\$12



1934 Zombie Punch

Although its exact origins are disputed, the Zombie was made famous by the efforts of Donn Beach. This masterpiece has evolved since its first incarnation in 1934 into a complicated puzzle that has put a permanent hex on both bartenders and Tikiphiles alike. A blend of three rums, fresh lime and grapefruit juices, cinnamon, falernum, grenadine, and absinthe. We strongly advise you to drink and enjoy this VERY slowly. Limit one per guest....\$16



151 Swizzle

This cocktail is a favorite among "Old Fashioned" imbibers. It is a mixture of blended 151 Demerara and Bermuda rums, fresh lime juice, sugar, and a whisper of absinthe finished with grated cinnamon. Limit one per guest....\$16



Piña Colada

Suffice to say that we cannot hide our reverence, our lack of objectivity, and quite honestly—our unalloyed affinity for this cocktail. It is the standard by which we measure all frozen drinks. Aged rum, fresh pineapple (because canned pineapple juice is an atrocity against cocktails) and house cream of coconut... Pay a visit to our website, and you'll see just how seriously we take this drink....\$14



Suffering Bastard

Originally called the "Suffering Bar Steward" (say it fast), this cocktail was born in 1942 at Shepherd's Hotel in Cairo and was originally served as a hangover cure for British officers. It has since evolved to become a most pleasant combination of gin, bourbon, lime juice, fresh ginger, Angostura bitters, and soda. Try our signature Inglorious Bastard for a more potent variation. Take it from us, sometimes it's okay to be a bit of a bastard....\$12



Painkiller

Originally realized at the legendary Soggy Dollar Bar in Jost Van Dyke, this is our namesake. A blend of Virgin Islands rum, fresh juices of pineapple and orange, house cream of coconut, and a healthy dusting of nutmeg. Simply put, it will ease your pain....\$12



Missionary's Downfall

Invented by Don the Beachcomber in 1948, let the mystery of the name be a guide as to what to expect when you imbibe. A frozen blend of silver rum, fresh pineapple, lime, and mint that is lightly sweetened with honey and peach. This cocktail will not lead to your downfall....\$14



Jet Pilot

This "space age" cocktail is a textbook example of the Tiki magic that happens when you find the perfect balance of rums, citrus and sweeteners. A blend of rums, fresh lime and grapefruit, sweetened with cinnamon bark syrup, absinthe and falernum with a dash of bitters. This cocktail is quite complex, to say the least....\$16



Duke's Pearl

You've never heard of this drink? Neither had we until we were enlightened by Jeff Berry, the "historical oracle" of Tiki. This cocktail was invented in 1968 and named for Duke Kahanamoku (Hawaii's godfather of surfing). Aged rum, fresh passion fruit, lime juice, and honey syrup. For something slightly more adventurous, try the Spiced Rum Duke...\$12



Pearl Diver's Punch

Invented by Donn the Beachcomber in 1938. Ours is made with a blend of rums, fresh lime and orange juice, falernum, and honey butter scented with vanilla and allspice. The mystery of Donn Beach's honey butter is perplexing. Its texture and flavor stand alone as a testament to his timeless creativity behind the bar....\$14



Trader Vic's 1946 Scorpion Bowl

Trader Vic is quoted as saying, "...Honolulu's famous Scorpion, a drink which doesn't shilly-shally or mess around in getting you under way." A perfect introduction to the Scorpion style drinks. This is made with Puerto Rican rum, gin, and Pisco lightly blended with fresh lemon and orange juice that is sweetened with orgeat and finished with toasted cinnamon....\$55

1934 Zombie Punch

A blend of rums, fresh lime and grapefruit, and sweetened with cinnamon, falernum, grenadine and absinthe; we strongly advise you to drink and enjoy this VERY slowly. It has the alcoholic equivalent of almost one full bottle of rum and becomes smoother and more complex over time. It is not called the Zombie because of its good looks....\$80

Kapu-Kai Milk Punch

This drink is a literal "treasure" in our eyes. The Milk Punch has been around since colonial America and was believed to have "medicinal" properties. So it should be no surprise that this cocktail was inspired by our friends at Boston's cocktail den "Drink" who enlightened us to the beauty of its preparation. The Tiki classic "Kapu Kai" is simply an over-proof Rum Daiquiri. We apply this technique of cocktail "clarification" and what is left is amazingly complex....\$65

7 Wonders of the World

The classic English Fruit Cup is one of those drinks that can re-define what we consider "refreshing." You may know it better as the official drink of Wimbledon: the Pimm's Cup. First produced in London circa 1832, we offer our own interpretation of this classic served with a Tiki twist. Choose your favorite base spirit. We add fresh guava, pineapple and ginger to our secret blend of 12 different liqueurs, cordials and vermouths and we top it off with soda. God save the Queen....\$55

Sandpiper's Conch

We believe that Tiki and Scotch Whisky should become better acquainted. We are doing our part by blending Scotch, lemon juice, fresh bananas, and house-made star anise syrup. We offer this to you in a conch shell, and we implore you to embrace the Aloha spirit on the Lower East Side....\$55

Jolly Stomper

Our homage to one Rum's classic cocktail techniques. The swizzle is in a class of its own. This SUPER swizzle is made with gin and fresh lime juice sweetened with orgeat, falernum and elderflower liqueur, and it is finished with a float of red wine. Inner-city tropical redefined....\$70

We have recognized that there is a parallel between island cultures, both Polynesian and Old Manhattan. That having been said, Painkiller is an effort to establish a unique style of Tiki. We are not going to be following any guidelines other than the ones that we set for ourselves. We aren't afraid to take a labor intensive approach if the result means that we will be able to serve the best possible cocktail. Our goal (one of many) is to establish a cocktail program that brings the most serious approach to a genre that bartenders around the world have historically been somewhat reluctant to embrace. At Painkiller, we are applying a unique philosophy on drink preparation to the classic fantasy of the polynesian-style cocktail.

We believe that the Tiki bar should be a place where one can glance about the room at any moment and behold a sea of smiling faces. The staff is happy to be there. The guests are happy. The cocktails, the island dress and the music aren't necessarily the only elements that make a Tiki bar a place where we all want to go for an "escape." The PEOPLE make it great. YOU make it great. We are carrying on a tradition. This bar will be doing things differently, but by no means do we intend to do so without showing the reverence and respect that is rightfully due to the Tiki pioneers who have preceded us. We are attempting to do just as Trader Vic and Donn Beach did before us-- make beautiful, delicious cocktails.

We hope that we will be welcomed into the fold as an island outpost amongst the many within the pantheon that we all look towards for an "escape." We promise to always make sure that everything that we prepare for you is made with respect and care. Our vision is practically the same as any of the great Tiki bars: we hope that people will leave our bar with a smile and a sense of happiness. We want people to remember that the island of Manhattan, to us, is the greatest island on Earth. Those individuals that cannot enjoy a tropically inspired oasis on the mean streets of New York City should use their imagination with greater effort. When you are at Painkiller, we do not want to provide you with an escape from where you are; we want to remind you that you are EXACTLY where you want to be.

E Komo Mai Painkiller, Nou Ka Hale. Mahalo 'Ohana,