

It is my pleasure

To offer you these delicious tropical drinks. Some I have gathered from their countries of origin and others are my own personally crafted recipes.

FESTIVE PARTY LIBATIONS

The ancient Polinesians' ceremonial Luau drinks were served in festive communal bowls. We offer our interpretation:

Rum Keg 26.00

(Serves four people)
Pineapple, light and dark rums with apricot and passion fruit flavors.



Scorpion Bowl 26.00

(Serves four people) A festive concoction of rums, fruit juices and brandy with a whisper of almond, bedecked with a flower and served with long straws.

Rum Giggle 20.00

(Serves two people) A combination of light rums, Amaretto and juices. Only for lovers!

Trader Vic's Rum Cup 20.00

(Serves two people) A frosty froth of fine rums, orange, lemon and lime with liquors, served in a Scorpion bowl.

Kava Bowl 26.00

(Serves four people) Light and aromatic rums, fruit juices, grenadine and almond syrups.



Tiki Bowl 18.00

(Serves two people)
A delightful punch of light and dark rums, brandy and almond mixed with orange juice in an earthen bowl supported by three Tikis.



SMALL

For those merry souls who seek and enjoy a really refreshing drink

Trader Vic's Passion Cocktail 7.00

Gin, passion fruit nectar from "down under", and lime make this a smooth refreshing cocktail.



Barbados Cocktail 7.00

A daiquiri made with rum from Barbados.

Trader vic's Cocktail 7.00

A simple rum cocktail.

Siboney 7.00

A great Caribbean cocktail blend of dark rum, passion fruit, pineapple and lemon. Named after the Siboney Indians.

La Florida 7.00

A subtly flavored rum cocktail from La Florida Bar in Havana.

HOME OF THE ORIGINAL Mai tai

In 1944 Trader Vic's concocted a rum drink and served it to a customer who, upon tasting it, said "Mai Tai Roa Ae" which means in Tahitian "Out of this world". The Mai Tai is now the most famous rum drink in the world and you can only get the real McCoy here at Trader Vic's, Home of the



Original Mai Tai. 10.00

OUR SIGNATURE "THE BIG KAHUNA"

A drink made for your beloved restaurant in Los Angeles. This drink resembles the power of the Tikis. Light rums blended with fresh fruit juices, passion fruit, grenadine and brandy.



The Big Kahuna 12.00

Ask your server for the Big Kahuna special

NON-ALCOHOLIC DRINKS

*Many delicious drinks around the world are made without liqueurs and with delicate flavours.
We offer the following:*

No Tai Mai Tai 7.00

Our classic original adapted to perfection.

Kona Cooler 6.00

A zesty fruit cooler.

Soft Bahia 7.00

Creamy pineapple-coconut classic.

Peachtree Punch No 7.00

Peaches, orange juice and coconut cream.



Queen Charlotte Fruit Punch 6.00

A luscious combination of fruit juices.

Coral Reef 7.00

A tropical drink made with strawberries, mango and coconut cream.

Marianas 7.00

Fresh fruits, coconut cream and juices.

Soft Mojito 6.00

A refreshing minty lemonade.

WARM TODDIES

Hot grog has warmed the cockles of many a stout heart for hundreds of years. With this in mind we offer:

Coffee Diablo 7.00

A warm blend of brandy, cinnamon and cloves with aromatic orange liquor and lots of caffeine. It will keep you going.



Coffee Grog 7.00

Hot coffee, strong rum and Grand Marnier flavors infused with cream of coconut. Served in a headhunter's mug.

Kioke Coffee 7.00

A blend of brandy and coffee liquor, topped with heavy cream.

Trader Vic's Hot Butter Rum 7.00

Famous at Trader Vic's for over 50 years. Strong, spiced and not too sweet.

Black Stripe 7.00

Fine Jamaican rum, honey, crushed cherries and spices. Served steaming hot.

Tahitian Coffee 7.00

A delectable blend of rum and coffee with a special cream topping.

Kafe La-Te 7.00

A fine after-dinner drink of strong coffee and rich chocolate combined with brandy.

Irish Coffee 7.00

A great drink for those cool evenings.



AFTER DINNER DRINKS

Those special concoctions which complete a dinner:

Brandy Alexander 8.00

Based on the original Alexander. This was a "Prohibition's" favorite.

Beautiful 8.00

Cognac and Grand Marnier.

Grasshopper 8.00

Keeps you hopping. Light crème de cacao and crème de menthe.



White Cloud 8.00

A delightful concoction of coconut and crème de cacao, laced with vodka.

Nuts and Berries 8.00

Ghamboard, Frangelico and cream.

Tahitian Mudslide 8.00

Gold rum, Baileys, Amaretto, Kahlua and cream.