

SIGNATURES

“LIQUID CULTURE, TELLING STORIES FROM INSIDE YOUR GLASS”

Drawing influence from Hawaii’s fruits, flavours & culture, while giving a nod to some of the most delicious tiki drinks ever invented, El Ta’koy cocktails focus on uncomplicated and delicious drinks that taste like sunshine.

POG ZOMBIE

14.00

Hawaii’s staple mix of passionfruit, orange and guava is jettisoned to fun land with El Ta’koy’s 4 Rum grog, fresh lime & lemon Juices, home-made passion fruit & orange sherbets & falernum, finished with a splash of Absinth for the hula.

HAMAKUA COOLER

12.00

Hamakua, the Banana capital of Hawaii, Banana Spiced Rum, Yellow Chartreuse, lime juice & crème de a banane, shaken with content for our bingo wings.

THE MIX IN MAUI

9.00

We’ve taken a little bit of Maui’s East Asian influence and shaken it with some ‘ono Mexican swagger, Arête Blanco 100% de Agave tequila, Yuzu & Kalamzi juices, orange zest sherbet & agave nectar shaken like a naughty child & served straight up in a coupe.

*no children were harmed in the making of this beverage

POLYNESIA’S DOWNFALL 10.50

A twist on a Don the Beachcomber original, The Missionary’s Downfall, taking 100% de agave Tequila, peach, agave, mint & pineapple, served tall and slushy.

HUA’AI DAIQUIRIS

“FRUIT DAIQUIRI’S DIPPED IN HAWAII”

The king of the rum cocktails takes a thoroughly Hawaiian dip with these short, strong & fruity signature daiquiris, feel free to ask us for something a little more classic.

SPICED MANGO

9.50

Sailor Jerry’s Spiced & Doorly’s 3 Year Rums shaken with mango & lime juice and double strained into a coupe, with a cinnamon sugar rim.

ZINGIBER LOTUS

9.00

Hawaii’s flavours have been influenced by south & east Asia for centuries, we take home made ginger cordial & lychee juice, a touch of lime juice and a healthy measure of 3 year rum, served ice cold and straight up, also works great with your favourite gin.

DAIQUIRI SQUARED

9.50

Want some Daiquiri with your Daiquiri? We take a 3 year Barbadian rum Daiquiri served straight up and add a foam Daiquiri on top!

STRANGE & FRUITY

9.00

This is one is for the beach bums, aged rum, fresh lime juice, maple syrup & fresh pineapple juice shaken hard & served ice cold, garnished with a ménage à trois of cardamon bitters.

TIKI CLASSICS

“TIKI & RUM HISTORY, THROUGH THE EYES OF A BEACH BUM”

Celebrating the much loved and sometimes forgotten world, of Tiki Cocktails.

JUNGLE BIRD

9.00

This lesser-known 1970’s Malaysian tiki classic, takes all the fun of rum, lime, and pineapple, and adds a strong, dry & slightly bitter backbone, Goslings Black Seal Rum, fresh pineapple juice, fresh lime and Campari, shaken and strained over Ice

SATURN

9.50

The Saturn was invented by a Pilipino bartender named J. “Popo” Galsini in 1967. He created the drink for the annual California Bartender’s Guild competition and it won first place. Gin, home-made falernum, lemon juice, home-made orgeat & passion fruit strained over crushed Ice.

PIÑA COLADA

9.00

Brought to life in 1954 at the Caribe Hilton Beachcomber Bar in Puerto Rico by Ramon “Monchito” Marrero, it was an instant hit that he continued to serve until his retirement, some 35 years later. Joan Crawford, Hollywood legend, was said to be a fan, enjoying the drink “better than slapping Bette Davis in the face.

COCKTAILS