

COCKTAILS

Signatures

“Liquid culture, telling stories from inside your glass”

Influenced by Hawaii's fruits, flavours & culture, while giving a nod to some of the most delicious tiki drinks ever invented.

P.O.G PUNCHS

14.50

Hawaii's staple mix of passionfruit, orange and guava, jettisoned to fun land with El Ta'koy's 4 Rum grog, fresh lime & lemon Juices and home-made fruit sherbets & falernum, finished with a splash of Absinth for the hula.....and yes, the umbrella does make it taste better.

HAMAKUA COOLER

13.50

Banana liqueur, Yellow Chartreuse, lime juice & crème de a banane, blended with a splash of Wray & Nephew Overproof, for the pirates.

THE MIX IN MAUI

11.50

We've taken a little bit of Maui's East Asian influence and shaken it with some 'ono Mexican swagger, tequila, yuzu sorbet, orange zest sherbet, agave nectar & fresh lime juice, shaken like a naughty child & served straight up in a coupe.

POLYNESIAN'S DOWNFALL

11.50

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”vv

The king of the rum cocktails takes a thoroughly Hawaiian dip with these short, strong & fruity signature daiquiris.

SPICED MANGO

11.50

Sailor Jerry's spiced rum, Doorly's 3 Year Rum, mango & lime juice, shaken with contempt for your bingo wings, served straight up with a cinnamon sugar rim.

ZINGIBER LOTUS

10.95

Hawaii's flavours have been influenced by south & east Asia for centuries, we take fresh ginger & lychee, 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

10.95

Want some Daiquiri with your Daiquiri? We take a 3 year Barbadian rum Daiquiri served straight with Daiquiri Foam.

STRANGE & FRUITY

9.95

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.

PIÑA COLADA

11.50

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.

SATURN

11.95

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.

JUNGLE BIRD

12.50

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, dark rum, fresh pineapple juice, fresh lime and Campari, shaken and strained over Ice

A discretionary service charge of 12.5% will be added to your bill. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

All prices inclusive of VAT at current rate.

FOOD MENU

SHARING

KAUAI NACHOS 20.0/27.0 served with jalapeños, pineapple, coriander, fresh cheese, lemon cream choose between: chicken annato kalua pork lamb bbq salmon lomi tuna poke roasted mushroom	PU PU PLATE 48.0/38.0 choose between: eggplant empanada, hawaiian fried chicken popcorn, pork chicharon bao , lamb lumpia eggplant empanada, mushroom lumpia, hawaiian cauliflower popcorn, avocado edamame hummus	GUACAPOKE 18.0 choose between: salmon or tuna poke AHI POKE BOWL 16.0 coconut rice, cucumber, edamame, chives, red onion, pickled ginger, avocado choose between: salmon lomi or tuna poke
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TACOS - 2 PER ORDER

all tacos are served with lettuce, guacamole, pickled red cabbage, jalapenos, fresh cheese & coriander

KALUA PORK 15.0 pineapple, lemon cream	CHICKEN ANNATO 14.0 chipotle agave
AHI TUNA POKE 16.0 furikake, wasabi mayonnaise	LAMB BARBACOA 15.0 pineapple chutney, cilantro, lime cream
EL VEGETARIANO 11.0 roasted mushrooms, vegan kimchi, sweet filipino bbq	BABY GEM, PICKLED RED CABBAGE 11.0 avocado salsa kimchi avocado purée. wasabi mayo (ve)

SMALL SNACKS

small bites selection

TUNA & CAVIAR TAQUITOS (2) 10.0 rum chili mayonnaise, coriander	EGGPLANT EMPANADA (2) 12.0 black beans, plantain, tofu
TOFU, KIMCHI TAQUITOS 9.0 chilli mayo, coriander (ve)	HAWAIIAN FRIED CHICKEN POPCORN 13.0 spring onion, sweet-spicy filipino glaze
LOMI SALMON TOSTADA (2) 15.0 tequila cured salmon, avocado, wasabi aioli, lemon cream, ikura	HAWAIIAN CAULIFLOWER POPCORN 11.0 spring onion, sweet spicy filipino glaze (ve)
SEABASS CEVICHE 17.0 edamame, thai chili, coconut, lime	MUSHROOM LUMPIA (2) 9.0 kimchi, chipotle agave
MUSHROOM CEVICHE 11.0 edamame chilli oil lime coconut dressing (ve)	LAMB BBQ LUMPIA (2) 11.0 chilli mayo
SALMON TIRADITO 18.0 salsa quemada, passion fruit vinaigrette	SHRIMP LUMPIA 12.0 green mojo
AVOCADO EDAMAME HUMMUS 10.0 vegetables, togarashi	PORK CHICHARON BAO (2) 17.0 honey miso glaze, crackling

SWEET BITE

BANANA LUMPIA (2) 6.50 banana with chocolate sauce
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