

SHARK SNACKS

Plantaray 3 Star Rum, Espolon Blanco Tequila, Apricot, Coconut, Grapefruit, Lime

\$17/30/62

TRY IT \$14
0% ABV!

PICKLED IN PARADISE

Citadelle Cornichon Gin, Bayab Pineapple Palm Gin, Lo-Fi Dry Vermouth, Velvet Falernum, House Pickle Brine

\$15



ISLAND HEATWAVE

Chipotle infused Siete Misterios Doba Yej, Caravedo Pisco, Ron Colon Banana Oleo, Aperol, Passionfruit, Cane, Lime

\$18

COBRA'S FANG

Appleton 8yr Rum, Breckenridge Rum Cask Whiskey, Lemon Hart 151, Avua Falernum, House-made Fassionala, Allspice Dram, Cinnamon, Orange Concentrate, Absinthe, Lime, Angostura

\$18

TRY IT \$14
LOW ABV!



MAI TAI

Ron Colon High Proof Coffee 111, Rhum Clement Blanc, Pierre Ferand Dry Curacao, Housemade Orgeat, Lime, Mint

\$18

MAKE IT A MIGHTY MAI TAI!
Add El Dorado High Ester Blend + \$4

SINGAPORE SLING

Banana infused Neversink Pigeon Gin, Avua Falernum, Sour Cherry, Clement Bana Canne, Grand Marnier, Benedictine, Lime, Tiki Bitters

\$17



TRY IT \$14
0% ABV!

PIÑA COLADA

Marti Plata Rum, Coconut Rum, Crushed Pineapple, Coconut Cream, Lime, Vita Coco Coconut Water

MAKE IT NAVY STRENGTH!
Add 151! \$4

MAKE IT GRAND!

Add Grand Marnier Cuvée Louis-Alexandre Float! \$4

MAKE IT CAFÉ COLADA!

Add Ron Colón High Proof Coffee Rum Float! \$4

PICKLE PAINKILLER

Marti Plata Rum, Jacob's Pickles Hot Sour Brine, Coconut, Orange, Pineapple

MAKE IT NAVY STRENGTH!

Add 151! \$4

CAIPIRINHA

Leblon Cachaça, Cachaça Amburana, Organic Cane Sugar, Lime

MAKE IT STRAWBERRY OR MANGO! \$2

ADD CACHAÇA FLOAT! \$4

HURRICANE

Bacardi Reserva Ocho, Marti Plata Rum, Passion Fruit, Orange, Pomegranate, Apricot, Organic Cane Sugar, Lime

MAKE IT NAVY STRENGTH!

Add 151! \$4

MAKE IT GRAND!

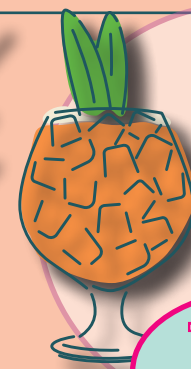
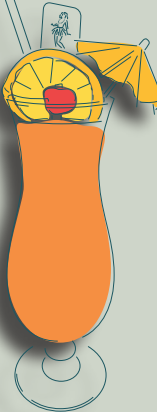
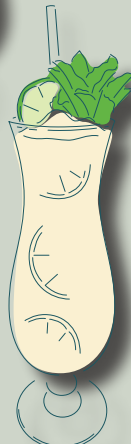
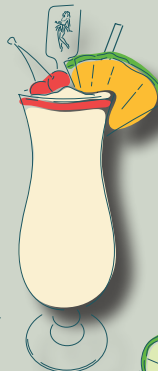
Add Grand Marnier Cuvée Louis-Alexandre Float! \$4

TRY IT \$14
0% ABV!

SEASONAL MARGARITA

ADD ESPOLON TEQUILA OR MONTELOBOS MEZCAL FLOAT! \$4

SIGNATURE FROZEN COCKTAILS...\$17



JUNGLE BIRD

Santa Ana Overproof, Diplomatico Reserva, Campari, Pineapple, Demerara, Lime

\$17

or

\$22

FOR ONE THIRSTY PARROT!

TRY IT \$14
0% ABV!

BLUE HAWAIIAN

Breckenridge Vodka, Mount Gay Silver, Giffard Blue Curacao, Soursop, Pineapple, Lime

\$15



ESPRESSO TIKITINI

Santa Teresa Arabica Coffee, Ron Colon Coffee Infused Rum, Cynar, Faretti Coffee Liqueur, Coconut Palm-Vanilla Syrup, Cold Brew, Mole Bitters, Cacao Nibs, Nutmeg

\$18

MARYS MANGO MUTINY MICHELADA

Dimitri's Bloody Mary Chipotle-Habanero, Mango, Passionfruit, Celery Salt, Chaloula Sweet Habanero, Lime, Montauk Surf Beer

\$14

★ PLANTERAY 3 STAR +\$5 ★



COCONUT GROVE

Coconut Oil-Washed Monymusk, Kalani Coconut Liqueur, Soursop Syrup, Acidified Grapefruit, Kaffir Lime Leaves

18/\$32/\$65



SATURN

Fords Gin, Avua Falernum, Le Orgeat, Passionfruit, Lemon

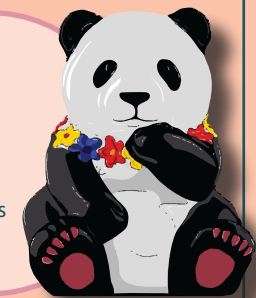
\$17

TRY IT \$14
0% ABV!

MAMBO LASSI

Ginger infused Leblon Cachaca, Mizu Lemongrass Sochu, Vegan Coconut Yogurt, Coconut Milk, Mambo Medley, Cardamom Bitters

\$17



BUBBLES & BREWS

Jacob's Pickles Biscuit Beer\$9
Seasonal Cider\$9
Lunar Passionfruit Hard Seltzer\$12
Montauk Surf Lager\$9
Royal Jamaican Hard Ginger Beer\$9

Pinot Grigio.....\$10
Rose.....\$10
Pinot Noir.....\$11
Prosecco.....\$11

Non-Alcoholic Montauk IPA\$9
Non-Alcoholic Original Sin
Dragon Widow Dragonfruit Cider\$9
Non-Alcoholic Vianda Rose.....\$9
Low-Alcohol Mionetto
Sparkling Wine (1% abv).....\$9

Spill the TIKI TEA

WE WANT TO HEAR FROM YOU!
Share your feedback & enter our monthly \$20 gift card raffle!



HULA OVER FOR FOOD!





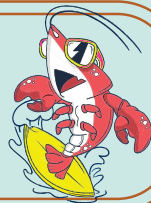
ALL-DAY TIKI SNACKS! \$5



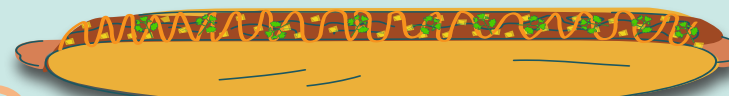
TIKI FRIES!

-NAKED
-CHEESY
OR
-SPAM CHILI AND CHEESE LOADED

SHRIMP CEVICHE
Over Plantain Chips



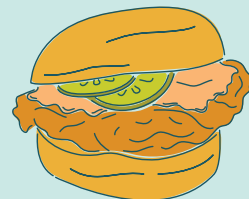
FOOT LONG SPAM & PINEAPPLE
HAWAIIAN CHILI DOG



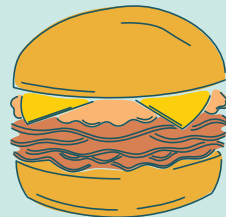
TIKI SANDWICHES!



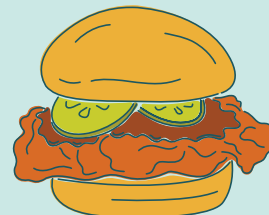
**VOLCANO
CHICK**
Buttermilk Fried Chicken,
Lava Sauce, Pickle Chips



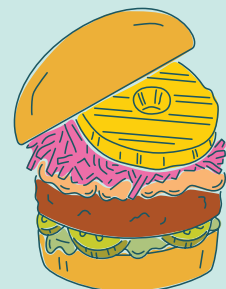
PINK WAVE
Buttermilk Fried Chicken,
Pink Wave Sauce,
Pickle Chips



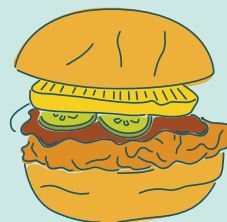
SPAM & CHEESE
Shaved Spam,
Pink Wave Sauce,
American Cheese



HOT HONEY
Buttermilk Fried Chicken,
Honey Nashville Sauce,
Pickle Chips

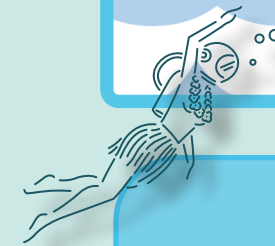


TIKILAFEL **VEGAN**
Sweet & Savory Falafel,
Grilled Pineapple,
Pickled Red Cabbage, Pickle Chips,
Smokey Sunset Vegan Sauce,
Blue Lagoon Vegan Ranch



STIKI TIKI
Buttermilk Fried Chicken,
Shaved Spam, Grilled
Pineapple, Tiki Sauce,
Pickle Chips

NAUTICAL BRUNCH BASH! FRIDAY-SUNDAY 12PM-4PM



COCKTAILS \$15
OR MAKE IT A FISHBOWL \$56

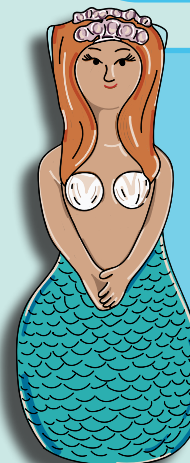
OCEAN LIFE

Neon Seas Japanese Rum, Citadelle Jardin Gin,
Plum Vodka, Manzanilla Sherry, Yuzu Sake,
Lime, Cucumber bitters, Soda



SIREN SONG

Citadelle Rouge Gin,
Combier Strawberry, Aperol,
Vanilla Bean, Orange Acid,
Kalamansi, Sea Salt, Prosecco

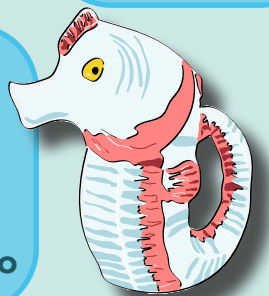


**BOTTOMLESS
BUBBLES**
\$35

*Valid for 1.5 hours

SEAHORSE SPRITZ

Planteray 3 star, Pimm's No. 1,
Lillet Rosé, Hibiscus, Lemon,
Cucumber Bitters, Tonic, Prosecco



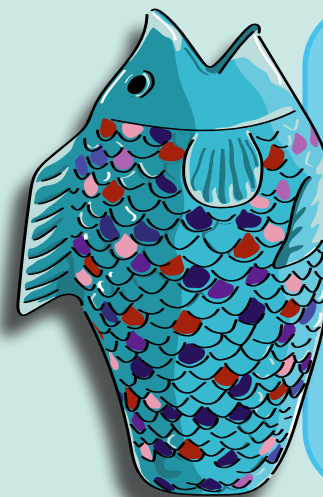
CORAL KISS

Chinola Guava liqueur, Kalamansi,
Passionfruit Popping Boba, Angostura, Prosecco

★ Add a float of Rum-Kissed Planteray 3 stars + \$5 ★

OR ABV-FREE **CORAL CRUSH** \$13/\$48

Guava, Kalamansi, Passionfruit Boba,
Vinada Non-Alcoholic Rose



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