

SHARK SNACKS

Plantaray 3 Star Rum, Espolon Blanco Tequila, Apricot, Coconut, Lime
\$17

TRY IT \$14
0% ABV!

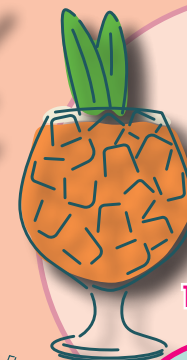


MAI TAI

Ron Colon High Proof Rum, Clément Blanc Agricole Rhum, Dry Curaçao, Lime Housemade Almond Orgeat,
\$18

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

Tiki Chick



JUNGLE BIRD

Hamilton 86 Demerara River, Smith & Cross Jamaican Rum, Campari, Demerara, Pineapple, Lime
\$17 or \$22

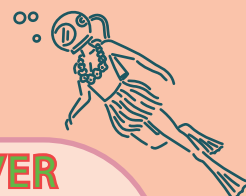
FOR ONE THIRSTY PARROT!

TRY IT \$14
0% ABV!

ZOMBIE

Plantaray OFTD, Lemon Hart 151 Rum, Pomegranate, Cinnamon, Absinthe, Grapefruit, Lime, Bitters
\$18

limit one per guest, per visit



PEARL DIVER

Butter washed Ron Colón High Proof Coffee, El Dorado 12 yr, Allspice Dram, Cinnamon infused Honey, Vanilla Bean, Orange, Lime
\$18/\$32/\$65



CHERRY RUM & COLA

Dos Maderas 5+5, Planteray Coconut Cut & Dry, Tiki Chick's Kola Syrup, Amaro Cio Ciaro, Angostura, Blackstrap Bitters, Cherry Bark Vanilla Bitters
\$16



PICKLE PAINKILLER

Marti Plata Rum, Jacob's Pickles Hot Sour Brine, Coconut, Orange, Pineapple
MAKE IT NAVY STRENGTH!
Add 151! \$4

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



BLUE HAWAIIAN

Altamura Vodka, Diplomatico Planas, Giffard Blue Curaçao, Soursop, Pineapple Juice, Lemon
\$15



CHA CHA CHICA

Chipotle infused Illegal Mezcal Joven, Caravedo Pisco Acholado, Kronan Swedish Punsch, Acidified Tamarind Nectar, Kiwi, Papaya Albumin, Tajin, Mango Brandy Spritz
\$18



COBRA'S FANG

Appleton Signature, Lemon Hart 151, Avua Falernum, Tiki Chick's Fassionola, Allspice Dram, Cinnamon, Orange, Lime, Angostura, Absinthe
\$18

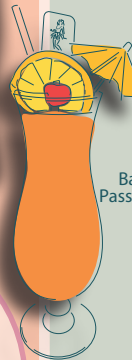
TRY IT \$14
LOW ABV!



CHICKS GO TO MONTAUK

Dos Maderas 5+3 Rum, Kumquat-Golden Kiwi Oleo, Acidified Tamarind Nectar, Montauk Tropical IPA
\$15

TRY IT \$14
0% ABV!



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!

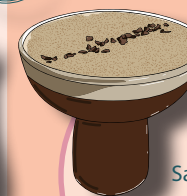
CAIPIRINHA

Leblon Cachaça, Cachaça Amburana, Organic Cane Sugar, Lime
MAKE IT STRAWBERRY OR MANGO! \$2
ADD CACHAÇA FLOAT! \$4



BANANA DAIQUIRI

Saint Benevolence Clairin & 5yr Caribbean, Ron Colón Red Banana Oleo, Giffard Banana, Banana Puree, Coconut Water, Lime
MAKE IT CAFÉ!
Add Ron Colón 111 Coffee Rum Float! \$4



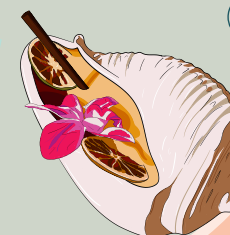
ESPRESSO TIKITINI

Santa Teresa 1796 Arabica Coffee Cask, Giffard Café du Honduras, Cynar, Cold Brew, Vanilla Bean infused Coconut Palm Sugar, Mole Bitters
\$18



SEASONAL MARGARITA

ADD ESPOLON TEQUILA OR MONTELOBOS MEZCAL FLOAT! \$4



BEACH BUMS ARRIVAL FOR ONE THIRSTY BEACH BUM

Ron del Barrilito 3 Star, Trois Rivières Rhum Agricole Blanc 100, Planteray Coconut Cut & Dry, Lychee, Orgeat, Mukrat Aperitif, Lime
ADD A FLOATER OF TROIS RIVIERES RHUM AGRICOLE BLANC \$4

\$22



SINGAPORE SLING

Banana infused Neversink 'Reserve' Barrel-Aged Gin, Grand Marnier, Rhum Clément Bana Canne, Sour Cherry Cordial, Benedictine, Velvet Falernum, Lime, Bitters
\$17

COCONUT GROVE

Coconut Oil washed Monymusk Overproof Jamaican Rum, Kalani Coconut, Soursop, Don Zoilo 15 yr Amontillado, Acidified Grapefruit, Kaffir Lime Leaves
\$18/\$32/\$65



BUBBLES & BREWS

Pinot Grigio.....\$10
Rose.....\$10
Pinot Noir.....\$11
Prosecco.....\$11
Low-Alcohol Mionetto Sparkling Wine (1% abv).....\$9

Jacob's Pickles Biscuit Beer\$9
Seasonal Cider.....\$9
Lunar Yuzu Hard Seltzer\$12
Royal Jamaican Hard Ginger Beer\$9

Destihl Hawaii Five Ale.....\$9
Montauk Tropical IPA\$9
Montauk Watermelon Session Ale\$9
Non-Alcoholic Montauk IPA\$9
Non-Alcoholic Original Sin Dragon Widow Dragonfruit Cider\$9



OCEAN LIFE

Ocean Vodka, Citadelle Yuzu Gin, L' Ocean Agricole, Manzanilla, Yuzu Sake, Nori Seaweed Syrup, Cucumber Bitters, Lime, Soda
\$17



SATURN

Fords Gin, Avua Falernum, Passion Fruit, Lemon El Guapo Orgeat
\$17

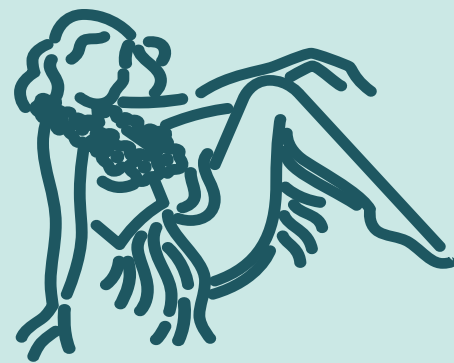
TRY IT \$14
0% ABV!



HULA OVER FOR FOOD!



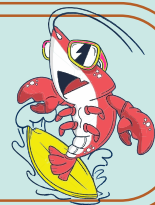
ALL-DAY TIKI SNACKS! \$5



TIKI FRIES!

-NAKED
-CHEESY
OR
-CHILI AND CHEESE LOADED

SHRIMP CEVICHE
Over Plantain Chips



FOOT LONG SPAM & PINEAPPLE
HAWAIIAN CHILI DOG



Tiki Chick

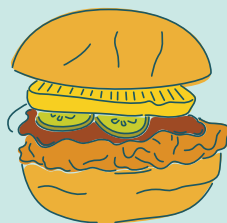
TEAKI TIME

AVAILABLE ONLY FRIDAY-SUNDAY
12:00PM-4:00PM

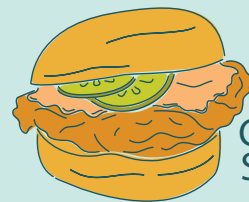
TIKI SANDWICHES!



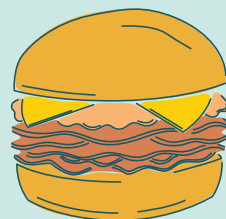
**VOLCANO
CHICK**
Buttermilk Fried Chicken,
Lava Sauce, Pickle Chips



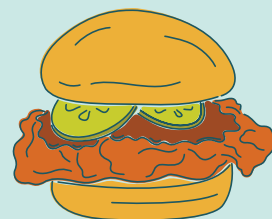
STIKI TIKI
Buttermilk Fried Chicken,
Shaved Spam, Grilled
Pineapple, Tiki Sauce,
Pickle Chips



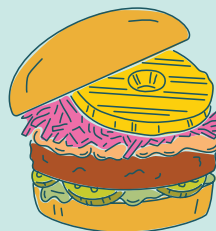
PINK WAVE
Buttermilk Fried
Chicken, Pink Wave
Sauce, Pickle Chips



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



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



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

VEGAN

Sweet & Savory Tower

MINI PINEAPPLE UPSIDE DOWN CAKES

Mini cakes topped with caramelized pineapple,
and a rich, tangy crumb.

CHOCOLATE CHIP COOKIES

Soft-baked, honey-kissed chocolate chip cookies
with buttery edges and melty centers.

PICKLE EGG SALAD SANDWICH

Lesty egg salad with hot sour pickles on soft
texas toast. Rich, creamy, and a little kicky.

SPAM SANDWICH

Griddled Spam & melty white american cheese on
challah, finished with tangy pineapple mayo.

SCONE WITH DRIED FRUITS

Creamy, tender scone studded with golden
raisins, dark raisins, and tart cranberries.

FULL TOWER - \$15 / SAVORY or SWEET PLATE - \$8

