

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

**BLACK STRIPE 7.00**  
Fine Jamaica Rum, Honey, crushed Cherries and Spices .... steaming hot



**TRADER VIC'S HOT BUTTERED RUM 7.00**  
Famous at Trader Vic's for 35 years .... strong, spicy and not too sweet



**COFFEE DIABLO 6.50**

**COFFEE GROG 7.00**  
Hot Coffee, strong Rum fused with Cream of Coconut .... served in a Head-hunter's Mug

**FALKLAND ISLANDS WARMER 6.00**  
A concoction of Drambuie served in the Falkland Islands when those good people have a chill and are upset

**HOT RUM COW 6.00**  
A wonderful nightcap

**SKULL AND BONES 6.50**  
Full-flavoured and invigorating ... to warm the inner man

**NORTHWEST PASSAGE 7.00**  
A salute to Kenneth Roberts who made Hot Grog famous in his immortal book by this name. 151° Demerara Rum

**TAHITIAN COFFEE 6.00**  
A delectable blend of Rum and Coffee with a special Cream Topping

**Weak** *Throughout the world many delightful creations have been made without liquor or with small amounts for flavouring, a few of which I offer here:*

**BANANA COW 7.50**  
For butterflies in the opu

**PINO FRIO (without rum) 6.00**

**PINO FRIO (with rum) 7.50**  
Rum and Pineapple .... refreshing

**QUEEN CHARLOTTE FRUIT PUNCH 6.00**

**RUM COW 6.00**  
Take before or after exposure

**After Dinner** *Those small concoctions which complete a dinner:*

**BRANDY ALEXANDER 6.50**

**BENEDICTINE & BRANDY 6.00**

**CRÈME DE MENTHE FRAPPÉ 6.00**

**GRASSHOPPER 6.00**

**TRADER VIC'S AFTER DINNER 6.00**

**KUMMEL 6.50**

**AMARETTO 6.50**

**KAHLUA 6.50**

**WILLIAM'S PEAR 6.50**

**SAMBUCA 6.50**

**KAFE-LA'TE 6.00**  
A fine after-dinner drink of Strong Coffee and Rich Chocolate combined with Brandy



**WHITE CLOUD 6.00**  
A delightful concoction of Coconut and Crème de Cacao laced with Vodka - a white velvet glove

**IT IS MY PLEASURE  
TO OFFER YOU THESE DRINKS.  
SOME I HAVE GATHERED AT THEIR ORIGIN  
AND OTHERS ARE  
MY OWN CONCOCTIONS.**

**Large** *The ancient Polynesians' ceremonial Luau drinks were served in festive communal bowls. We offer our interpretation of the time-honoured custom:*



**RUM KEG (for four persons) 28.00**  
A potent blend of Light and Dark Rums, and tropical fruits, served in a keg

**RUM GIGGLE (for two persons) 18.00**  
A holiday libation of Light Rums, Amaretto and juices. For lovers only.

**KAVA BOWL (for four persons) 22.00**  
A blend of Rums, Fruit Juices, Grenadine and Liqueurs.



**SCORPION (for four persons) 26.00**  
A festive concoction of Rums, Fruit Juices and Brandy, with a whisper of Almond, bedecked with a flower and served with long straws

**TRADER VIC'S RUM CUP (for two) 18.00**  
A frosty froth of fine Rums, Orange, Lemon and Lime with Liqueurs, served in a scorpion bowl



**TIKI BOWL 16.00**  
A delightful punch served in earthen bowl supported by three Tikis - replicas of authentic Tahitian gods

**Small** *For those who desire a small drink to whet the appetite:*



**TRADER VIC'S DAIQUIRI 8.00**  
A frosted version

**HONOLULU 8.00**  
The Drink of the Islands .... a smooth concoction of Rum and Pineapple with a Lemon accent

**TRADER VIC COCKTAIL 7.00**  
A simple Rum cocktail

**BARBADOS COCKTAIL 6.50**  
A Daiquiri made with fine Barbados Rum

**HAVANA GOLD 6.50**  
A frozen Daiquiri with a dash of Pernod

**BLACK WIDOW 7.00**  
Barbados Rum and Southern Comfort

**GIMLET 7.00**  
Dry Gin and Rose's Lime Juice .... a Monk Antrim Special



**TRADER VIC'S PASSION COCKTAIL 7.00**  
Gin, Passion Fruit Nectar from "Down Under" and Lime make this a smooth and refreshing cocktail

**TAHITIAN GOLD 6.50**  
A Daiquiri-style cocktail made with French Rum and a whisper of Pernod

**LA FLORIDA 7.00**  
A subtly flavoured Light Rum cocktail from La Florida Bar in Havana

**JAMAICA FLOAT 6.50**  
For devotees of fine Jamaica Rum

**SIBONEY 7.00**  
A great Caribbean cocktail named after the original Siboney Indians

**SIEGERT'S BOUQUET 6.50**  
Siegert's Rum of Trinidad with Lemon makes this a tart, yet sweet cocktail

VAT included  
An optional 15% service charge will be added to the bill

# Strong

*Pirates, Buccaneers and Beachcombers never bandy with their drinking. For them we offer:*



**TRADER VIC'S SLINGSHOT 9.50**  
Sloe Gin, Dry Gin, Lime with subtle flavouring .... persuasive ammunition for toppling giants

**DOCTOR FUNK OF TAHITI 9.00**  
A truly tropical drink, originating in Papeete and redolent of Jamaican Rums and Pernod



**SAMOAN FOG CUTTER 12.00**  
A potent vaseful of Rums, Fruits and Liqueurs .... let the drinker beware!

**POTTED PARROT 10.50**  
To smooth your ruffled feathers. "When it's time to go home, the parrot goes with you." Light Rum, Curaçao and Juices



**DOCTOR FUNK'S SON 9.50**  
A chip off the old block

**GUN CLUB PUNCH 9.50**  
Duck Hunter's Special .... a blend of Dark and Light Rums with Fruit Juices

**BARBADOS PUNCH 8.00**  
A simple punch - Barbados Rum makes the difference

**MAI TAI 11.00**  
This means "the best" in Tahitian .... and it is 12-year-old Jamaica Rum makes this so

**BARBADOS RED RUM SWIZZLE 8.00**  
A real Guzzler

**NAVY GROG 10.50**  
A truly great drink .... a blend of Rums and tropical fruits with an accent of Pimento Dram



**TONGA PUNCH 9.00**  
A famous happy mixture that is always a favourite



**KONA SWIZZLE 8.50**  
A blend of Rum, Lime and Liqueur, swizzled to a frost

**RHUM COSMO 8.50**  
Fine Barbados Rum blended with Pineapple and fresh Limes



**STARBOARD LIGHT 8.50**  
A Scotch drink to light your way

**RANGOON RUBY 9.00**  
No sissy drink this .... Vodka with a tang of Cranberries



**MOLAKAI MIKE 9.00**  
Two drinks in one

**KAMAAINA 9.00**  
"Old Timer" to you - Gin with a touch of Coconut



**ZOMBIE 9.50**  
Our version of Don the Beachcomber's original lethal libation .... a real dirty stinker

**SUFFERING BASTARD 9.50**  
A forthright blend of Rums, Lime and Liqueurs with an affinity for Cucumber .... formula from the Sheppard's Hotel in Cairo



**SCORPION 9.50**  
(Individual)  
Honolulu's favourite libation. Light Rums replace the Okolehau and a flower lends enchantment

**TRADER'S STINKER 9.50**  
Menchune's magical blend of Jamaica Rum, Sloe Gin and Grog makes this drink a soothing delight

**MENEHUNE JUICE 9.50**  
A secret blend of Light Island Rum and Nectars. One sip and you may see a Menehune .... the one in your glass is yours to take home



**WAHINE 9.00**  
Rum and Vodka in a perfect blend .... in a ceramic coconut

**QUEEN'S PARK SWIZZLE 10.50**  
Toast of the Caribbean. Dark, rich Rums and tropical fruits make this potent but palatable drink

**BAHIA 9.50**  
A snowy concoction of White Rum with Coconut and Pineapple. Innocent looking, but watch it!

**MAUI FIZZ 8.50**  
Aristocrat of the Islands .... Rum and Pineapple in a cold froth

**LONDON SOUR 8.50**  
If you like Scotch, this is a different way to enjoy it



**TIKI PUKA PUKA 12.00**  
This is strictly on the kini popo .... lavishly served in a crystal bowl with a flower and the scent of Orange Blossoms

**TRADER VIC'S OWN PUNCH 8.50**  
Fresh Fruit, fine Jamaica Rum with a fillip of Almond

**PLANTER'S PUNCH 8.50**  
A tropical tradition .... Jamaica's formula from Montego Bay

**TAHITIAN PEARL 7.50**  
Ambrosia with a pearl!

**TRADER VIC'S GROG 9.00**  
A potent blend of tropical fruits and Jamaica Rum in a man-size goblet

**MUNICH SOUR 8.50**  
Asbach, Uralt, German Brandy at its best

**PEACHTREE PUNCH 9.00**  
A fishbowl of a drink with Light Rum, flavour of Peaches and Oranges, and a soft southern whisper of Coconut is .... oh so peachy keen!



**TOKYO SOUR 8.50**  
Fine Japanese Whisky, touched with Italian Liqueur and Almond

**EASTERN SOUR 8.50**  
A magnificent drink .... fine Bourbon with crushed Orange, Lemon and Ice

**POGO STICK 8.50**  
A refreshing blend of Gin with Pineapple and Grapefruit Juice .... a real romper

**TORONTO SOUR 8.50**  
If you like Canadian whiskies this is a different way to enjoy it

**TUTU RUM PUNCH 8.50**  
The grandparent of all Rum drinks

**HONI HONI 8.50**  
Here's a Bourbon drink with the spice of the Islands all wrapped into one



**PASSION PUNCH 8.50**  
A robust libation with the opulence of "Down Under"

**SHINGLE STAIN 8.50**  
This will have you dancing on the roof

**TORTUGA 9.00**  
Sir Henry Morgan's Own - rugged but right

**RAFFLES BAR GIN SLING 9.00**  
From Singapore .... Gin, Lime, Liqueurs and Ginger Beer makes this outstanding

**SINGAPORE SYMPHONY 18.00**  
A concoction of Lime, Passion Fruit, Pineapple, Golden Rum and Gin will put a touch of passion in your life!