

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) 26.00
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 7.00
A frosted version

HONOLULU 7.00
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 10.00
A potent vaseful of Rums, Fruits and Liqueurs let the drinker beware!

POTTED PARROT 9.50
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 9.50
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 8.50
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

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



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

QUEEN'S PARK SWIZZLE 9.50
Toast of the Caribbean. Dark, rich Rums and tropical fruits make this potent but palatable drink



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

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



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

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



TIKI PUKA PUKA 10.50
This is strictly on the kini popo lavishly served in a crystal bowl with a flower and the scent of Orange Blossoms

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

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

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

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

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

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

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



TAHITIAN PEARL 7.50
Ambrosia with a pearl!

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!

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!



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