

Exceptionally Strong Cocktails



Navy Grog

Worthy of a seafaring officer! A blend of multiple rums including navy strength pure pot still Jamaican rum and fortified with pimento dram and fresh lime and grapefruit juice. \$16

Sea Legs

All navy strength spirits. Pure pot still Jamaican rum, rum agricole, and Plymouth Gin. Made smooth with cinnamon, grapefruit, and lime. Life on the open sea can be treacherous... This will steady the wayward soul. \$17

Steve's Rum Barrel

Every legendary tiki bar offered their own version of a hearty blend of rums and fruit juices, and each one was a lesson in mystery and potency. Here we celebrate the version offered by Steve Crane at his legendary Beverly Hills hotspot, The Luau. As Steve himself said, "Before ordering a third one, better check with your insurance man." \$17



Alkala's Rum Barrel

Speaking of hearty blends! This trio of cask strength spirits is fit for our house deity, Alkala! He loves rum. He also loves his rum lovingly intertwined with a mix of ingredients we dare not share. For if the recipe were to fall in the wrong hands, Alkala would show no mercy! \$18



Zombie

Donn's original lethal libation is a flawless study in balance, depth of flavor, and the precise execution of an almost impossible amount of rum with a hint of spice and citrus. A limit of two is in place for your own protection. \$18

Le Fantôme

A towering blend of high proof rums from Martinique, grapefruit liqueur, champagne, fresh citrus and absinthe give only slight comfort to the terrors induced by Le Fantôme! A limit of two is necessary!! The last person to drink three was cursed by its voodoo, and was never seen again... \$22

Cocktails To Share

Luau Scorpion

A journey for at least four brave explorers! A sprawling combination of aged rum, London dry gin, brandy, orgeat, and demerara cordial, accompanied by the juice of lime and orange. \$45

Alkala the Fierce

Chai-infused-bourbon meets aged and dark rum, vanilla, pimento dram, and orgeat. Beware the anger of our Idol, Alkala! For he is merciless when enraged! \$45



FALSE IDOL

SAN DIEGO, CALIFORNIA

Mai Tai

The elegance and simplicity of this iconic beverage shows that rich flavorful rums need only the most gentle of accessories (dry curacao, fresh lime, and orgeat) to achieve perfection. Trader Vic's masterpiece. \$14



Mai Sha Roa Na

Blended Jamaican rum, madeira, banana liqueur, vanilla macadamia nut cordial, brightened with fresh lemon. There's more than one way to showcase a great rum. \$14

151 Swizzle

Overproof black Demerara rum, fresh lime, and sugar, spiced with Angostura bitters and Herbsaint. Don the Beachcomber's extra crisp, simple and frosty spin on the Planter's Punch. \$13



Chartreuse Swizzle

A generous splash of herbaceous Green Chartreuse rounded with falernum, pineapple and a bit of fresh lime. From Marcovaldo Dionysos of San Francisco's Smuggler's Cove. \$15

Pearl Diver

A blend of two aged rums, orange, lemon, spiced bitters, and our version of Don's Gardenia Mix - a spiced butter cordial. "Plenty of lung capacity required for this one."
- Kon Tiki, 1962 \$13



Polynesian Forty Niner

Orange-chai-infused-bourbon, pear brandy, lemon and orange, rounded with Don's decadent Gardenia Mix. You'll find gold in these treacherous waters. \$14

Singapore Sling

London dry gin, Cherry Heering, Benedictine, sparkling water, fresh lemon and a dash of bitters. The tall fizzy thirst-quenching classic from the Raffles Hotel, circa 1915 \$13



Shelter Island Sling

Rhum agricole blanc, London dry gin, Fruitlands Passion Fruit and Guava Ale, Creme de Cassis, Benedictine, and fresh lemon. Dry, tropical and truly refreshing - A proper dedication to all things San Diego! \$14

Eastern Sour

Japanese whisky, orgeat, squeezed-to-order lemon and orange. The Whisky Sour made exotic through the able hands of Trader Vic. \$13



Ode to Okolehao

Bourbon, vanilla macadamia nut cordial, squeezed-to-order lemon and orange. "Keep away from the okolehao. A few gulps, and you hit the ceiling of eternity." - Charlie Chan \$13

Demerara Dry Float

Deep, rich 8 year old Demerara Rum, Maraschino Liqueur, passion fruit, and lots of fresh lime. Served with a "Side of Danger." Another classic from Don the Beachcomber... Crisp, tropical, and dangerous!! Beware!! \$14



Enigma de Muerte

Blanco tequila, lime, Maraschino Liqueur, and passion fruit, lengthened with fresh lime. Con costado de peligro! \$14

Coronado Luau Special

Blended lightly aged rum and black rums are combined with brandy, dry curacao, orgeat, lemon and orange. An original from the long lost Luau Room, right here in San Diego's famous Hotel Del Coronado \$14



Overproof blanco tequila and a blend of light and dark rums meet fresh citrus juices, cinnamon and Agua Fresca de Tamarindo to create the ideal Baja refresher. \$14

El Especial

Saturn

London Dry Gin, Lemon, Orgeat, Falernum, and Passionfruit. J. "Popo" Gallini's brilliant drink won him the 1967 IBA World Cocktail Competition... Every bartender's dream: win a competition with a cocktail destined for greatness. \$13



Hyperion

Some day we may colonize a distant moon... For now, we drink on Saturn's moon. Pisco, Cachaca, citrus, tropical fruit and spice. \$13

Doctor Funk

A healthy dose of full-bodied Jamaican black rum, Herbsaint, grenadine, fresh lemon, and fresh lime. This prescription will cure any infirmity, as well as restore loss of mind from the heat! Good thing the doctor is always in. \$15



Doctor Wayne

Plenty of rich and funky Jamaican Rum pairs with creme de cacao, fresh citrus, spiced bitters, and Absinthe. The doctor will be with you shortly. \$15

Tradewinds

A blend of aged and black rums, apricot liqueur, coconut cordial, then made crisp with lashings of fresh lemon. Hailing from Jamaica, circa 1970's \$13

Lona, Pearl of the Night

A blend of aged and black rums, lychee liqueur, Aperol, coconut cordial, and plenty of fresh lemon juice. A delicious fruit-forward journey to distant ports. \$13



Port Au Prince

Aged Haitian Rum, falernum, and brightened with fresh lime and pineapple juice, complemented gracefully by spiced bitters. The Pride of Hispaniola! \$13



Port of Spain

Aged Trinidadian rum, brandy, Licor 43, Amaro Di Angostura, pineapple and lime. Just one sip and you'll hear the steel drums at Carnival! \$13

Sidewinder's Fang

A blend of aged rums, passion fruit, lime, orange, and a touch of seltzer water. Bright, crisp, tropical, & delicious! The star of the menu at the legendary Lanai in San Mateo, CA. \$14



Panther's Fang

Rhum agricole blanc is blended with rich and funky Jamaican rum, passion fruit, honey, orange, lime, and sparkling water. Our interpretation of a drink originally featured at the Barefoot Bar in San Diego's former Vacation Village Hotel. The drinker was promised "Sheer Jungle Madness" \$14

Three Dots and a Dash

A pairing of Guyana and Martinique rums, pimento dram, falernum, spiced bitters and the juice of lime and orange. The classic, heavily spiced war-time dedication from Don the Beachcomber. Morse code for "Victory" \$14



Victory on the Red Sea

Aged agricole and Jamaican rum, lime, orange, ginger, pimento dram, falernum, and Fernet Branca. A panoply of spices make everything nice in this drink inspired by the red sea spice routes. \$14

Tonight or Never

A mysterious blend of potent rums, honey, and lush fresh citrus and pineapple juices from the beloved and lamented Islands Bar at San Diego's Hanalei Hotel. Now reborn as the Crowne Plaza and home to the largest annual tiki gathering on earth. Tiki Oasis! \$13



Hanalei Nights

Rye, Stiggins Pineapple Rum, a series of fresh citrus juices, bitters, passion fruit, and honey. Our tribute to the former glory of San Diego's Hanalei Hotel \$13

Bourbon Special

Buffalo Trace Bourbon, falernum, lime, and ginger beer. One of Mr. Crane's finest efforts - a Buck gone Tiki! \$13



Eureka Punch

Aged rum, Yellow Chartreuse, lemon, honey, ginger beer, spiced bitters. Lively, yet with depth of character from the rich herbs and ginger bite. \$14

FALSE IDOL

Inquire with staff about souvenir glassware