



DON'S TIKI HUT

DAIQUIRI NO. 1

The simplest and arguably most enduring of all tiki cocktails.

Lightly aged blended rum, fresh lime juice, demerara syrup.

PAPA DOUBLE DAIQUIRI

Created at the El Floridita, Havana for Ernest Hemingway who frequented the bar in the 1930s and preferred a double shot.

Lightly aged blended rum, pink grapefruit juice, fresh lime juice, maraschino liqueur, demerara syrup, maraschino cherry.

EL PRESIDENTE

Created by Eddie Woelke in the 1920's at the Havana Jockey Club to please American tourists who flocked to Cuba during prohibition to drink legally. Named in honor of Presidente Gerardo Machado.

Lightly aged rum, blanc vermouth, dry curaçao, grenadine.

SHRUNKEN SKULL

Daiquiri meets tiki, served in a scary tumbler.

Demerara rum, gold rum, fresh lime juice, grenadine.

PORT AU PRINCE

Haiti's capital city and a classic early tiki cocktail, invented by Don the Beachcomber, circa late 1930's.

Aged Haitian rhum, pineapple juice, fresh lime juice, falernum, demerara syrup, grenadine, bitters.

MAI TAI

Victor Jules Bergeron (aka Trader Vic) famously told the story of how he created this cocktail in 1944 at the service bar of his restaurant in Oakland. After mixing the concoction, he handed it to Ham and Carrie Guild, his friends from Tahiti. Carrie took one sip and proclaimed: "Mai Tai - Roa A'é," which means "Out of this world - the best" in Tahitian. And thus the most iconic of all tiki cocktails was born.

Aged Jamaican rum, dry curaçao, fresh lime juice, orgeat, demerara syrup.

JACK ROSE

A pre-tiki cocktail from the 1920's. It appeared in Hemingway's *The Sun Also Rises*, in which Jake Barnes, the narrator, drinks a Jack Rose in the Crillon Paris hotel bar while awaiting the arrival of Lady Brett Ashley. It was also a favorite drink of John Steinbeck.

Apple brandy, grenadine, fresh lemon juice.

JUNGLE BIRD

Created by Jeffrey Ong at the Kuala Lumpur Hilton, circa 1978. Sort of like a Tiki Negroni.

Pineapple juice, black blended rum, Campari, fresh fresh lime juice, demerara syrup.

MUNDO PERDIDO

Spanish for "lost world" and the name of the largest known Mayan ceremonial complex. Also a great cold weather holiday cocktail.

Black blended rum, apple brandy, demerara syrup, cinnamon, fresh lemon juice.

PLANTERS PUNCH

The grandfather of all tiki cocktails with a widely debated history rooted in the plantations of colonial Jamaica. It's become more of a class of drink than a set recipe, intended to be riffed on. My version is an homage to my beloved dad and his crazy cadre of friends who would return from their legendary vacations in Puerto Rico with a similar recipe that became a staple of their weekend parties.

Puerto Rican aged rum, Jamaican aged rum, pineapple juice, fresh lime juice, grenadine, allspice dram, orange bitters, maraschino cherry.

JET PILOT

1958: The Golden Age of Tiki is at its peak. Hollywood socialite Steve Crane (Lana Turner's ex-husband) introduces the Jet Pilot cocktail at his Luau restaurant in Beverly Hills. Inspired by the Test Pilot cocktail invented in 1941 by Don the Beachcomber.

Overproof dark rum and gold rum, pink grapefruit juice, lime juice, cinnamon, absynthe, bitters, falernum.

HOTEL NACIONAL SPECIAL

A special daiquiri and the signature cocktail at Havana's finest luxury resort in the 1930s. Perched on a hill in the center of Havana with a commanding view, it was frequented by stars, heads of state and infamous mobsters like Meyer Lansky and Lucky Luciano.

Aged rum, pineapple juice, apricot brandy, lime, bitters.



DON'S TIKI HUT

MARY PICKFORD

Actress, producer, screenwriter, film studio founder, wife of Douglas Fairbanks and the namesake of this classic prohibition era cocktail.

Lightly aged rum, pineapple juice, maraschino liqueur, grenadine, fresh lime juice, allspice dram.

PAINKILLER

Created in the 1970s by Daphne Henderson at the Soggy Dollar Bar in the British Virgin Islands. The bar had no dock on the beach, thereby forcing patrons to disembark their boats directly into the shallows and pay with soggy dollar bills.

Demerara and Jamaican aged rums, pineapple juice, coconut cream, orange juice, shaved nutmeg.

SINGAPORE SLING

Invented by Ngiam Tong Boon at the Raffles Hotel, Singapore in the early 1900s.

London dry gin, cherry liqueur, benedictine, triple sec, pineapple juice, fresh lime juice, grenadine, bitters.

GOLDEN GUN

A tiki revival cocktail from the twenty first century.

Blended aged rum, blended lightly aged rum, apricot brandy, grapefruit juice, fresh lime juice, demerara syrup, bitters.

SCORPION

The tiki predecessor to the Brass Monkey.

Gold rum, cognac, orange juice, fresh lemon juice, orgeat.

NAVY GROG

Frank Sinatra's go-to drink when hanging out with the Rat Pack at the Don the Beachcomber restaurant in Palm Springs. Phil Spector infamously consumed at least two Navy Grogs at the Beverly Hilton Trader Vic's, without eating any food, the night he later killed actress Lana Clarkson.

The original Navy Grog was invented in 1740 by British Vice Admiral Edward Vernon, who was nicknamed "Old Grog" because of a cloak he wore made of grogram cloth.

Aged rums, pink grapefruit juice, fresh lime juice, demerara syrup, honey.

TRADER VIC'S GROG

Fruiter than the Navy Grog and a classic in its own right.

Overproof dark rum, pineapple juice, fresh lemon juice, passion fruit, bitters.

DOCTOR FUNK

Long before George Clinton was born, Dr. Bernhard Funk migrated from Germany to Samoa, where he befriended the novelist Robert Louis Stevenson -- presiding over Stevenson's death bed in 1894. The doctor famously concocted a "medicinal tonic" of absinthe, lime and seltzer that became known throughout the region.

In the 1930s, Don the Beachcomber and Trader Vic both created legendary cocktails named Doctor Funk which were based on his notorious potion. It remains the only classic tiki cocktail that actually has its origins in the South Pacific.

Blackstrap rum, absinthe, fresh lemon juice, fresh lime juice, demerara syrup, grenadine.

THREE DOTS AND A DASH

Morse code for "Victory" indicating the letter V and the first four notes of Beethoven's Fifth Symphony. Also a WWII era tiki cocktail.

Agricole rum, blended aged rum, fresh lime juice, orange juice, honey, falernum, allspice dram, bitters. Topped with three cherries (the dots) and a pineapple chunk or frond (the dash).

PUPULE (AKA NUI NUI)

A 1930's tiki classic from Don the Beachcomber.

Column still aged rum, fresh lime juice, orange juice, cinnamon, vanilla, allspice dram, orange bitters.

FOG CUTTER

Trader Vic's second most famous cocktail next to the the Mai Tai. Introduced in the 40's at his original Oakland restaurant. Vic's description of the drink on the menu read: "What a sneaker - positively only two to a person; really, I don't see why people buy them."

Lightly aged rum, pisco, London dry gin, dry curaçao, Amontillado sherry, fresh lemon juice, orgeat.

HAWAIIAN SUNSET

Tiki on the Las Vegas Strip, circa 1966. Esquivel and his orchestra headline at the Stardust Lounge, while the hotel's iconic Aku Aku Polynesian restaurant introduces the Hawaiian Sunset.

Vodka, fresh lemon juice, fresh lime juice, orgeat, grenadine. Straight up, ace high.