

HAPPY HOUR SPECIALS!

MONDAY - FRIDAY 3-6 PM
\$2 OFF BEER, WINE, &
OUR SIGNATURE COCKTAILS AND
SELECTED PUPUS!

Makai
Island Kitchen & Groggery

Voted **BEST RESTAURANT**
IN SANTA CRUZ
BEST ON THE WHARF
BEST CRAFT COCKTAILS
BEST PATIO/PARKLET
& BEST BARTENDERS
—SENTINEL READERS CHOICE 2024

Makai Margarita

Ethan Samuels,
Makai Island Kitchen &
Groggery, 2020

We like this one so much, we named it after us. If you're looking for the perfect drink to take in a Santa Cruz, California sunset from the wharf, make it a Makai Margarita with Luna Azul Tequila, Lime Juice, Triple Sec, and Hibiscus-Ginger Syrup. Shaken and served on the rocks.

14



Mr. Makai

Peter Drobac,
Makai Island Kitchen & Groggery, 2021

Mr. Makai, at your service. Our signature, "rum forward" cocktail is created for the tiki enthusiasts at the table. A blend of Smith & Cross Jamaican Pot Still, Planteray Barbados 5 Year, and Lemon Hart 151-proof Demerara rums, this concoction is subtly underpinned by our signature Dragon Fruit Ginger Syrup, Fresh Lime and Lemon Juices, John D. Taylor's Velvet Falernum, Luxardo Amaretto Liqueur, plus a dash of Angostura Bitters and Absinthe. 17 Served in the Mr. Makai mug, add 40 Mug only 45 Limit 2 drinks and mugs per customer.

X Marks The Spot *New!*

Angelica Jaramillo,
Makai Island Kitchen &
Groggery, 2025

A treasure worth seeking, this bold elixir leads you straight to liquid gold. Dr. Bird Jamaican Rum sets the course with rich, tropical depth, while Triple Sec and lime add a zesty twist. The real prize? A sultry swirl of tamarind syrup, balanced by a crisp cucumber & Tajin finish. Follow the map—your reward awaits 15



Landlubber's Delight

Scout West, Makai Island Kitchen & Groggery, 2024

For those longing for the taste of a tropical sea without leaving the shore! Made with Bulleit Bourbon, Pineapple Juice, Orange Juice, Lemon Juice, Amaretto, Macadamia Nut Liqueur, Cinnamon Demerara Syrup, Egg White, and Tiki Bitters. 14



Squid Ink *New!*

Lucas Borg,
Makai Island Kitchen &
Groggery 2025

Why did the squid ink? One sip, and you'll understand. Probitas Rum and Giffard Banana Liqueur draw you in with tropical warmth, while Coconut Cream and Macadamia Nut Liqueur add a silky, nutty embrace. Just when you think you're safe, a float of Lemon Hart 1804 Rum releases a dark, swirling "ink" through the depths. Deliciously daring, unapologetically bold. 14



Triumph & Disaster

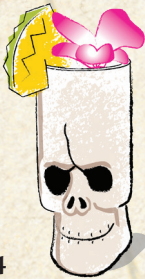
Peter Drobac, Makai Island Kitchen & Groggery, 2023

Named after Rudyard Kipling's poem, "If"—a heady meditation on composure, self-control and humility. The reading is not required, but once you enjoy the exotic flavors of Koloa Coconut Rum, Ube Syrup, Maraschino Liqueur, Coconut Cream and Lime and Pineapple Juices, your curiosity may get the best of you! 15

Skeleton Key

Elliott Humes,
Makai Island Kitchen & Groggery, 2024

Unlock a world of bold flavors and adventurous spirits, including Appleton Estate Signature Rum, Aperol, Smith and Cross Rum, John D. Taylor's Velvet Falernum, Blood Orange Juice, Guava Juice, Orgeat, Demerara Syrup. 14 With mug 34



Blood Moon

Liam Cox, Makai Island Kitchen & Groggery, 2022

You don't need to wait for a total lunar eclipse to enjoy the sweet, tangy and complex flavors in this stunning cocktail inspired by the juice of the blood orange. With Venus Gin, Licor 43 Liqueur, Amaro di Angostura Liqueur, Lemon Juice, Blood Orange Juice, Pineapple Juice, and Cinnamon Demerara Syrup. 15



Hula Berry

Jeremiah Sheldon,
Makai Island Kitchen & Groggery, 2023

The lips and hips don't lie. This one is fun and delicious, made with Ocean Vodka, Giffard Banana Liqueur, Lemon juice, Pineapple Juice and Blueberry Syrup. 15

The Bonzer

Anthony Sitch, Makai Island Kitchen & Groggery, 2022

From the Australian slang meaning "unique" or "extraordinary," featuring a mix of Lemonhart 1804 Demerara Rum, St. Elizabeth's Allspice Liqueur, John D. Taylor's Velvet Falernum, Coconut Cream, Cinnamon Demerara Syrup, and Lime Juice. 15 Served in the Bonzer Lighthouse mug, add 40 Mug only 45



The Unusual Suspects

Peter Drobac, Makai Island Kitchen & Groggery, 2022

In a lineup you'd pick this one for the bold flavors of Macadamia Nut Liqueur, Planteray OFTD, Real McCoy 5 Year Rum, St. Elizabeth Allspice Liqueur and Tiki Bitters which are paired with classical tropical ingredients like Coconut Cream, Vanilla, Pineapple and Lemon Juices. Served over crushed ice, and topped with grated nutmeg. 14



Jamaican Rum Punch *New!*

Jamaica, mid 1600s

A classic with centuries of history, Jamaican Rum Punch follows the old Caribbean rhyme: "One of sour, two of sweet, three of strong, four of weak." This time-honored elixir blends bold Jamaican rum, zesty lime, and tropical fruit juices, balanced with a touch of sweetness—smooth, refreshing, and dangerously easy to sip. 17



The Ladybug

Jeremiah Sheldon,
Makai Island Kitchen & Groggery, 2023

According to Norse legend, Thor sent the ladybug, riding on a bolt of lightning, as a gift to earth. Many cultures recognize the ladybug as a symbol of positivity and protection. Our blissful concoction of Ocean Organic Hawaiian Vodka, Orgeat, and a blend of Pineapple, Cranberry, Orange and Lime Juices celebrates good luck and new beginnings. 14



Zombie

Don the Beachcomber, 1934

This legendary cocktail is famous for its ability to "revive the dead" due to its strong and refreshing nature. Hamilton Beachbum Berry Zombie Blend, John D. Taylor's Velvet Falernum, Cinnamon Demerara Syrup, Lime Juice, Grapefruit Juice, Grenadine, Absinthe & Angostura Bitters. 14

Scorpion Bowl

Inspired by original recipe of Victor "Trader Vic" Bergeron, circa 1950s

The Scorpion Bowl is a communal experience, so choose your drinking companions wisely. A mix of Denizen Vatted Dark 100-Proof Rum, Denizen Merchant Reserve 8 Year Rum, Planteray Original Dark Rum, Gin, Brandy, Orgeat, John D. Taylor's Velvet Falernum, and Passion Fruit, Orange and Lime Juices. Two person minimum. 50



Smokin' Cannon

Angelica Jaramillo,
Makai Island Kitchen & Groggery, 2024

A bold fusion of fire and finesse, Smokin' Cannon strikes with smoky mezcal and crisp Coppali White Rum, loaded with the vibrant flavors of blood orange, dragon fruit, and guava. A touch of Maraschino Liqueur and John D. Taylor's Velvet Falernum deepens the intrigue, while agave and Angostura Bitters steady the shot. Smooth, smoky, and ready to fire. 15 Served in the custom mug, add 40 Mug only 45



The Venus Saturn

J. "Popo" Galsini, 1967

The perfect gin tiki cocktail! As evidence, a California bartender named Popo won the International Bartender's Association World Championship in 1967 with its galactic blend of Gin (we use local Venus Gin), Passion Fruit Syrup, Fresh Lemon juice, Orgeat, and John D. Taylor's Velvet Falernum over crushed ice. 14



Painkiller

George and Mary Myrick,
Soggy Dollar Bar, British Virgin Islands, 1971

Cure what ails ya' with this rich-and-fruity cocktail. The Painkiller consists of Pusser's Royal Navy dark rum, pineapple juice, orange juice, and coconut cream served on crushed ice and topped with grated nutmeg. 14



Hawaiian Mai Tai

Inspired by original recipe from the Royal Hawaiian Hotel, Waikiki Beach, Circa 1953

Taste the tradewinds in this perfect blend of Planteray Original Dark Aged Rum and Planteray 3 Stars Rum, Pineapple, Guava and Lime Juices, Orgeat, and Triple Sec. 14 With mug 34



Purple Haze

Angelica Jaramillo, Makai Island Kitchen & Groggery, 2024

The mixture creates a striking purple hue, reminiscent of the psychedelic Jimi Hendrix song that inspired its name. Made with Empress Gin, Creme de Violette, Honey Syrup, Lavender Syrup, and Lemon Juice. 14