

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
—SENTINEL READERS CHOICE 2025

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. 15



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 45 Mug only 50 Limit 2 drinks and mugs per customer.

X Marks The Spot

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



Pirate's Bulleit *New!*

Jake Edwards, Makai Island Kitchen & Groggery, 2026



A little mutiny in a glass—bourbon at the helm, island fruit in the sails. Bulleit Bourbon charges through pineapple, orange-mango syrup, and bright lemon, while falernum and cinnamon demerara syrup add a spiced, shadowy edge that keeps you chasing the next sip. Order it like you mean it. 15

Skeleton Key

Eliott 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. 15



Squid Ink

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. 15



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

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



Pau Hana

Hana Kingsbury, Makai Island Kitchen & Groggery, 2026

2026 Makai Cocktail Competition Winner!

The workday ends, the ritual begins. Venus Gin meets fragrant rosemary and St-Germain's elderflower elegance, tangled up in house raspberry and tart lemon. It's 5 o'clock somewhere, but here, it's always golden hour. 15



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



New!

Route 151

Mikey Crimmins, Makai Island Kitchen & Groggery, 2026

There's a road on old maps that isn't marked in ink—only in warnings. Route 151 is that highest tiki run: Hamilton 151 Demerara rum and Planteray Original Dark rum with grapefruit and pineappleup front, then falernum, cinnamon demerara, and Tiki bitters rolling in like jungle mist—spiced, aromatic, and a little dangerous. Take the route if you dare. 15



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. 15



Jamaican Rum Punch

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. 15

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. 16



Nui Nui *New!*

Don the Beachcomber, 1937

A deep-cut classic from Don the Beachcomber days—bright citrus, warm cinnamon, and a wink of mystery. Don guarded his formulas like buried treasure, labeling his spice blends by number—so Don's Spices #2 is part of the legend, laced through Banter Dark Rum, and a dash of Angostura, with orange and lime juices, cinnamon demerara syrup. Order it and you're drinking the code. 15



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. 15



The 1944 Mai Tai

Victor "Trader Vic" Bergeron, Oakland, California, 1944

Taste the original. Lovingly recreated with a blend of Planteray Xaymaca, Appleton Estate Signature Blend and Smith and Cross Rums, Orgeat, Pierre Ferrand Orange Curaçao Liqueur, Simple Syrup, and Fresh Lime Juice, served on crushed ice. 15 With tumbler 35



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



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. 15



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. 15



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. 16



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. 15 With mug 35

