

# Makai

Island Kitchen & Groggery

# Cocktail Menu

## 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 with Luna Azul Tequila, Lime Juice, Triple Sec, Hibiscus-Ginger Syrup. Shaken and served on the rocks. 13



## 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, Plantation 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. Served flaming on crushed ice. 16 Served in the Mr. Makai mug, add 35 Mug only 40 Limit 2 drinks and mugs per customer.

## Disgraced Marquis

Peter Drobac,  
Makai Island Kitchen &  
Groggery, 2023

We'll never know why he fell from grace, but does it matter when you pair Labiette Castille Bas Armagnac VS, Plantation 3 Star rum, Licor 43 liqueur, passionfruit syrup, lime juice, grapefruit juice, orgeat, and Peychaud's bitters? Whatever it was, let's raise our glass to second chances, and another round! 14



New!

## 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 Liqueur, Cinnamon Demerara Syrup, Egg White, Tiki Bitters. 13

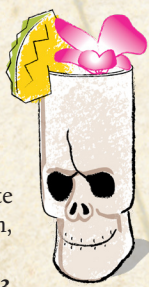


## Skeleton's Key

New!  
2024 Makai Cocktail Contest Winner!

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, Grapefruit Juice, Guava Juice, Orgeat, Demerara Syrup. 13 With mug 33



## The Bonzer

Anthony Sitch, Makai Island Kitchen & Groggery, 2022

From the Australian slang meaning "unique" or "extraordinary, featuring a mix of Lemohart 1804 Demerara Rum, St. Elizabeth's Allspice Liqueur, John D. Taylor's Velvet Falernum, Coconut Cream, Cinnamon Demerara Syrup, and Lime Juice. On the rocks with a lime wheel. 13 Served in the Bonzer Lighthouse mug, add 35 Mug only 40



## Golden Ratio

Elliott Humes,  
Makai Island Kitchen &  
Groggery 2023

The golden ratio, also known as the golden or divine proportion, is a ratio between two numbers that equals approximately 1.618. That has nothing to do with this stunning cocktail other than the divine part. Featuring Coruba Dark and The Funk Jamaican rums, raspberry syrup, blood orange juice, orgeat, and cinnamon demerara syrup, Pythagorus and DaVinci would have been impressed. 13



## 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. Garnished with a blood orange slice, a cinnamon stick and fresh mint. 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! 14

## Hula Berry

New!  
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, Blueberry Syrup. 13



## Snake Charmer

Elliott Humes, Makai Island Kitchen & Groggery, 2023

You'll be hypnotized by Elliott's concoction of Plantation Dark Rum, Grapefruit Juice, Orange-Mango Syrup, Guava Juice, Pineapple Juice, and a few dashes of Angostura Bitters. 14 Served in the Snake Charmer mug, add 20 Mug only 25



## 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, Plantation OFTD and Plantation 5 Year Rums, 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. 13



New!

## Comedy & Tragedy

Jessica Darnell, Makai Island Kitchen & Groggery, 2024

A creative libation that offers a balanced blend of flavors that mirrors the dynamic interplay between laughter and sorrow. Plantation Pineapple Rum, Amaretto, Cinnamon Demerara Syrup, Lime Juice, Pineapple Juice, Egg White, Angostura Bitters. 13 For extra 'drama' we will serve it in our signature "Tiki Two-Face" mug! add 20



## Purple Haze

New!  
Angelica Amarillo, 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, Lemon Juice. 13



## 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. 13



## Zombie

New!  
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



## Lychee Martini

Anthony Sitch,  
Makai Island Kitchen & Groggery, 2020

Simple and transcendent, shaken, not stirred, the Lychee Martini features Tito's Vodka and lychee juice. It's served in a martini glass with succulent lychee fruit. 13

## 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. 13



## The 1944 Mai Tai

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

Taste the original. Lovingly recreated with a blend of Plantation 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. 13 With tumbler 33



## 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, Plantation Original Dark Rum, Gin, Brandy, Orgeat, John D. Taylor's Velvet Falernum, and Passion Fruit, Orange and Lime Juices. Two person minimum. 40



## 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



## Navy Grog

New!  
Don the Beachcomber, 1941

A classic Don the Beachcomber cocktail that pays homage to the traditional, but no less potent, grog served to sailors on the high seas. Hamilton Beachbum Berry Navy Grog Rum Blend, Lime Juice, Grapefruit Juice, Honey Syrup, Allspice Dram. 13



## Queen's Park Swizzle

New!  
Queen's Park Hotel, circa 1920s

This sophisticated pre-tiki cocktail, was first served at the famous Queen's Park Hotel in Trinidad. Made with Angostura 5 year Rum, Angostura Bitters, Lime Juice, Demerara Syrup, and Mint. 13



## Hawaiian Mai Tai

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

Taste the tradewinds in this perfect blend of Plantation Original Dark Aged Rum and Plantation 3 Stars Rum, Pineapple, Guava and Lime Juices, Orgeat, and Triple Sec. 13 With mug 33