



**THE
TALES OF
WAIKIKI**



Island Grog



**Mana Mocha
Mai Tai**



Luau Punch



Java Bahama



**Powhiri
Picante**



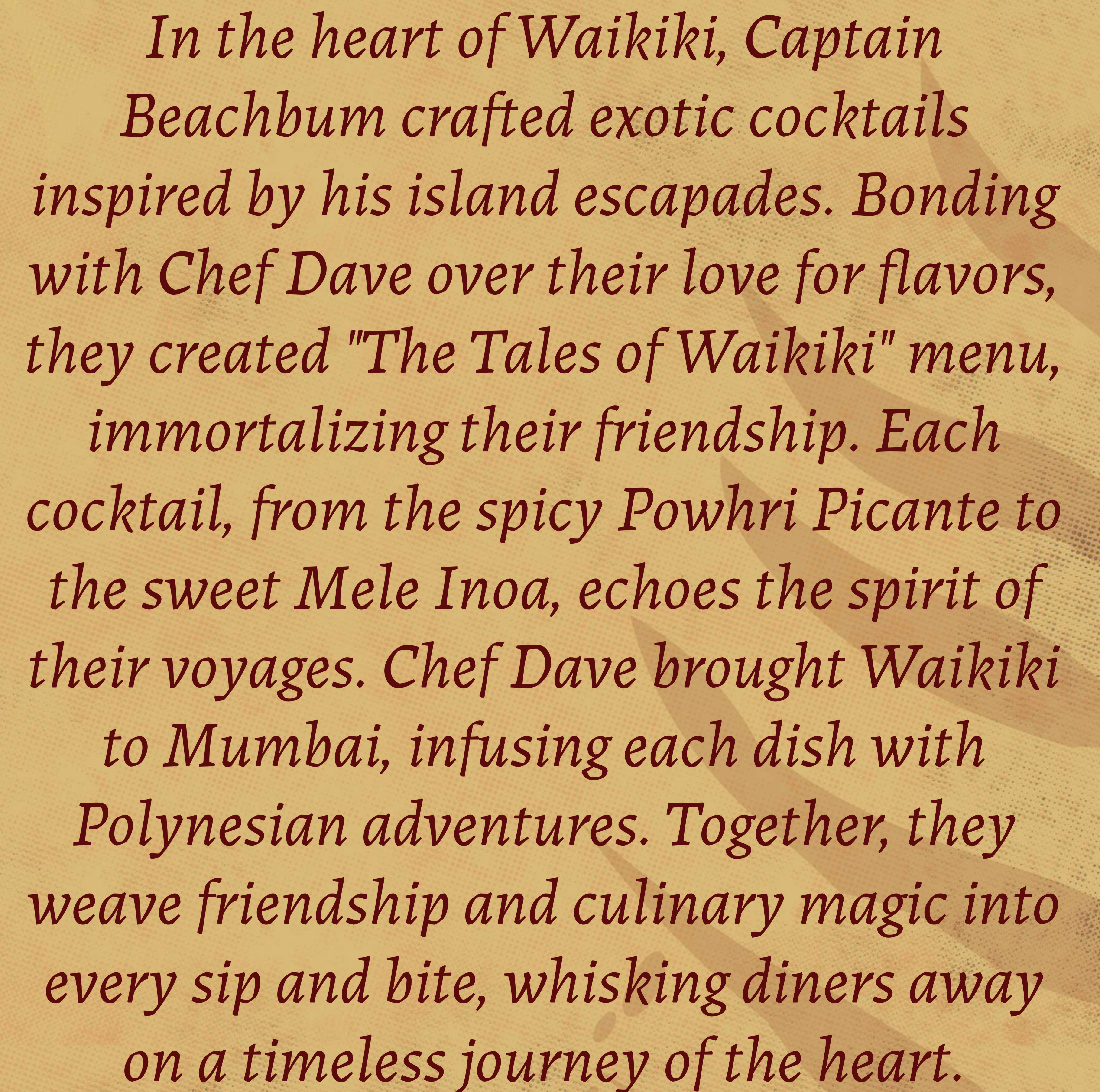
**Hula Haze
Negroni**



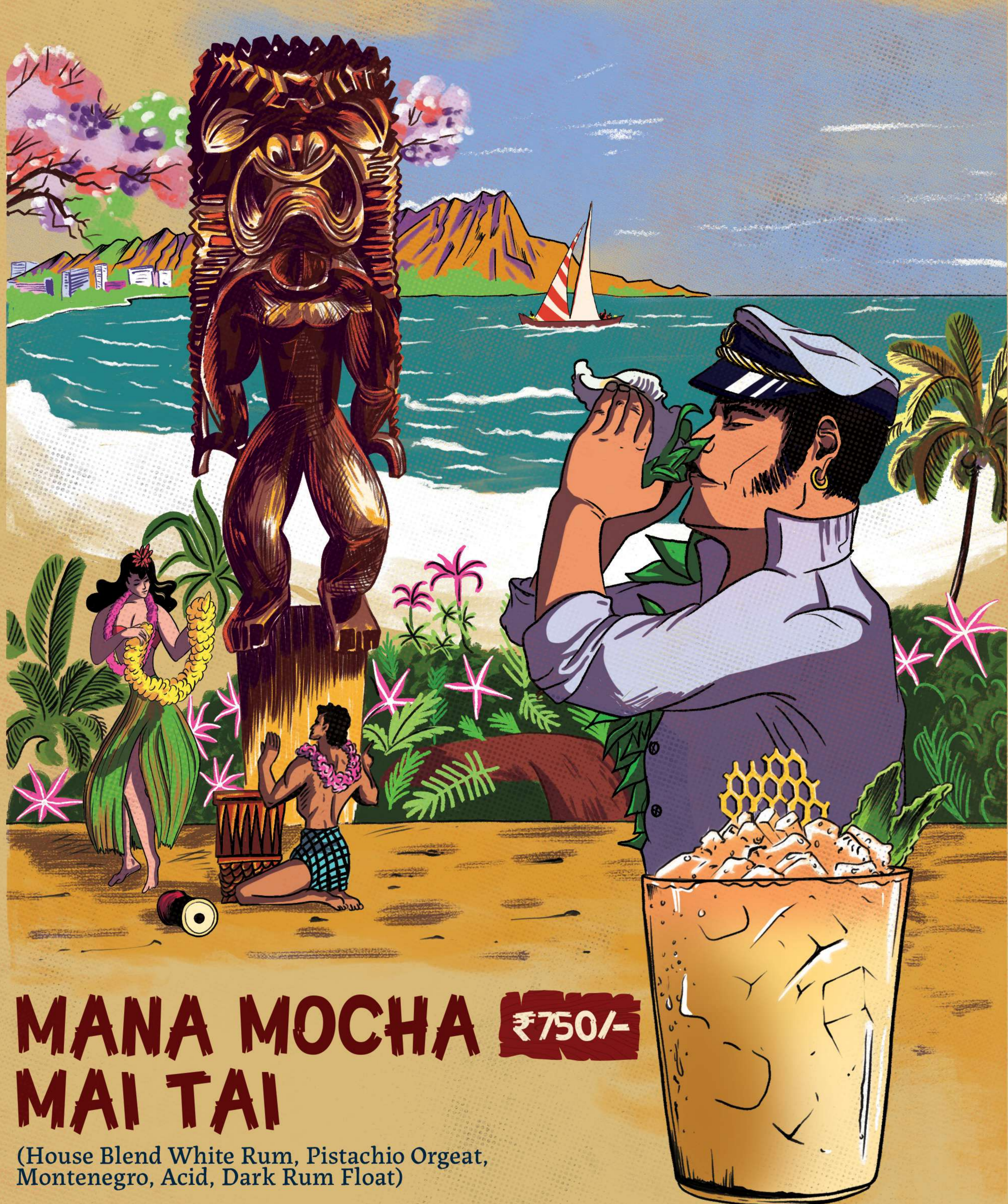
Zombie



**The Don's
Grog**



In the heart of Waikiki, Captain Beachbum crafted exotic cocktails inspired by his island escapades. Bonding with Chef Dave over their love for flavors, they created "The Tales of Waikiki" menu, immortalizing their friendship. Each cocktail, from the spicy Powhri Picante to the sweet Mele Inoa, echoes the spirit of their voyages. Chef Dave brought Waikiki to Mumbai, infusing each dish with Polynesian adventures. Together, they weave friendship and culinary magic into every sip and bite, whisking diners away on a timeless journey of the heart.



MANA MOCHA MAI TAI

₹750/-

(House Blend White Rum, Pistachio Orgeat, Montenegro, Acid, Dark Rum Float)

At his next destination, Captain Beachbum learned about the legend of the Mana Mocha Mai Tai. Crafted with Waikiki's House Blend White Rum and infused with local flavors, this cocktail embodies the essence of aloha and adventure. With each sip, one escapes into a feeling of spiritual connection and experiences the zen of secluded beaches, where the aroma of nutty pistachio orgeat mingles with the salty sea breeze. Crowned with a dark rum float, it symbolizes the depths of the ocean and the mysteries that lie beneath. The Mana Mocha Mai Tai is more than a drink; it celebrates Waikiki's allure and the eternal bond between travellers and the sea.

WAIKIKI COCKTAILS



Three Dot & A Dash

₹750/-

(House Blend Dark Rum, Falernum, Pimento Dram, Citrus, Honey Water, Fresh Orange Juice)

The "Three Dots and a Dash" cocktail has an intriguing history dating back to the mid-20th century, specifically during World War II. The drink was created by Donn Beach, a legendary figure in the tiki bar scene and the founder of the famous Don the Beachcomber restaurants.

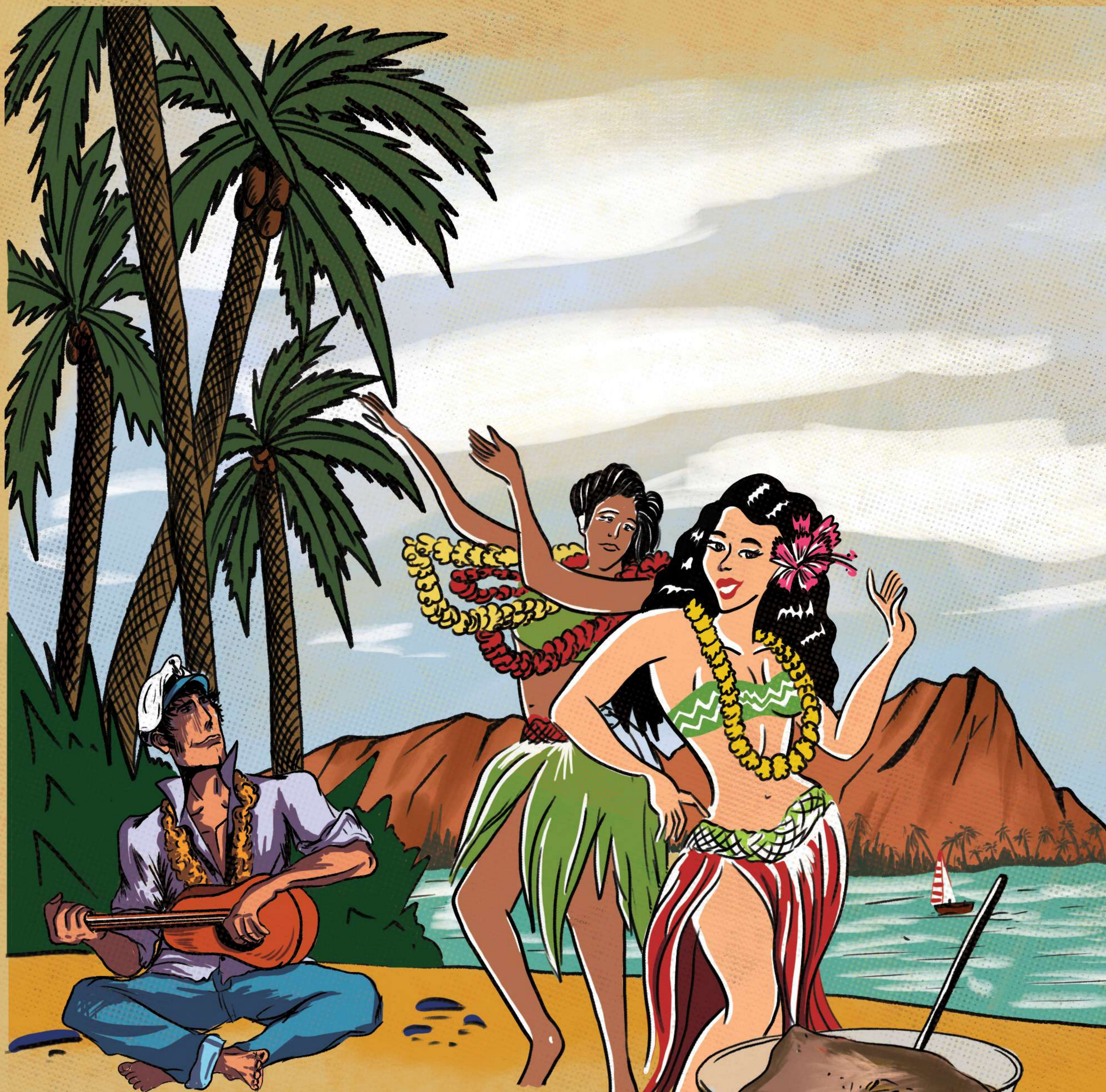
Hawaiian Sunset

₹750/-

(Hibiscus Tequila, Grapefruit & Thyme Cordial, Malic Acid, Clarified Green Apple Juice)

Indulge in the Hawaiian Sunset cocktail, a tropical delight with hibiscus-infused tequila, grapefruit, and thyme cordial. Enhanced with malic acid and clarified green apple juice, it's a crisp, invigorating sip reminiscent of a radiant Hawaiian sunset. Enjoy the essence of paradise in every sip, transporting you to a world of tropical bliss.





HULA HAZE NEGRONI

(Prickly Pear Infused Grappa
White Bitters, Bianco Vermouth)

₹950/-



Under the moonlit skies of Haze Village, Captain Beachbum found refuge and adventure at the Tiki temple. During his months of exploration in the Polynesian jungles, he made friends and cherished memories. As he bid farewell to his newfound companions, he celebrated with a creative concoction inspired by his adventures. He crafted the Hula Haze Negroni by mixing Purple Pear Infused Grappa, White Bitter, Bianco Vermouth, and Purple Pear Liqueur. With each sip, he journeyed back to the jungle, dancing away into the night, forever commemorating his time in Haze.

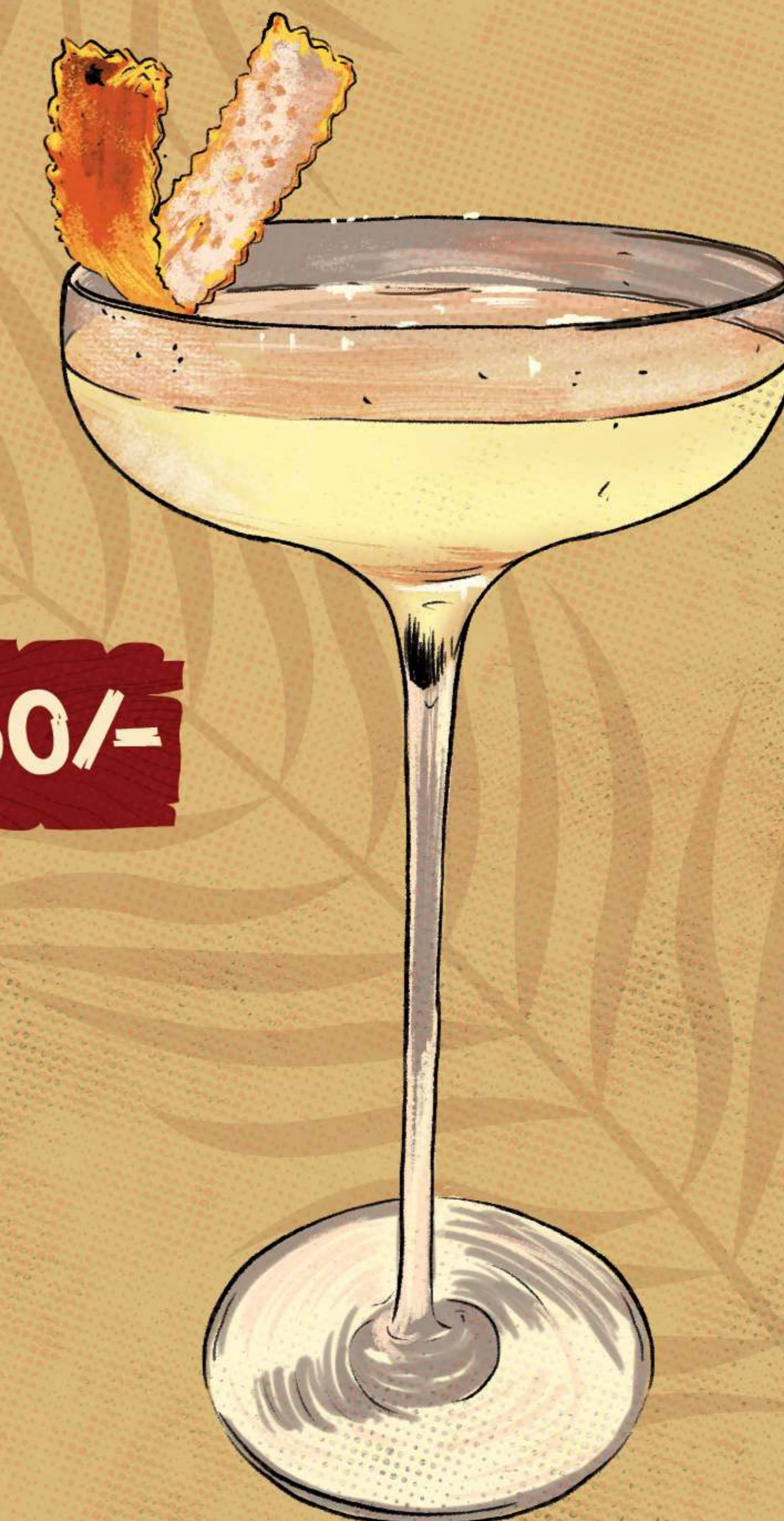
WAIKIKI COCKTAILS



Island Grog ₹750/-

(Dark Rum, Coconut Rum,
Don Mix 2, Passion Fruit, All Spice Dram)

Introducing our twist on the classic Naval Grog, born from 18th-century British Royal Navy tradition. Our recipe blends historical hydration with a morale-boosting kick, now with a tantalizing twist of passionfruit for a tropical touch. Sail into flavor with our revamped naval favorite!

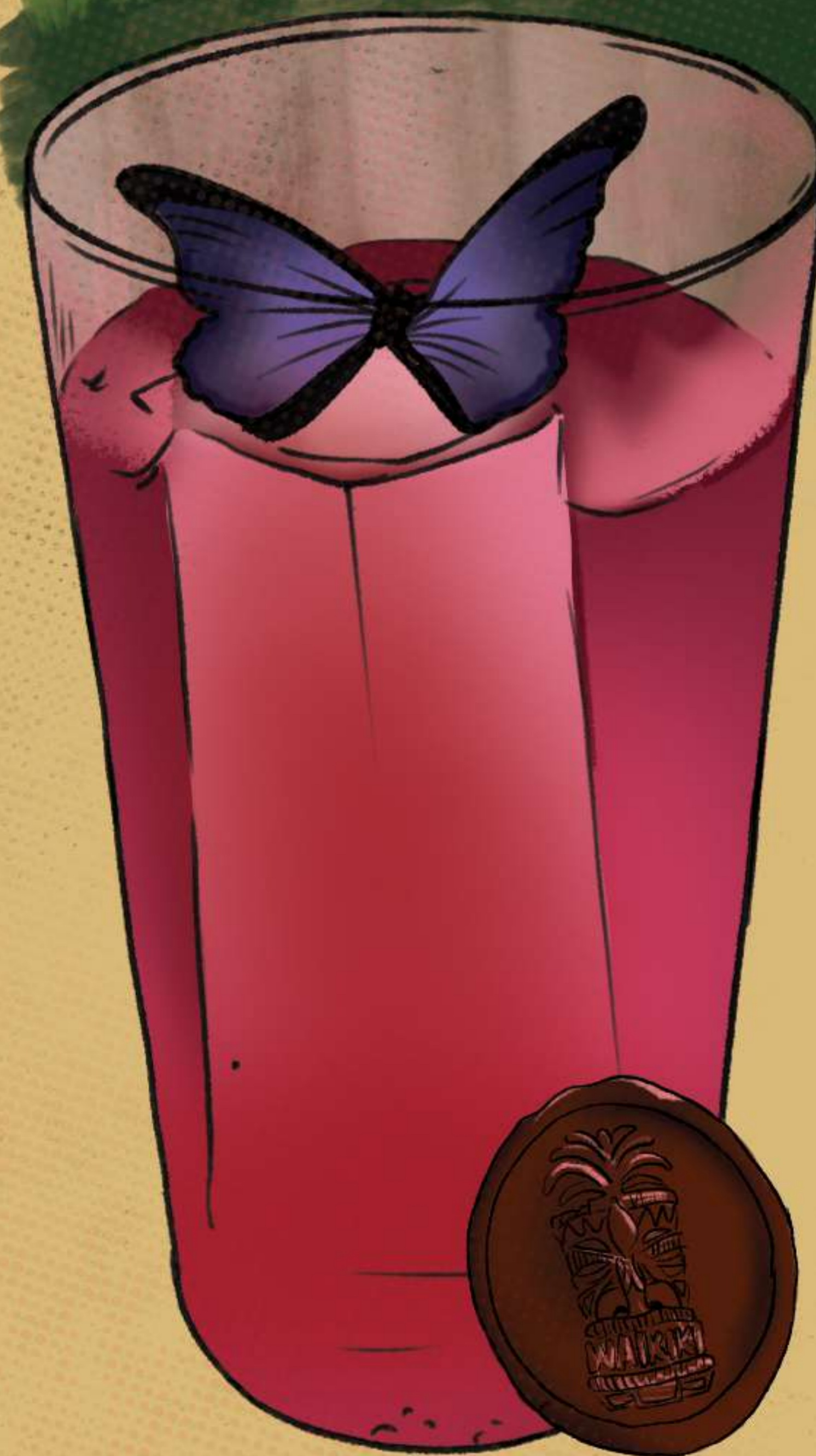
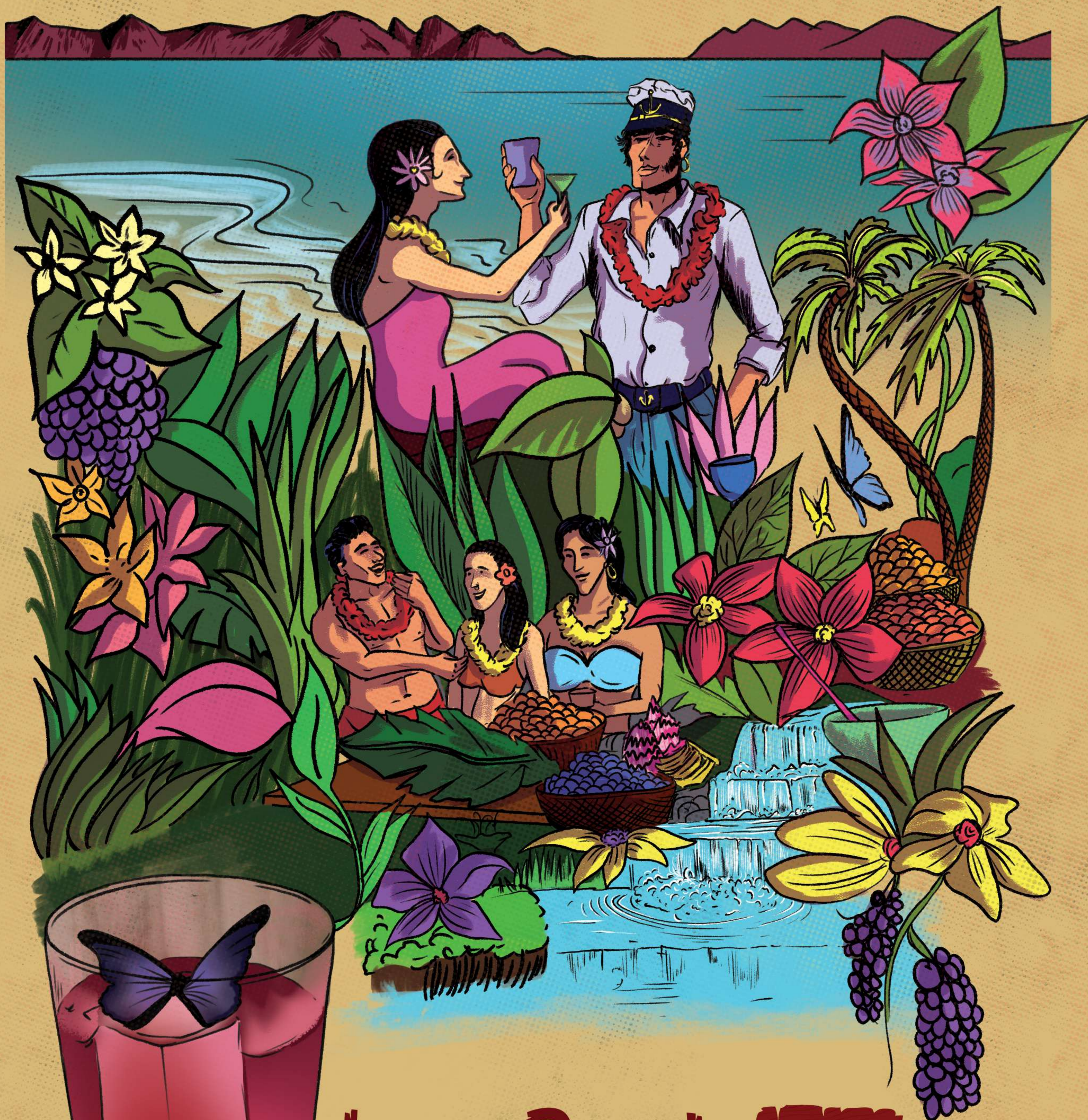


Aloha Daiquiri ₹750/-

(White Rum, Grapefruit Juice, Lime Juice,
Simple Syrup, Maraschino Liqueur)

With its vibrant citrus notes and subtle floral accents, our Aloha Daiquiri is a refreshing homage to the spirit of aloha, embodying the warmth, hospitality, and joyous camaraderie of Hawaiian culture.

*WE LEVY 10% SERVICE CHARGE * GOVERNMENT TAXES APPLICABLE



Luau Punch ₹750/-

(Gold Rum, Blue Pea Falernum, Yuzu Choya, Acid Blend)

As the Waikiki night deepens, the Luau Punch unfolds tales of enchantment. Infused with granola-rum whispers of morning hikes, blue pea flowers, and yuzu choya add vivid hues and zestful twists. With each sip, Captain Beachbum relives moonlit luau nights, where laughter fills the air. It's a cherished chapter in his Hawaiian adventures.

WAIKIKI

COCKTAILS



El Presidente 2.0 ₹750/-

(White Rum, Dark Rum, Orange Liqueur, Hibiscus Vermouth, Bianco Vermouth, Grenadine)

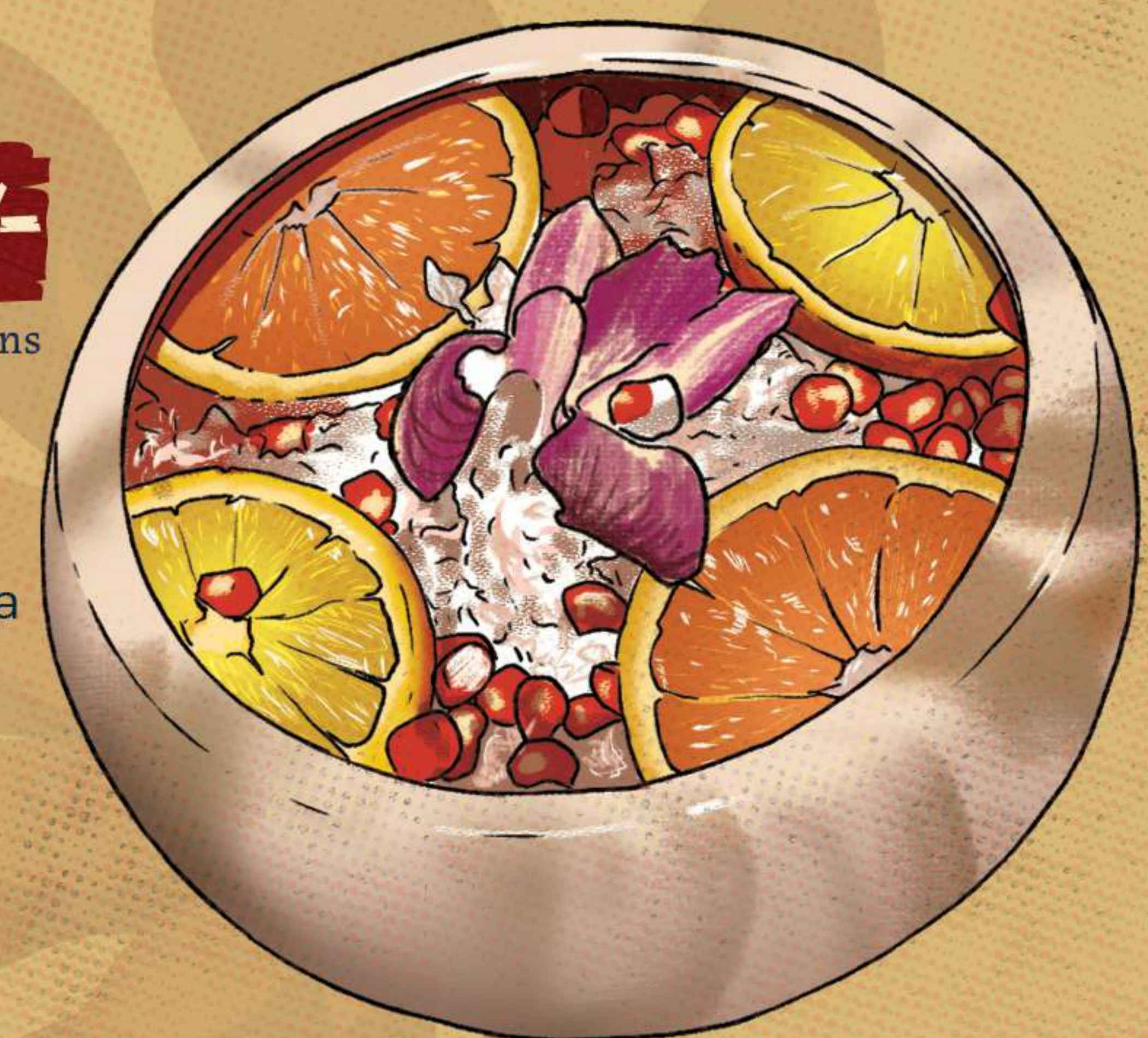
Enter El Presidente 2.0, a contemporary take on the classic. This version features white rum as its base, delivering a smooth and crisp profile. Hibiscus-infused vermouth adds floral and tart notes, while Bianco vermouth offers subtle sweetness and depth. A hint of grenadine enhances the drink's complexity, resulting in a refreshing and sophisticated libation that honors Cuban mixology's rich heritage while embracing innovation.

Tiki Puka Puka ₹1750/-

Servers 3 Portions

(White Rum, Gold Rum, Orange Juice, Grenadine, Orange Marmalade, Lime Leaves)

Discover the essence of Tiki with our rendition of the iconic Tiki Puka Puka cocktail. Enhanced with the zing of orange marmalade, lime leaves, and a blend of rums, it's a symphony of exotic flavors. Elevate your cocktail experience with our unique twist on this classic favourite.

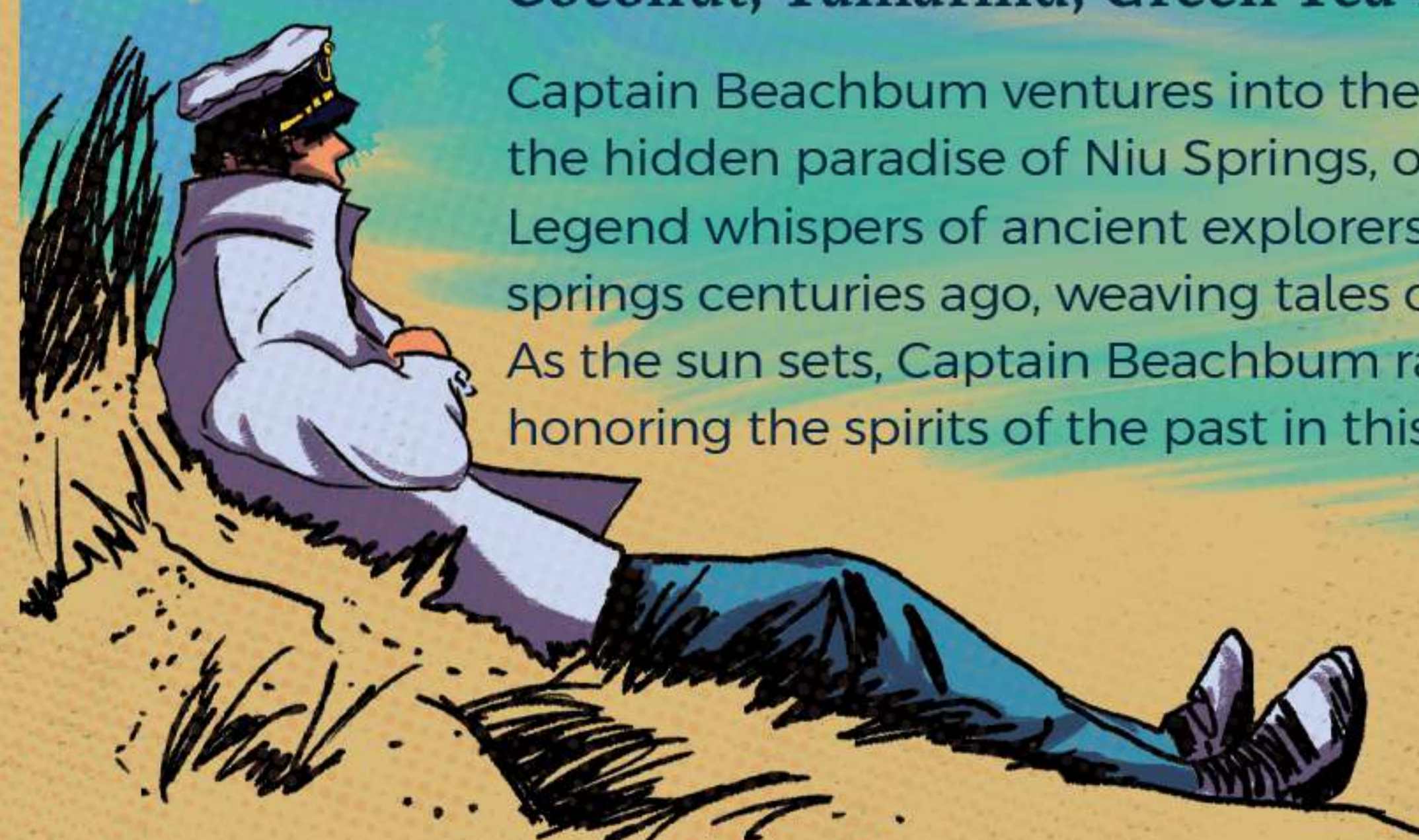




Niu Spring Punch ₹650/-

(White Rum, Dark Rum, Brandy, Raw Mango, Herbaceous Spices, Coconut, Tamarind, Green Tea Tannins, Milk Washed)

Captain Beachbum ventures into the lush Polynesian forests, uncovering the hidden paradise of Niu Springs, once ruled by Chief Coconut Crusher. Legend whispers of ancient explorers who stumbled upon its freshwater springs centuries ago, weaving tales of mystique and wonder. As the sun sets, Captain Beachbum raises a glass of Nui Spring Punch, honoring the spirits of the past in this enchanted sanctuary.



WAIKIKI

COCKTAILS



Zombie

₹850/-

(White Rum, Gold Rum, Apricot Rum, Pineapple Juice, Grenadine, Aromatic Bitters)

The Zombie cocktail, originating in Donn Beach's Hollywood bar in the 1930s or 1940s, is a creation of tiki culture. Donn Beach, founder of Don the Beachcomber restaurants, is credited with its invention. Legend has it that it was crafted to revive a hungover customer, who declared it so strong it could "raise the dead," hence its name.

Humuhumunukunua'ia ₹750/-

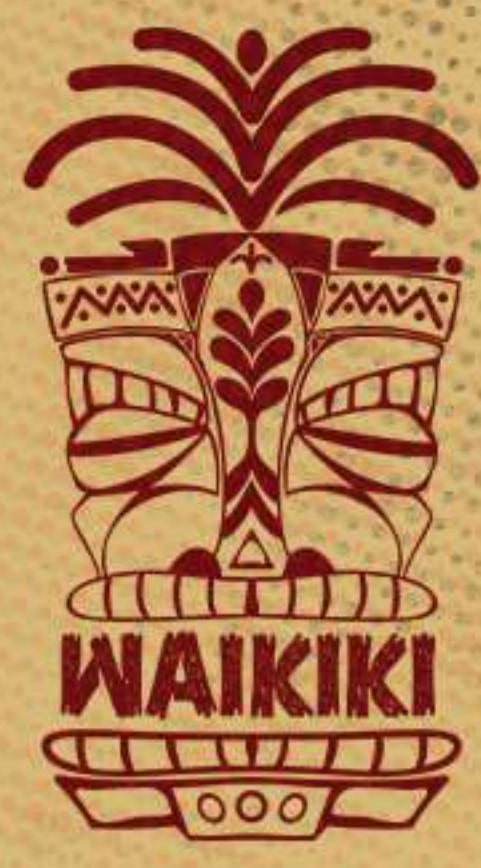
(Rum, Guava, Banana, Lillet Rose, Clear Martini Style)

Indulge in a tropical twist on the classic martini with our Guava Banana Rum Martini. This exquisite libation combines the exotic flavors of ripe guava and creamy banana with the smooth richness of rum, resulting in a delightful concoction that tantalizes the taste buds.





WAIKIKI COCKTAILS



Java Bahama ₹750/-

(Dark Rum, Coconut Rum, Coffee Liqueur, Pineapple, Acid Blend)

Inspired by the sun-soaked shores of the Caribbean and the rich flavors of Java, the Java Bahama is a tropical escape in a glass. With velvety coffee rum and the exotic allure of the Java Bahama, each sip transports you to misty mornings on Indonesian shores. Savor the bliss of island life with this unforgettable cocktail, where every moment is a celebration of tropical indulgence.



Waikiki 's Mai Tai ₹750/-

(Gold Rum, Dark Rum, Orange Liqueur and DK Mai Tai Mix)

The Waikiki Mai Tai is a refreshing twist on the classic cocktail, inspired by Hawaii's iconic beach. Made with premium rum, orange liqueur, and a secret tropical mix, it offers a harmonious blend of sweet, tart, and nutty flavors. Sip and savor the taste of paradise with every delightful sip, perfect for toasting to the beauty of the islands and capturing the essence of Hawaiian hospitality.



Pōwhiri Picante ₹800/-

(Tequila, DK Mix 1, Clarified Green Apple Juice)

Captain Beachbum's tales of Waikiki are ceaseless, and the legend evolves with time. A blend of Tequila, Secret DK Mix 1, Clarified Green Apple Juice, and a hint of jalapeno evoke the island's untamed spirit. Each sip sparks the senses, whisking him away to the core of volcanic landscapes. Powhiri Picante encapsulates Waikiki's raw energy, a testament to its perpetual dance between fiery sunsets and musical waves.



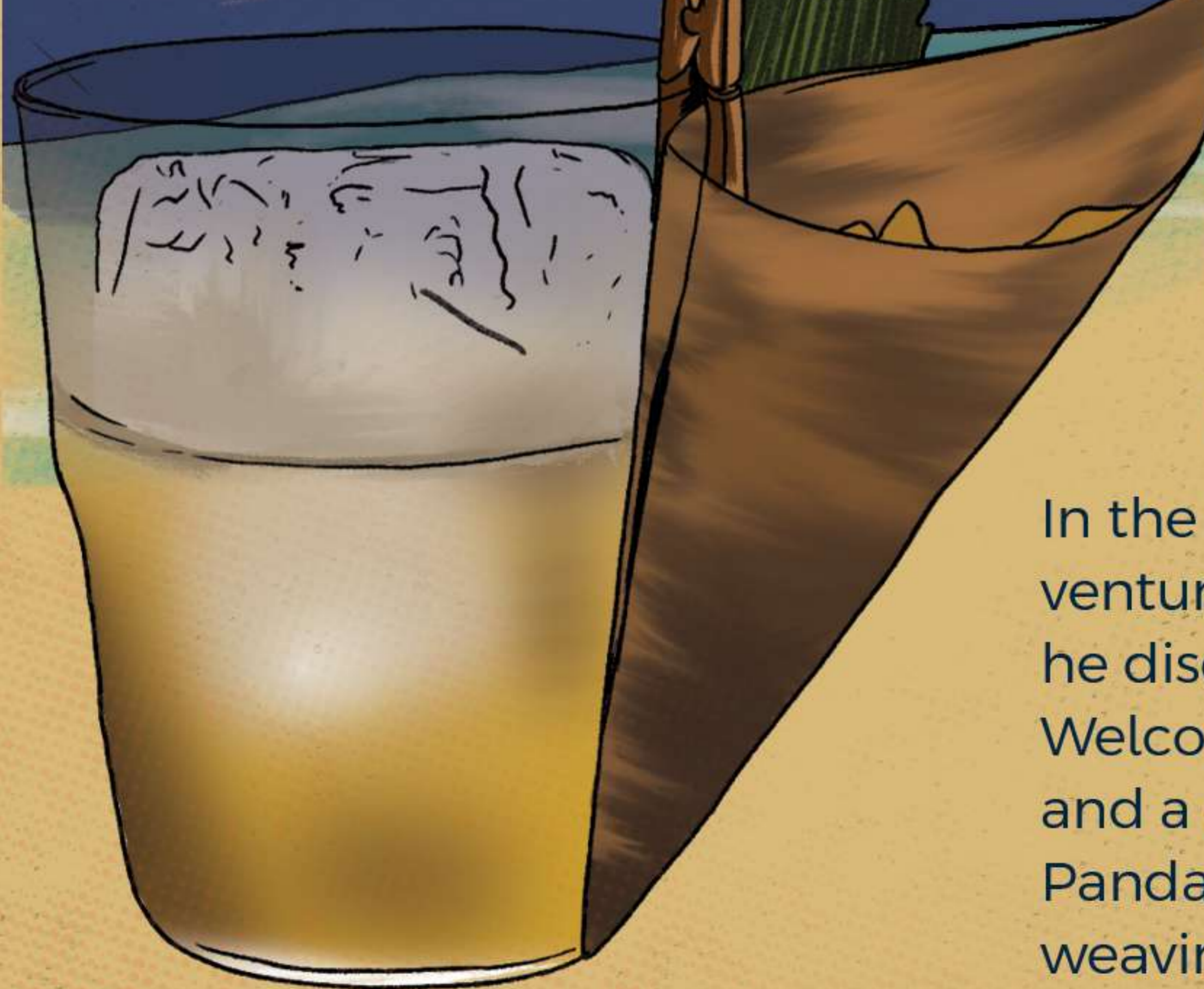
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Mele Inoa ₹700/-

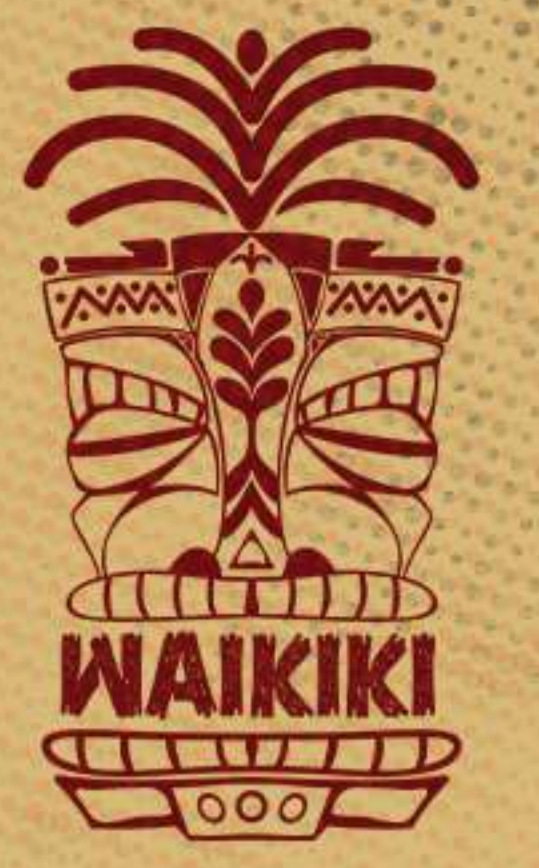
(Vodka, Jackfruit Squash, Lime Juice, Pandan)

In the enchanting glow of a Hawaiian sunset, Captain Beachbum ventured to the lush shores of Hawaii. Amidst swaying palm trees, he discovered a hidden village led by the revered Captain Cook. Welcomed with open arms, he savored a traditional Hawaiian feast and a divine libation of Vodka, Jackfruit Squash, Lime Juice, and Pandan essence. Enchanting chants celebrated his heroic deeds, weaving a tale of camaraderie and warmth that lingered in the golden twilight.



WAIKIKI

COCKTAILS



The Don's Grog ₹650/-

(Gold Rum, Don Mix 1, Dark Rum, Citrus, Fresh Grapefruit Juice, Bitter)

Donn Beach, whose real name was Ernest Raymond Beaumont Gantt, was known for his creativity and innovation in crafting exotic cocktails that transported patrons to faraway tropical locales. "Don's Grog" was one such creation, offering a refreshing and flavorful escape for cocktail enthusiasts.



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