



# TIKI COCKTAILS

These drinks will transport you to a tropical paradise of leis and hula girls.

## **PAU HANA!** \$10.50

Pau Hana means "the time after work," which happens to be all the time on a Carnival vacation. Refreshingly sweet with Myers's Dark Rum, Frog Grog, Angostura Bitters and Hibiscus Syrup.

## **WIKIWIKI** \$10.95

Fun to say, even more fun to drink, with Bacardi Ocho Rum, 1800 Silver Tequila, Passion Fruit Syrup, fresh Lime Juice and Cinnamon Syrup.

## **MAITAI** \$10.50

Trader Vic's 1944 classic, a blend of Appleton Estate Rum, Clement VSOP Rhum, Orange Curacao, Orgeat and fresh Lime Juice.



## **NAVY GROG** \$10.95

You're on a ship, after all. El Dorado 12 Year Rum, Appleton Estate Rum, Bacardi Superior Rum, Honey Syrup, Lime Juice, Grapefruit Juice and Club Soda.

## **RUM ~~RUNNER~~ JUMPER** \$10.95

Get hoppin' with a mix of Starr Rum, Myers's Dark Rum, Banana Puree, Orange Juice, Pineapple Juice, Angostura Bitters and Grenadine.

## **PIÑA COLADA** \$10.50

As tropical as it gets. A frozen blend of Bacardi Ocho Rum, Bacardi Superior Rum, Pineapple Juice and Cream of Coconut.



## **SHARK TOOTH** \$10.50

This cocktail has bite! Bumbu Rum, Appleton Estate Rum, Cherry Heering, Maraschino Liqueur, Lime Juice, Pineapple Juice and Simple Syrup.

## **ZOMBIE** \$10.95

The infamous 1934 classic created by the legendary Don the Beachcomber. Bacardi Superior, Myers's Dark Rum, Smith & Cross Navy Strength Rum, Falernum, Grenadine and Don's Mix. It'll awaken the dead!

## **TROPICAL MULE** \$10.50

The Frog loves all animals. Malibu Coconut Rum, Banana Liqueur, fresh Lime Juice and Ginger Beer.

## **TAHITIAN KISS** \$10.50

Red's Polynesian twist on a Kiss on the Lips. A frozen libation of Mango Puree, Peach Schnapps and Hibiscus Syrup.



### THREE DOTS & A DASH \*\*\*— \$10.95

Order in English, in Morse code or in frog croaks. A victorious blend of Clement VSOP Rhum, Bacardi Ocho Rum, Lime Juice, Orange Juice, Honey Syrup, Velvet Falernum, St. Elizabeth Allspice Dram and Angostura Bitters.



### JET PILOT \$10.95

Prepare for takeoff. Appleton Estate Rum, Smith & Cross Navy Strength Rum, Grapefruit Juice, Lime Juice, Cinnamon Syrup, Falernum, Pernod and Angostura Bitters.

### BLUE HAWAIIAN \$10.95

Reminds Red of a certain reptilian friend of his. Starr Rum, Blue Curacao, Cream of Coconut and Pineapple Juice.

### HULA GIRL \$10.50

Sway those hips for a frozen tropical treat of Flor de Caña 4 Year Rum, Chambord, Beso del Sol Sangria and Lemonade.



### SINGAPORE SLING \$10.95

The 1936 classic from the Raffles Hotel in Singapore, with Bombay Gin, Cherry Heering, Benedictine, Lime Juice, Angostura Bitters and Club Soda.

### SCORPION \$10.50

All flavor, no sting. Flor de Caña 4 Year Rum, Bombay Gin, Brandy, Orgeat, Orange Juice and Lemon Juice.

### JUNGLE BIRD \$10.50

Cruzan Blackstrap Rum, Campari, Lime Juice, Simple Syrup and Pineapple Juice. Hold the feathers, please.



# ZERO-PROOF

All of the flavor, none of the booze.

### FROG GROG \$6.00

The Frog's secret blend of tropical fruit juices. He won't even tell us what's in it.

### MERMAID \$6.00

Pink, bubbly and sweet, a mix of Hibiscus Syrup and Sierra Mist.



### SMOOTH SEAS \$6.00

Guaranteed not to get you seasick. Ginger Beer and Frog Grog.

# RED'S RUMS

The Frog's favorites.  
Yes, all of them.

## ENGLISH-STYLE RUM

From the former British colonies, traditionally distilled from molasses in pot stills and aged in oak casks.

<b>Appleton 12 Year</b> Jamaica	<b>\$9.50</b>
<b>Appleton Estate</b> Jamaica	<b>\$8.50</b>
<b>Bumbu</b> Barbados	<b>\$11.00</b>
<b>Chairman's Forgotten Cask</b> Saint Lucia	<b>\$15.00</b>
<b>Dos Maderas 5+3</b> Guyana, Barbados, Spain	<b>\$11.00</b>
<b>El Dorado 12 Year</b> Guyana	<b>\$11.00</b>



<b>Myers's Dark</b> Jamaica	<b>\$8.50</b>
<b>Plantation XO</b> Barbados	<b>\$10.50</b>
<b>Pyrat XO Reserve</b> Guyana	<b>\$10.50</b>
<b>Smith &amp; Cross Navy Strength</b> Jamaica	<b>\$11.00</b>



## FRENCH-STYLE RHUM

Also known as "rhum agricole," produced on French-speaking Caribbean islands from fresh-pressed sugar cane using a column still.

<b>Clement VSOP</b> Martinique	<b>\$11.00</b>
<b>Starr 7 Year</b> Mauritius	<b>\$14.00</b>
<b>Starr</b> Mauritius	<b>\$10.50</b>

## AMERICAN-STYLE RUM

Because variety is the sugar of life.

<b>Bayou Reserve</b> Louisiana	<b>\$11.00</b>
<b>Cape Fear</b> North Carolina	<b>\$11.00</b>
<b>Papa's Pilar</b> Florida	<b>\$11.00</b>

## SPANISH-STYLE RON

Originating on former Spanish colonies, these are distilled from molasses, typically lighter-bodied with a refined taste.

<b>Bacardi Gran Reserva Limitada</b> Puerto Rico	<b>\$21.00</b>
<b>Bacardi Diez</b> Puerto Rico	<b>\$11.50</b>
<b>Bacardi Ocho</b> Puerto Rico	<b>\$10.50</b>
<b>Bacardi Superior</b> Puerto Rico	<b>\$8.50</b>
<b>Brugal 1888</b> Dominican Republic	<b>\$11.00</b>
<b>Brugal Añejo</b> Dominican Republic	<b>\$8.50</b>
<b>Cruzan Black Strap</b> St. Croix	<b>\$8.50</b>
<b>Flor de Caña 25 Year</b> Nicaragua	<b>\$21.00</b>
<b>Flor de Caña 18 Year</b> Nicaragua	<b>\$11.00</b>
<b>Flor de Caña 4 Year</b> Nicaragua	<b>\$7.50</b>
<b>Matusalem Gran Reserva 18 Year</b> Dominican Republic	<b>\$10.50</b>
<b>Zaya</b> Trinidad	<b>\$11.00</b>

# DRAFTS

Wisdom from The Frog: if the pint's full, you've got stories to tell.

## WISDOM FROM THE FROG

Have fun. Or as The Frog says, "Live Thirsty." But drink responsibly while you're at it, okay?



Get tiki-fied with this thirst-quenching tropical beer, flavored with tangy pineapple and sweet coconut. **\$7.50**



Orange-infused, as sunny as The Frog's favorite Caribbean hangouts **\$7.50**



The beer that started it all. Light, yet bold. Clean, yet frothy. The perfect partner for that story you're about to tell. **\$7.50**



Refreshingly perfect for poolside fun and balmy tropical nights. **\$8.00**

Choose your flavor

- Frog Grog
- Hibiscus Lime
- Pineapple
- Mango

HE WASN'T ALWAYS RED. BUT HE'S ALWAYS BEEN THIRSTY.

ed's been traveling the world, gathering the best recipes to bring aboard to his Carnival hangouts. His latest journey took him to the remote South Pacific, where he learned how to have tiki-fied fun. As a rum expert and tropical amphibian himself, Red fit right in. He was inspired to create Carnival's very first Tiki bar while under the influence of boozy cocktails and exotic tropical fruits.