

NEXT SMUSHY-FACED PUP MEET-UP IS SUNDAY @ 3PM!

LIQUID TELEVISION \$16

African rum and breakfast cereal flavors in a daiquiri? Anything is possible with Amber's mad science.
Fruity Pebbles-infused Starr Rum, fresh lime, oleo saccharum, creole citrus bitters

SPEAK OF THE DEVIL \$16

The best colleagues are the ones you can't help but conjure through your work. Here's looking at you, Jonathan Whitener.
An Old-Fashioned f/ Buffalo Trace Bourbon, Belgian Strong Ale Cordial, Aztec chocolate bitters

THE PANDERVERSE \$16

If we're giving espresso martini devotees what they crave we're not aiming for satisfaction. We're here to blow some minds.
Voli 305 Vodka, house coffee liqueur blend, freshly pulled espresso, canela

SPIRITUAL VORTEX \$16

If you're seeking to cultivate desert power this is a damned fine place to start.
Chamomile-infused Belizean Rum, fresh citrus, yuzu, mint syrup, roasted pineapple

JUNIPER FLATS \$16

If gin didn't want to end up in our delicious swizzles it would have grown legs and run off.
Boodles London Dry Gin, guava puree, lime, cinnamon, Averna

PORTAL GUN \$16

Rick Sanchez & Ernest Hemingway would be EPIC drinking buddies. Too bad Rick & Morty doesn't do time travel.
Kuleana Hui Hui blended Hawaiian rum, Midori, fresh lime, Moroccan mint, lime zest, Wanderdust Pandan Shimmer

TROPICAL MEDICINE \$16

When Dani & Allan were engaged with Here's Looking at You in LA they were also building Jammyland. Out of such madness came a slew of timeless cocktails & this Penicillin-inspired swizzle tops that list with a newfound boost of rye spice.
J. Walker High Rye 90 proof Scotch, Argentine coal-roasted pineapple, fresh lemon, organic ginger, a whiff of Islay Scotch

GOLDEN MISFIT \$16

This Daiq begged to exist during that crazy first season. Six years later we're bringing it back
Mount Gay Eclipse Golden Bajan Rum, fresh lime, Bitter Truth Golden Falernum, Liquid Alchemist Golden Passionfruit Syrup, bitters

GARDEN PARTY \$16

What do rose hips, fresh citrus, mint, fruit blossoms & berries have in common? They all go fucking perfectly with gin.
Glendalough Rose Dry Scottish Gin, fresh Peruvian blueberry & mint, fresh citrus, Tazo passion tea syrup

CREOLE PALMETTO \$17

After tasting the rum that propels this classic Allan & Dani said, "Cost of goods be damned, we've gotta share this!"
Rhum JM 2021 Single Batch Reserve, Carpano Antica, house orange bitters

MISS DIRECTION \$16

Rome with a View, one of our favorite modern classic shims (category of low-ABV cocktails) got a tropical glow-up for '24 so you can enjoy massive bitter tropical flavor without the need for a morning-after IV drip.
Coconut-washed Campari, strawberry-infused Carpano Dry Vermouth, fresh lime, pineapple syrup, Mineragua

HOCUS POCUS \$16

Believe it or not, southwestern watermelons are harvested all year long. Far be it from us to not take that for all it's worth.
Astral Blanco Tequila, fresh organic watermelon 'n' lime, our rosé cordial, Barkeep Lavender Bitters

NO DIGGITY \$16

Allan has no doubt that even a hardcore brown-bitter-stirred enthusiast can embrace the kitschy charm of Ol' Franny.
Sazerac Rye, Tempus Fugit Crème de Cacao, Frangelico, aromatic bitters, citrus essence

BABY DRIVER \$11

While the film's ending is debatable there's no denying the refreshing zing of fresh pressed pineapple and ginger.
Fresh ginger, pineapple, mint, & lime, Mineragua and Angostura Bitters [zero abv]

PERFECT STORM \$16

If you're in a rain forest you may as well distill rum & cut it with rainwater.
If you're not doing that are you even rain-foresting, bruh?
Aged Single Estate Belizean Rum, fresh lime, banana oleo saccharum & pandan syrup



FURIOUS DEVOTION \$15

This **hot** cocktail can be mistaken for mere Irish Coffee, but that's like mistaking Shane MacGowan's liver for a mortal one. Bushmills Red Bush, our Guinness Foreign Extra-Cinnamon Cordial, **hot** organic coffee, house whip, Dani's Irish Coffee Dust

DAMN CLOSE MAI TAI \$17

There's no such thing as a real Mai Tai full of young cheap rum. That's as authentic as a white dog Manhattan. Appleton 12 y.o. Rare Cask Jamaican Rum, Rhum Clement VSOP, fresh lime, our inimitable orgeat & curacao

JUNGLE BIRD \$16

We like our late-tiki classics to have a touch of heresy, so Campari is splitting bitter duties with Martini Fiero in service of a more perfect Jungle Bird union. You won't find Cruzan Black Strap in here because it's best saved for coconuts & pancakes. Coruba Dark Jamaican Rum, Gosling's Old Rum, fresh-pressed organic pineapple, Campari, Fiero, fresh lime, our pineapple syrup

WINE + BEER

Sparkling

Flor Prosecco, Veneto, IT N/V \$13

Berlucchi Cuvee '61 Rosé Franciacorta, IT, N/V \$80 bottle

Veuve Cliquot Brut, FR, N/V \$180 bottle

White

Vieilles Vignes TSELEPOS Assyrtiko, Santorini, GR '22 \$15

Rosé

Domaine de Tamy Cotes de Provence, FR, 2021 \$13

Red

Cycles Gladiator Cabernet, CA, #empowerwomen \$11

Classic & Crafty Bottled & Canned Brews

Red Stripe | our lawnmower beer | 11 oz bottle | 5% abv \$7

Alpine DUET IPA | 12 oz bottle | 7% abv \$8

Deschutes SYMPHONIC CHRONIC Tropical DIPA
19.2 oz can | 9% abv \$10

BLVD JOKER'S WIT Wheat Beer | 12 oz | 7.4% abv \$8

Left Hand PEANUT BUTTER NITRO Milk Stout | 12oz bottle |
6.2% abv | \$8

Dogfish Head SEA QUENCH Sour | 12 oz can | 4.9% \$8

Seattle Cider Co. DRY Cider | tall boy | 6.5% \$9

Corona PREMIER MX Light Lager | 12oz can | 4% \$7

Amass FAERIE FIZZ Botanical Seltzer | 12 oz | 5% \$13

SNACKING THROUGH THE RUM LANGUAGES

BEEF PATTY \$10 | BEYOND PATTY \$11

Grass-fed beef from Utah or Beyond "Meat" in house-made turmeric pastry w/ our curry spice blend, chilies, thyme, cilantro sauce

PEPPER POT SLIDERS \$15

1/3 lb. of spiced beef & pork blended patties, habanero aioli, house pickle, Hawaiian Roll

TRINIDADIAN MAC PIE \$10

Since the 1700's this spicier, firmer, more interesting form of mac & cheese has been a pure expression of island soul

24-HOUR JERK WINGS \$20

One pound of wings jerked for an entire day in our inimitable entirely from-scratch jerk paste, then smoked in-house. Please don't ask for salad dressing. These wings are far above that. Their jerk paste drinks an entire pint of Demerara Rum by itself.

CLASSIC CUBANO SANDWICH \$16

Slowly braised pork shoulder, black forest deli ham, Swiss cheese, kosher pickles, mayo, & Grey Poupon on our fresh Pan Cubano

CHANA MASALA CURRY \$20

Spiced chickpeas, roasted veggies, totally from-scratch coconut curry, rice & peas (V) (spicy!)

BERBERE SWEETPOTATO FRIES \$8 (v)

(bear-ber-AY) spiced + habanero aioli & organic ketchup

RICE & PEAS \$8 (v)

Jasmine rice, coconut, spices, shallots, garlic, red beans, green onion

BAJAN RUM CAKE \$12

A big fat slice of Caribbean traditions served warm, drizzled in spiced rum sauce.



Parties of 5+ and ALL abandoned tabs are subject to 20% gratuity. Reservation hosts are **responsible** for their tab's balance. If you steal art Allan will chase you with a cleaver. Patio seating during scheduled performances is subject to a two-item minimum or a \$10 per person band fee. *Consuming raw egg whites might be a danger but it's always worth it. Allergies? Please ask us for our ingredient matrix. We got you! Trying to better our world? Talk to Allan or Dani! We're happy to offer you free meeting space.