

## Captain's Creations

### Dead Man's Grog \$14

A blend of coconut and extra dry rums, passion fruit syrup, lemon and lime juices, peach, pineapple molasses, with a hint of smoke

### Mutant Skull \$14

Coconut, pineapple, banana, and guava sing behind a powerful punch of rum

### Nielsen's Blood \$15

An ode to a ghost from Trader Vic's Portland with rum, brandy, blood orange juice, falernum, and ginger beer

### Volcano \$14

Rum, pineapple, coconut, peach, and curacao topped with Prosecco  
*Wanna share with friends? Make it a bowl for three people! \$42*

### Mai Tai '85 \$10

A classic of sorts that's a blend of rums, grenadine, pineapple and orange juices, Angostura, and a float of Jamaican rum

### Captain's Cure All \$15

The Captains own bonafide Cure-All. Inspired by his travels to Japan and their Kola candies. Kola, spiced rum and sour falernum

### YubariRada (Yoo-bah-lee law-dah) \$14

Yubari, (the king of melons!) and pina colada come together for a refreshingly sweet drink.

### Blackbeard's Ghost \$14

The captain's take on a classic from Beachbum Berry featuring Jamaican rum, brandy, apricot, falernum, Angostura, and juice

### Purple Orchid \$14

Beauty that abounds. Lime juice, passion fruit, ginger, and peach blend together with cardamom bitters and Empress gin

### Isle of the Dodo \$13

Malfy Grapefruit Gin, Campari, demerara syrup, pineapple, pink Himalayan sea salt

### Cobra's Fang \$13

Familiar, but a little different. Boozy, fruity and a little spicy with rum, lime and orange juices, falernum, and Angostura bitters

### Captain's Blunder \$15

A twist on another famous blunder from the folks at Tiki Ti, our Captain's Blunder has a whole lot going on. Gin, rum, more rum, lime juice, passion fruit, and a handful of syrups

## Classics

### Mai Tai '44 \$13

The original? Maybe. A classic? Definitely. A mix of rums, lime, orgeat, and curacao

### Hinky Dinks Fizzy \$14

A delightful recipe washed ashore from our friends at the cove due south consisting on gin, rum, apricot, passion fruit, and bubbles

### Pina Colada \$11

A silky blend of coconut, pineapple and rum  
*Feeling nutty? Try a macadamia nut chichi for \$2 more!*

### Rum Barrel \$20

Prepare for a powerful blend of rums, falernum, allspice, all of the juices, Angostura, grenadine and a whisper of absinthe

### Aku Aku \$11

A refreshing drink of rum, peach, pineapple, lime, mint, and honey

### Fog Cutter \$15

One of the captain's favorites: rum, gin, brandy, sherry, orgeat, orange and lemon juices

### Blue Hawaiian \$11

Coconut and pineapple are the backbone of this blue beauty of blue curacao, lemon juice, demerara syrup, and rum

### Navy Grog \$13

A blend of rums, grapefruit and lime juices, honey, and soda

### Painkiller \$14

Pineapple, coconut, orange, spice, and gunpowder rum. Yum!

### Suffering Bastard \$13

A curious, albeit delicious, concoction of gin, brandy, lime and ginger beer

### Jungle Bird \$14

A little bitter and a little funky. Campari is the star with a blend of pineapple and lime juices, and a whole bunch of rum

### Three Dots and a Dash \$13

A blend of dark and Haitian rums, lime and orange juices, honey, falernum, allspice, and Angostura

### Zombie \$15

This Don's staple is a healthy blend of rums, paradise blend mix, falernum, lime juice, grenadine, Angostura, and absinthe