

KARA JENKINS IS THE MAYOR REAL LAS VEGANS NEED & DESERVE

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

JUNGLE OPERA \$16

If "springtime in a glass" piques your interest then this brightly vegetal smash has your number.

Gordon's Classic London Dry Gin, fresh lime, sugar snap pea juice, thai basil, grapefruit essence

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

BRAZILIAN NECKTIE \$16

The Gordon's Cup was such a nice cocktail 'til it started hanging out with Dani & Allan in 2010.

Anaheim & Serrano-infused Novo Fogo Bar Strength Cachaça, fresh lime, organic cucumber, raw sugar, smoked sea salt & pepper

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 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]

ACE OF CLUBS #2 \$15

This Bajan classic once featured crème de cacao but thanks to this cacao-flavored rum it's even more focused (& delicious).

Copalli Cacao Belizean Rum, fresh lime, turbinado syrup, Angostura Bitters



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

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 & curaçao

PALOMA \$16

If there's a better Paloma on earth please forward us directions to it. We'll hike there if need be.
Astral Blanco Tequila, fresh grapefruit & lime, our amazing grapefruit reduction, Mineragua

WINE + BEER

Sparkling

Poema Cava Brut, SP 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 Tamary 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 \$11

Lead Dog FADE TO ORANGE Wheat Ale | 12 oz | 5.4% \$8

Guinness FOREIGN Stout | 11.2oz bottle | 7.5% abv | \$10

Corona PREMIER Light MX Lager | 12 oz can | 4.8% \$7

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

Avery ELECTRIC SUNSHINE Fruited Sour | 12oz | 4% \$8

Amass Botanical Seltzer | 12 oz | 5% \$14

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 \$21

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.