

## COCKTAIL MENU



**OCTOPUS**-----\$8 ☠☠  
From Al Hong of Trader Vic's circa 1960's Gosling 151, Orange, Passion Fruit, lethal but nice

**PAINKILLER**-----\$13 ☠☠☠☠  
A classic from the Soggy Dollar Bar, 1971 Pusser's Navy & Plantation O.F.T.D. Rums, Coconut, Pineapple and Orange-a house favorite



**PINEAPPLE EXPRESS**---\$12 ☠☠☠☠  
Credit Freddie Santos of The Broken Shaker in Chicago, Plantation Pineapple and Neisson Rums deliver an outstanding and tasty daiquiri

**WISH YOU WERE HERE**---\$15 ☠☠☠☠  
Pink Floyd is back and this time it's a 3 Rum Old-Fashioned. Rhum JM Gold, Don Q Anejo and Smith + Cross, Coco Mahina and Aphrodite Bitters for your drinking and listening pleasure



**WITCH DOCTOR**----\$10 ☠☠  
Sammy's Beach Bar And El Dorado 8 YO Rums, with Passion Fruit, Lime and Secret Flavors is just what the Dr. ordered

**SHARK BITE**---\$11 ☠☠  
An original from the Mai Kai 1956, features Mt. Gay Eclipse Rum and Don's Spices # 4 with a sidecar of Appleton 12



**SLIDE AWAY**----\$11 ☠☠☠☠  
Variation of the Coconaut with Plantation Pineapple and FIRE Plantation O.F.T.D. Rums in a delicious modern symphony of flavor



**THUNDERSTRUCK**---\$13/43 ☠☠☠☠  
Howie's Tiki signature creation using a base of the Coconaut but FIRE comes from Wray and Nephew/Licor 43 blend--the Exclusive Iconic Howie's Tiki Volcano Mug available to drink and take home



**BLUE HAWAII**---\$8 ☠☠  
From an original recipe by Harry Yee of the Hawaiian Village, Waikiki 1957 featuring Silver Rum, Vodka, Pineapple, Sweet and Sour Mix and Blue Curaçao



**COMFORTABLY NUMB**-----\$13 ☠☠☠☠  
Sometimes drinks are named after Pink Floyd songs in this case Rittenhouse 100 Proof Rye, Gosling Black Seal Rum, Pierre Ferrand Cognac, and Secret Spices team up in a masterful performance

## Bowls for Sharing



**BLOOD OF THE KAPU TIKI**-----\$36  
A Bosko Hrnjak original 1998, feature Diplomatica Anejo, Lime, Grapefruit, Orange and Secret Flavors



**LAST RITES**-----\$51  
Better get your affairs in order, this lost drink last appeared on the 1959 Mai Kai menu, with Damoiseau VSOP Aged Rum, Passion Fruit, Falernum and Lime



**SCORPION BOWL**-----\$24  
Trader Vic designed this one in the 1950's with Ron Cartavio Silver, Brandy, Orange, Lemon and Orgeat, feel the Sting!



**KAVA BOWL**-----\$18  
Where it all started at Trader Vic's 1940, El Dorado 8 YO, Orgeat, Lemon, Pineapple and More Rum



## HOWIE'S TIKI

Howie's Tiki 4334 FM 2920 Spring TX 77388  
www.howiestiki.com



**MAI TAI**----\$11 ☠☠  
Trader Vic's classic 1944 recipe faithfully delivered with Clement Rhum Agricole, Hamilton Pot Still Gold Rum, Creole Shrub, Lime and House-Made Orgeat



**NAVY GROG**---\$11 ☠☠☠☠  
Picture yourself hanging out at Don The Beachcomber's in Palm Springs with Frank Sinatra who called this the "King Of Cocktails" Lemon Hart 1804, Appleton Estate and Coruba Rums, Grapefruit, Honey and Lime



**MISSIONARY'S DOWNFALL**---\$9 ☠  
An original from Don The Beachcomber 1940's Ron Cartavio Rum, Pineapple, Peach Liqueur, Honey, Lime and Fresh Mint simply refreshing



**PUT THE LIME IN THE COCONUT**---\$12 ☠☠  
One of Howie's three house margaritas this uses 1800 Coconut Tequila, Cointreau and Lime

**MOSCOW MULE**----\$5 ☠  
Vodka and Fever Tree Ginger Beer and Lime come together in this modern favorite. Hey, at least you know 1 drink on the menu!



## STRENGTH

Mild



Moderate



Strong



Uh Oh



All prices subject to change without notice. If you have any allergies please inform your server. All of our drinks use freshly squeezed Lime, Lemon and Pineapple juices and house-made syrups.