

HOME OF THE ORIGINAL MAI TAI®



The Original Mai Tai® 6.4

In 1944 Trader Vic concocted a rum drink and served it to a guest who, upon tasting it, said “Mai Tai Roa Ae!”. or “Out of this world!” in Tahitian. The Original Mai Tai® was made with lime, orgeat, rock candy, orange curaçao and aged rum. Today, the Mai Tai is the most famous rum drink in the world, and you can only get the Original here at Trader Vic’s.

Menehune Juice 6.3

A secret blend of Island rums and nectars. One sip and you may see a Menehune...



Honi Honi 6.9

Here’s a bourbon drink with the spice of the Islands all wrapped into one.

Maui Tai 5.9

Escape to the Islands with this Tropical Tai
Infused with a hint of pineapple.



Guava Tai 5.8

Our secret formula mixed with guava, light and gold rums.



Pinky Gonzalez 6.0

An old friend of Señor Pico®.
Made with tequila.

Passion Tai 5.9

Our classic mixed with a hint of passion fruit.



Vodka Tai 5.5

Try our variation with vodka.

Mango Tai 5.8

Even more tropical... with mango.



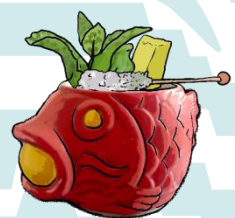
Suffering Bastard 6.6

Inspired by Joe Scialom’s original formula from the Sheppard’s Hotel in Cairo. Vic’s version made with a forthright blend of rums and lime.



Our SIGNATURE “GOLDEN Grog”

A blend of gold rum, Agricole Blanc, pineapple juice, our signature grog, and honey make this drink shine!



Golden Grog

6.9

POTENT POTIONS

Pirates, BUCCANEERS AND Beachcombers NEVER BANDY their DRINKING. For them we offer:

Tiki Puka Puka 7.8

A Trader Vic original published first in his 1972 Revised Bartenders Guide. A trifecta of white, dark, 151 rums with orange and spices. This is the Traders most famous potent potion.



Navy Grog 7.2

A truly great drink. A blend of rums and grapefruit with our spiced syrup.



Koana Puffer 7.2

This Poisonous Pufferfish packs a punch! A delectable, potent concoction of pineapple, passion and almond mixed with gin and a dropper of overproof rum.



Scorpion 6.9

Created by the Trader. This 1972 version has a powerful sting of rum, brandy and orange juice with a whisper of almonds.

Drum of Ku 7.9

A rhythmic blend of 151 rum, dark fruits and berries made especially for the God of War.



Samoa Fog Cutter 6.9

A vaseful of rum, gin, brandy and sherry wine with orange juice and orgeat... Strong enough to cut through a fog and later put you in one!



Zombie 6.7

The Trader's take on Don the Beachcomber's legendary lethal libation...light and dark rums, grenadine and curacao.



Nippon Tea Punch 7.9

A sensuous blend of Japanese tea, tropical liqueurs and potent liquors will have you swimming sideways.

Passion Punch 6.6

Gin, brandy and passion fruit with the opulence of down under.

TART SIDE OFTIKI

Eastern Sour 6.6

A magnificent drink. Fine bourbon with crushed orange, lemon and ice.



London Sour 6.9

A combination of fresh citrus, almond and blended scotch.



Trader Vic's Own Punch 6.0

Fresh citrus fruits, fine light and dark rum with a fillip of almond.

Jalisco Sour 6.3

Our classic sour spiked with tequila.

COCONUT CONCOCTIONS



Bahia 6.3

A snowy concoction of light rum with coconut and pineapple. Innocent looking but watch it!



Chi Chi 6.1

A Piña Colada with vodka and a hint of orange.

Peach Tree Punch 6.6

Created in 1976 as the signature cocktail for our location in Atlanta, GA. A fish bowl of a drink with light rum, hints of orange and coconuts and a soft southern whisper of peach.



E'Ville Batida 5.9

For the cachaça lover, a tropical coconut and guava concoction straight from the jungles of Brazil.

All our Prices are Inclusive of 10% Service Charge, 5% Government Levy and 10% VAT.

FLAVORS FROM BEYOND

"Taste the World," with these DRINKS of medium STRENGTH, which to me are very delightful.

Trader Vic's Grog 6.2

A potent blend of dark rum, pineapple and passion fruit.



Seyhorse 6.6

Created as the signature cocktail for our location in Seychelles. A unique blend of light rum, melon, passion fruit nectar and refreshing citrus. "Paradise in a glass"®



Singapore Symphony 6.7

A combination of pineapple, passion fruit, fine rums and gin... Add a touch of passion to your life.



Moku Nani 6.1

Light and dark, orange, passion fruit and pineapple will bring you to the Islands.

SNAZZY SIPPERS

For those merry souls who seek AND ENJOY a really REFRESHING DRINK.



Siboney 4.7

A great Caribbean cocktail blend of dark rum, passion fruit, pineapple and lemon.



Passion Cocktail 4.8

Gin, passion fruit nectar and citrus make this a smooth refreshing cocktail.

Apple Crisp 4.9

Fresh and crisp with apple sour liqueur, vodka and a dash of almond.

Daiquiri Aperitivo 4.9

An homage to the Cuban classics. We feel this would have been the Daiquiri No. 5. Kissed with grapefruit and Italian aperitivo.



HAPPY ENDINGS

Those special CONCOCTIONS which complete a DINNER:



Tahitian Mudslide 5.9

Gold rum, Irish cream, amaretto, coffee liqueur and cream.

Almost There 5.6

Macadamia nut liqueur, Galliano and cream will get you there...almost.

White Cloud 5.6

A delightful concoction of coconut and crème de cacao, laced with vodka.

Grasshopper 5.8

Keeps you hopping. Light crème de cacao & crème de menthe.

TRADERS TO BE

MANY delicious DRINKS AROUND the world are made without liquors but with delicate flavors.

We offer the FOLLOWING:



No Tai Mai Tai 4.4

Our classic original adapted to perfection.



Puerto Principe 4.5

Creamy pineapple-coconut classic.

Kona Cooler 4.1

Pineapple, cranberry and orange juice mixed with passion fruit.

Peachtree No Punch 4.5

Peaches, orange juice & coconut cream.



Coral Reef 4.4

A tropical drink made with strawberries, mango and coconut cream.



Singapore Melody 4.5

The famous Singapore Symphony... passion, pineapple, pomegranate and citrus...without the punch.

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Starters

ISLAND TIDBITS 8.90

Cheese Balls, Fragrant Chicken Wings
Crab Rangoon, Crispy Prawns

TEMPURA CALAMARI 6.50

Crisp Fried Calamari served with Garlic
Chili Aioli

BEEF CHO CHO 6.70

Steak Skewers Soy Sake Glaze
finished on a Flaming Hibachi

JALAPEÑO CHEESE BALLS (S) 5.95

Cheddar & Emmental Cheeses
Fresh Coriander, Fried Golden

FRAGRANT CHICKEN WINGS 4.0

Boneless Chicken Wings with a Five
Spice Soy Marinade

CRAB RANGOON 5.7

Crab Meat & Cream Cheese
folded in Crisp Wontons

CRISPY PRAWNS 8.10

Fried Butterfly Prawns Coated with
Japanese Breadcrumbs

Soup & Salad

SEAFOOD TOM YUM (S) 7.30

Spicy Broth, Galangal, Tomatoes
Lemon Leaves

CAESAR SALAD 4.5

Romaine Hearts, Shaved
Parmesan Crisp Croutons
Chicken 5.5 Shrimp 6.5

Sandwiches

CLASSIC CLUB SANDWICH 4.9

Grilled Chicken, Veal Bacon
Buttered Brioche

MAUI FILET STEAK SANDWICH 9.2

Gruyere Cheese
Maui Onion Marmalade

MAINS

NEW YORK PEPPER STEAK 14.5

Black Pepper Sauce, Mai Tai Fries

BEEF TENDERLOIN FLAMBE 12.5

Paper Thin Beef, Dijon Mustard,
Shallots, Veal Jus & Flambé with Brandy
served with Steamed Fresh Garden
Vegetables & Mashed Potato

JERK CHICKEN 7.5

Cajun Seasoning, Grilled to perfection
served with Mai Tai Fries

CHILI HAMMOUR JASMINE RICE (S) 12.50

Capsicums, Onions, Carrots, Thai
Chilies Spicy Sauce

SINGAPORE NOODLES 8.70

Curry-Spiced Noodles, Snow
Peas Capsicum, Red Onion,
Broccoli

Dessert

BANANA FRITTERS 3.5

CREPE SUZZETE 5.5

CHEESECAKE 4.1

CHOCOLATE VOLCANO 3.50