



TROPICAL TREASURES

# MENU



# KAHALA KOA

## TIKI BAR

**ALL DRINKS ARE \$12 AND UP.  
FOR YOUR CONVENIENCE,  
GRATUITY WILL BE ADDED TO  
TABLES OF 5 OR MORE.  
DRINKS DO NOT INCLUDE MUGS  
BUT THEY ARE FOR SALE.**



**INDICATES DRINK STRENGTH**



**SMOKIN' ERUPTION**

- Kahiki, 1980 -  
Gueva, Pineapple, Passion Fruit,  
Lemon, Rum Blend, Vodka



**BLUE HAWAII**

- Henry Yee, 1957 -  
Pineapple, Orange  
Sour Mix, Vodka, Light Rum



**DERBY DAIQUIRI**

- MARIANO LICUDINE, 1959 -  
ORANGE, LIME,  
LIGHT RUM



**STRAWBERRY DAIQUIRI**

Strawberry, Lime, Light Rum



**GRAPEFRUIT DAIQUIRI**

- Mai Kai, 1959 -  
Grapefruit, Lime, Gold Rum



**BANANA DAIQUIRI**

- Mai Kai, 1972 -  
Fresh Banana, Lime, Light Rum



**COLONIAL GROG**

- Don The Beachcomber, 1930's -  
Blend of Rums, Lime, Orange,  
Maple & Spices



**NAVY GROG**

- Don The Beachcomber, 1961 -  
Grapefruit, Lime, Honey,  
Strong Rum Blend



**VICTORY GROG**

- Kahala Koa Exclusive -  
Citrus, Passion Fruit, Rum Blend,  
Secret Blend of Spices



**ZOMBIE**

- Don The Beachcomber, 1934 -  
Lime, Gold Rum, Demerara Rum,  
Grenadine, Spices, Bitters



**JUNGLE BIRD**

- Aviary Bar, 1978 -  
Pineapple, Lime,  
Campari, Dark Rum



**TAAL**

- Kon-Tiki Ports, Chicago 1962 -  
Lime, Orange, Pineapple,  
Passion Fruit, Rum Blend



**MAITAI**

- Trader Vic, 1944 -  
Lime, Orange, Orgeat Syrup,  
Dark Rum, Aged Rum



**DRAGON'S BREATH**

- Kahala Koa Exclusive -  
Dragon Fruit, Passion Fruit,  
Blend of Citrus, Tequila



**PORTLIGHT**

- Kahiki, 1961 -  
Makers Mark, Lemon, Passion Fruit,  
Grenadine



**TROPICAL ITCH**

- Joe Scialom, 1957 -  
Mango, Lime, Orange, Rum Blend,  
Vodka, Bitters (serves 2)



*Serves 2*



*Serves 3*

**ZOMBIE**

- Don The Beachcomber, 1934 -  
Lime, Gold Rum, Demerara Rum,  
Grenadine, Spices, Bitters  
(serves 3)



*Serves 6-8*



**SIDEWINDER'S FANG**

- Lanai Restaurant 1960 -  
Orange, Lime, Passionfruit,  
Rum Blend, Club Soda  
(serves 6-8, single-serve version also available)



**KAHALA KOA  
SPECIAL LUAU  
COCKTAIL**

*Serves 2-3*



**PUKA PUKA SHELL**

Orange, Pear, Cinnamon, Ginger, Rum, Vodka  
(serves 2-3)



**KAHALA KOA**



**PAINKILLER**

- Soggy Dollar Bar, 1971 -  
Pineapple, Orange, Coconut, Navy Rum  
**PAIN LEVEL**



**RAINKILLER**

- Kon-Tiki Ports, Chicago 1962 -  
Orange, Lime, Pineapple, Light Rum, Bitters



**SOUTH SEA COOLER**

- Kon-Tiki Ports, Chicago 1962 -  
Lime, Orange, Ginger, House Rum Blend



**MYSTIC LAMP**

- Kon-Tiki Ports, Chicago 1962 -  
Lychee, Orange, Lime,  
Gold Rum, Almond



*Serves 2*



**GREEN MENEHUNE**

- Kon-Tiki Ports, Chicago 1962 -  
Coconut, Melon, Orange, Pineapple, Sweet and Sour  
(serves 2)



*Serves 2*



**PI YI**

- Don The Beachcomber, 1940's -  
Fresh Pineapple, Passionfruit, Gold Rum, A Hint of Bitters  
(serves 2)



**PURPLE PUFFER**

- Kahala Koa Exclusive -  
Grape, Lemon,  
Vodka



**THE KAHALA KOA RUM BARREL**

- Kahala Koa Exclusive -  
Lime, Orange, Pineapple, Passion Fruit,  
Guava, House Rum Blend



**KAHALA KOA**  
**TROPICAL TREASURE**  
*Exclusive Cocktail*



**KAHALA KOA SWIZZLE**  
A Kahala Koa Exclusive Cocktail  
Pomegranate, Tangerine, Grapefruit, Lemon  
House Rum Blend, Bitters Blend




**SHARK ATTACK**

- Kahala Koa Exclusive -  
Very Sweet Blend of Blue Raspberry, Blueberry, Vodka



**JET PILOT**

- Steve Cranes Luau, 1958 -  
Lime, Grapefruit, Blend of 3 Aged Rums,  
Spices, Licorice, Bitters



**FOGCUTTER**

- Trader Vic, 1940's -  
Tart Blend of Citrus, Orgeat, Rum, Spices,  
Licorice, Bitters



**BORA BORA BREEZE**

- Kahala Koa Exclusive -  
Passion Fruit, Tropical Juice, Citrus, Vodka



# Martinis



THIRSTY WHALE



STORMY NIGHT



COSMO



POMEGRANATE MARTINI



APPLEMARTINI



LEMON DROP



LYCHEE



# ALOHA!

## WELCOME TO KAHALA KOA

**“IF YOU CAN’T GET TO PARADISE, I’LL BRING IT TO YOU”  
SAID DON THE BEACHCOMBER IN 1933**

So the story begins many years ago with the Lure of the South Pacific brought to life by places like Don the Beachcomber and Trader Vic’s. For years people were intrigued with the Music, Food, Carved Decor, Cocktails and the Feeling of Escape that were offered in Tiki Bars all over the country. This was one place that people could go and leave their cares behind without much traveling involved. We were also one of the groups of people that visited and traveled to enjoy the many Tiki Bars around the country. We were fascinated with the Culture, the Distinctive Food and the presentation of Different Colored Cocktails in beautiful glasses. As time went on, the desire to open our own Tiki Bar developed and it was decided in Fall of 2019 to follow our passion. We began to travel to different parts of the country purchasing furniture, fixtures, artifacts and other items that would eventually bring our Truly Vintage Tiki Bar to life. So for nine months traveling continued as did many hours of construction to create our own Tiki Bar, Kahala Koa.

**What you see today** is an extensive collection of mostly vintage and some current Tiki Art. But no good story would be complete without acknowledging some of the people who helped along the way. We would like to thank Dave Hansen from Lake Tiki woodcrafts for carving our beautiful mask in our bar, Dave & Amy Carter for allowing us to purchase some of their prized possessions for our dining room and bar, including a beautiful puffer fish they donated to us. A big thanks to Leroy at Oceanic Arts that created some beautiful lighting for us even though he is well into his 80’s. The journey would not have been successful without many other friends, family and terrific people that we met along the way.

**We Welcome you Ohana** (family) to our little escape oasis within our beautifully decorated walls. It is with a lot of pride that we invite you to indulge in our Polynesian Flared Appetizers and Exotic Cocktails made with fresh juices, homemade syrups, exotic secret ingredients and the finest rums available.

We hope you enjoy your visit and will return over and over again.

*Mahalo*

