



# TIKI COCKTAILS

These drinks will transport you to a tropical paradise of leis and hula girls.

## **PAU HANA!** \$12.00

Pau Hana means “the time after work,” which happens to be all the time on a Carnival vacation. Refreshingly sweet with Myers’s Dark Rum, Frog Grog, Angostura Bitters and hibiscus Syrup.

## **WIKIWIKI** \$12.00

Fun to say, even more fun to drink, with Bacardi Ocho Rum, 1800 Silver Tequila, passion fruit syrup, fresh lime juice and cinnamon syrup.



## **MAITAI** \$12.00

Bacardi Superior Rum, Bacardi Ocho Rum, Triple Sec, orgeat and Fresh Lime Juice.

## **BLUE HAWAIIAN** \$12.00

Reminds Red of a certain reptilian friend of his. Starr Rum, Blue Curacao, Cream of Coconut and pineapple juice.

## **TROPICAL MULE** \$12.00

The Frog loves all animals. Malibu Coconut Rum, banana, fresh lime juice and ginger beer.

## **SHARK TOOTH** \$12.00

This cocktail has bite! Bumbu Rum, Appleton Estate Rum, Cherry Heering, Maraschino Liqueur, fresh lime juice, pineapple juice and simple syrup.



## **SCORPION** \$12.00

All flavor, no sting. Flor de Caña 4 Year Rum, Beefeater Gin, Brandy, Orgeat, orange juice and lemon juice.

## **CARIBBEAN COLADA** \$12.75

Velvety-rich blend of Bacardi 8 Rum, Flor de Caña Rum, banana, coconut and pineapple.

## **MANGO MAGIC** \$12.75

Combination of Bacardi Rum, Captain Morgan Spiced Rum, mango and citrus.

## **TAHITIAN KISS** \$12.75

Red’s Polynesian twist on a Kiss on the Lips. A frozen libation of mango puree, peach schnapps and hibiscus syrup.



### HULA GIRL \$12.75

Sway those hips for a frozen tropical treat of Flor de Caña 4 Year Rum, Chambord, Red Sangria and lemonade.



### ZOMBIE \$12.00

The infamous 1934 classic created by the legendary Don the Beachcomber. Bacardi Superior, Myers's Dark Rum, Smith & Cross Navy Strength Rum, Falernum, grenadine and Don's Mix. It'll awaken the dead!

### THREE DOTS & A DASH \*\*\*— \$12.00

Order in English, in Morse code or in frog croaks. A victorious blend of Clement VSOP Rhum, Bacardi Ocho Rum, Lime Juice, orange juice, honey syrup, Velvet Falernum, St. Elizabeth Allspice Dram and Angostura Bitters.

## FAN FAVES



### RUM ~~RUNNER~~ JUMPER \$12.00

Take flight with a mix of Starr Rum, Myers's Rum, tropical banana, orange and pineapple juice.

### GREEN IGUANA \$12.00

This intriguing creation is made with 1800 Silver Tequila, melon, coconut, pineapple juice and citrus. A favorite of Blue's distant cousin, once removed.

*(Upgrade to Patron Silver Tequila for just \$2.00 extra)*

### BITE OF THE IGUANA \$12.00

A feisty combination of Tromba Blanco Tequila, Peach Schnapps, Skyy Vodka, orange juice, citrus and Starr

*(Upgrade to Patron Silver Tequila for just \$2.00 extra)*

### RED'S PAIN RELIEVER \$12.00

Go numb with this rich, sweet, creamy concoction of Flor de Caña Rum, Malibu Coconut Rum and tropical juices.

### BLUE'S BLUE MARGARITA \$12.75

Blue's cool blend of Tromba Blanco Tequila, Blue Curaçao, simple syrup and lime juice.



## DRAFTS

Wisdom from The Frog: if the pint's full, you've got stories to tell.

Ask your bartender for our seasonal offerings

Pint (16 oz.) \$8.25  
Pitcher (60 oz.) \$26  
Tube (101 oz.) \$38



# RED'S RUMS

The Frog's favorites.  
Yes, all of them.

## ENGLISH-STYLE RUM

From the former British colonies, traditionally distilled from molasses in pot stills and aged in oak casks.

<b>Appleton 8 Year</b> Jamaica	\$10.50
<b>Appleton Estate</b> Jamaica	\$9.50
<b>Bumbu</b> Barbados	\$12.50
<b>Chairman's Forgotten Cask</b> Saint Lucia	\$16.50
<b>Dos Maderas 5+3</b> Guyana, Barbados, Spain	\$12.50
<b>El Dorado 12 Year</b> Guyana	\$12.50



<b>Gosling's</b> Bermuda	\$9.50
<b>Myers's Dark</b> Jamaica	\$9.50
<b>Pyrat XO Reserve</b> Guyana	\$12.50
<b>Smith &amp; Cross Navy Strength</b> Jamaica	\$12.50



## FRENCH-STYLE RHUM

Also known as "rhum agricole," produced on French-speaking Caribbean islands from fresh-pressed sugar cane using a column still.

<b>Barbancourt 8</b> Haiti	\$12.50
<b>Clement VSOP</b> Martinique	\$12.50
<b>Starr 7 Year</b> Mauritius	\$16.50
<b>Starr</b> Mauritius	\$12.50

## AMERICAN-STYLE RUM

Because variety is the sugar of life.

<b>Bayou Reserve</b> Louisiana	\$12.50
<b>Cape Fear</b> North Carolina	\$12.50
<b>Papa's Pilar</b> Florida	\$12.50

## SPANISH-STYLE RON

Originating on former Spanish colonies, these are distilled from molasses, typically lighter-bodied with a refined taste.

<b>Bacardi Gran Reserva Limitada</b> Puerto Rico	\$22.00
<b>Bacardi Ocho</b> Puerto Rico	\$12.50
<b>Bacardi Ocho, Rye Cask</b> Puerto Rico	\$12.50
<b>Brugal 1888</b> Dominican Republic	\$12.50
<b>Brugal Añejo</b> Dominican Republic	\$9.50
<b>Diplomatico</b> Venezuela	\$13.00
<b>Flor de Caña 25 Year</b> Nicaragua	\$22.00
<b>Flor de Caña 18 Year</b> Nicaragua	\$13.50
<b>Matusalem Gran Reserva 18 Year</b> Dominican Republic	\$13.50
<b>Zaya</b> Trinidad	\$12.50