

Passion Fruit Cocktail

If there is such a thing as an elegant Tiki drink, this is it! Even if your party isn't Tiki themed, this simple drink will impress.



- 1 oz. Plymouth Gin
- $\frac{3}{4}$ oz. Lemon juice
- $\frac{3}{4}$ oz. [Passion fruit syrup](#)

1. Chill cocktail glass with ice and water
2. Add all ingredients to a shaker and shake with ice
3. Strain into chilled cocktail glass

Planter's Punch

This is my version of rum punch which I would like to claim I invented somewhere in the islands, but it was actually at home in Texas! I recently added the Orgeat and Key Lime Bitters. You can sub Angostura Bitters but you do need something to offset the sweetness of the fruit juices.

- 2 oz. Mount Gay Gold Rum
- 1 oz. Orange juice
- 1 oz. Pineapple juice

- $\frac{1}{2}$ oz. Grapefruit juice
- $\frac{1}{2}$ oz. [Grenadine](#)
- $\frac{1}{2}$ oz. [Orgeat](#)
- 2 dashes key lime bitters
- 6 oz. crushed ice

1. Shake all ingredients with crushed ice
2. Pour unstrained into tall glass
3. Sit back, put up your feet and imagine you're Jimmy Buffet

Potted Parrot

This is one of Trader Vic's original's.



- 2 oz. Cruzan white rum
- 2 oz. orange juice
- 1 oz. lemon juice
- $\frac{1}{2}$ oz. curacao
- $\frac{1}{4}$ oz. simple syrup
- $\frac{1}{4}$ oz. [orgeat](#)
- 12 oz. crushed ice

1. Shake all ingredients with crushed ice

2. Pour unstrained into tall glass

Saturn

Rockets and jet aircraft were all the rage in the Tiki era and every bartender had appropriately named drinks. This was Popo Galsini's and won 1st Place in the World Cocktail Championship in 1967.



- 1 $\frac{1}{4}$ oz. gin
- $\frac{1}{2}$ oz. [passion fruit syrup](#)
- $\frac{1}{4}$ oz. [Falernum](#)
- $\frac{1}{4}$ oz. [orgeat](#)
- $\frac{1}{2}$ oz. lemon juice
- 8 oz. crushed ice

1. Blend until smooth
 2. Pour unstrained into pilsner glass
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Scorpion

This is from the Luau in Beverly Hills cr. 1958. Single serving:



- 1 oz. gold rum
- 1 oz. gin
- $\frac{1}{2}$ oz. brandy
- 1 oz. OJ
- $\frac{1}{2}$ oz. Lime juice
- $\frac{1}{2}$ oz. simple syrup
- $\frac{3}{4}$ oz. [orgeat](#)
- 4 oz. crushed ice

1. Blend on high for 5 sec.
2. Pour unstrained into glass and add ice to fill

Shark's Tooth

This is Trader Vic's recipe except he used dark rum rather than gold rum. I also usually use homemade grenadine rather than cherry juice. Either way, there is good reason that this

is one of the great Tiki drinks.



- 2 oz. Mount Gay Gold Rum
- $\frac{1}{2}$ oz. lime juice
- $\frac{1}{2}$ oz. pineapple juice
- $\frac{1}{2}$ oz. simple syrup
- 1 t. maraschino cherry juice
- 3 oz. crushed ice

1. Blend all ingredients for 5 sec.
2. Pour unstrained into old fashioned glass

Zombie

Donn Beach's original recipe, circa 1934, found in a waiter's

notebook dated 1937 and marked "old."



- 1 ½ oz. Mount Gay Gold Rum
- 1 ½ oz. Appleton Extra Rum
- 1 oz. Lemon Hart 151 Rum
- ¾ oz. lime juice
- ½ oz. [Don's Mix](#)
- ½ oz. [Falernum](#)
- Dash Angostura Bitters
- 1/8 t. Pernod
- 1 t. [grenadine](#)
- 6 oz. crushed ice

1. Blend all ingredients for 5 sec.
2. Pour unstrained into Collins or chimney glass and garnish with mint.

Time to Lick the Donkey

It's a family Christmas tradition...don't ask.

This is another drink that I found and renamed for a party. You can tell it's from the Tiki era since it has 2 kinds of

rum. This is a sour and shows how you can use multiple juices. The recipe could also be adapted for a punch.



- 1 oz. Appleton rum
- $\frac{1}{2}$ oz. Bacardi 151 rum
- $\frac{3}{4}$ oz. crème de banana
- 1 oz. orange juice
- 1 oz. pineapple juice
- $\frac{1}{2}$ oz. Lime juice

1. Shake well with ice
2. Pour unstrained into Highball glass

Honey Badger

One of these and you won't care. Two and you won't give a #?*! !

I found this recipe somewhere and renamed it for a party. It

is very strong.



- 1 $\frac{1}{2}$ oz. Lemon Hart or Bacardi 151 Rum
- $\frac{1}{2}$ oz. Luxardo Maraschino Liqueur
- $\frac{3}{4}$ oz. lime juice
- $\frac{1}{4}$ oz. [grenadine](#)

1. Shake well with ice
2. Pour unstrained into pilsner or double old fashioned

Mojito

Over muddling the mint is a big mistake. The stems are bitter, so you end up adding more sugar to compensate. Give the mint leaves a smack by holding them in one palm and clapping your hands once. Then add them to the shaker. The ice cubes will do the rest of the muddling for you.

- 2 oz. Cruzan Light Rum
- 1 oz. lime juice
- 8 – 10 mint leaves
- 1 oz. simple syrup
- 4 oz. club soda

1. Shake all ingredients, except club soda, with ice cubes
2. Pour unstrained into chilled Collins glass

3. Fill with club soda (about 4 oz.)
4. Garnish with a mint sprig