

JUNGLE BIRD

TIKI CAVE & LOUNGE

Welcome to the Jungle.



SIGNATURE CAVE COCKTAILS



18¾

NUTTY TOURIST

Barrel Aged Rye Whiskey, Brown Butter Fat Wash, Roasted Macadamia Nuts, Black Walnut Bitters - 2.5 Oz.

Key Notes – Strong, Spirit forward, Nutty

HAWAIIAN COFFEE

Premium Vodka, Hawaiian Café Roast, Whip Shaken Espresso, Double Roasted Macadamia Nuts - 2.25 Oz.

Key Notes – Bittersweet, Nutty, Rich

TULUM AFTER DARK

Botanical Gin, Campari Milano, Passionfruit Puree, Cherry Bitters, Fresh Lemon, Egg White Froth - 2.5 Oz.

Key Notes – Exotic Tropical, Fruity, Creamy

BANANA COLADA

Triple Blackstrap Rum Blend, Small Pot Aged Cognac, Caramelized Cavendish Bananas, Grilled Pineapple Juice, Whipped Coconut Cream - 2.75 Oz.

Key Notes – Strong, Fruity, Creamy, Sweet

PACIFIC PEARL

Stone Milled Smokey Mezcal, Aztec Bitters, Torched Grapefruit Emulsion, Dark Cacao, Clarified Limoncello - 2 Oz.

Key Notes – Smokey, Earthy, Complex

VOLCANO KISS

Tequila Plata, Ancho Reyes Verte, Flamed Poblano Peppers, Black Pepper, Sweet Peach, Fresh Piña & Lime, Fresh Egg Whites - 2.5 Oz.

Key Notes – Fresh Spice, Savoury, Citrus

FORBIDDEN ISLE

Botanical Gin, Apricot Brandy, Grand Marnier, Mango Puree, Squeezed Pineapple Lime, Almond Orgeat, Cardamom - 2.5 Oz.

Key Notes – Light, Refreshing, Tropical Fruity

FLIP FLOP FANDANGO

Chilean Pisco, Fruit Mulled Wine, Passionfruit Puree, Domaine De Canton, Jamaican Spiced Carbonated Gingerbeer, Lime Juice, Tiki Bitters - 2 Oz.

Key Notes – Refreshing, Warm, Spiced, Bubbly

STONE FACE

Amber Spiced Rum, Steeped Cloves, Sous Vide Dark Chocolate, Caramelized Sugar, Vanilla Spice, Pecan, Walnut, Slow Baked Brazilian Prata & Cavendish Bananas - 2.75 Oz.

Key Notes – Strong, Spirit Forward, Rich Depth

OH MY PAPAYA!

Tequila Plata, Agave, Alphonso Mango, Coconut Nectar, Galliano, Wild Black Cherry, Golden Papaya, Pressed Pineapple, Steeped Lime Leaf - 2.5 Oz.

Key Notes – Exotic, Fruity, Refreshing



SIGNATURE CAVE COCKTAILS



18¾

COCOGRONI

Caribbean Spiced Rum Blend, Campari Milano, Ruby Rosso Vermouth, Clarified Coconut
2.25 Oz.

Key Notes – Spirit Forward, Rich Depth

ANTI-VENOM

Tequila Plata, Cointreau, English Cucumber Cordial, Cane Sugar, Lime, Fresh Cilantro
2.5 Oz.

Key Notes – Refreshing, Savory, Crisp

EMERALD LAGOON

Silver Rum, Plantation Cut & Dry Coconut Rum, Kiwi Nectar, Velvet Coconut, Fresh Lime
2.25 Oz.

Key Notes – Tropical, Exotic, Crushable

PAINKILLER

Triple Rum Blend, Pressed Pineapple, Whipped Coconut Cream, Navel Orange, Cardamom, Shaved Nutmeg - 2.25 Oz.

Key Notes – Fruity, Warm, Creamy, Smooth

BERRY CARTEL

Crystal Agave Tequila, Okanagan Black Raspberry Compote, Muddled Blueberry, Crushed Lime - 2.5 Oz.

Key Notes – Strong, Tart, Citrusy



GOLDEN IDOL

Aged Bourbon, Clarified Passionfruit, Aperol, Grapefruit Bitters, Citrus Peel - 2.5 Oz.

Key Notes – Spirit Forward, Clean Finish

GOOD PIRATE (0% PROOF)

11

TIKI COLADA Fresh Pineapple, Coconut Puree Cream, Tiki & Allspice Bitters

BEACH SANDS Golden Apricot, White Peach, Lemon, Lemongrass Iced Tea

FREAKY TIKI Fresh Pineapple, Dark Brandied Amarena Cherry, Candied Lime

TORCH RUNNER Passionfruit, Citrus Trio, Jamaican Spiced Fizzy GingerBeer





BLACKBEARDS BARRELL

Top Shelf Selects - By the Oz.

WHISKEY

Caribou Crossing Rye	18
Bookers Bourbon	19
Makers Mark Bourbon	9
Woodford Reserve Bourbon	9
Basil Hayden Bourbon	13
Angels Envy Bourbon	13
Oban 14 yr. Scotch	25
Glenfiddich 12 yr. Scotch	14
The Macallan 12 yr. Scotch	25
Laphroaig 10 yr. Islay Scotch	15

TEQUILA

Cascahuin “48” Plata	13
Casamigos Plata	12
Don Julio Blanco	10
Patron Blanco	10
Adictivo Double Reposado	16
Cimarron Reposado	10
Clase Azul Reposado	50
Corralejo Añejo	13
Grand Mayan Extra Añejo	25
Don Mateo Mezcal	15

RHUM

Dos Maderas	Spain	14
El-Dorado 12 yr.	Guyana	8
Ron Zacapa Centenario	Guatemala	15
Plantation XO	Barbados	13
Don Papa	Phillipines	13
Diplomatico	Venezuela	15
Ron Santisima 15 yr.	Cuba	15
English Harbor Port Cask	Antigua/Barbuda	13
Appleton Estate	Jamaica	8
Homere Clement	Martinique	25
Romero Sherry Cask	Canada	13
Forgotten Casks Chairmans Reserve	Saint Lucia	18
Flor de Cana Centenario 18 yr.	Nicaragua	15
Bumbu Craft	Panama	10
The Lash	Trinidad y Tobago	10
Cruzan	St. Croix - Virgen Islands	8

MARGARITAS

15¾ 2 Oz.

CLASSIC	**COCONUT**	**PINEAPPLE**
LAVENDER	**SPICY MANGO**	**PEACH**
CUCUMBER	**BLACK CHERRY**	**STRAWBERRY**
KIWI	**WILD BLACKBERRY**	**BLUEBERRY**
TANGERINE	**BLOOD ORANGE**	**CANTALOUPE**
LYCHEE	**DARK CHOCOLATE**	**RED RASPBERRY**
SWEET MINT	**PASSIONFRUIT**	**RUBY GRAPEFRUIT**

WINES

RED

	6 oz.	9 oz.	BTL.
Frescobaldi Castiglioni - Chianti	14	20	59
Tarapaca Gran Reserva - Cabernet Sauvignon	14	20	59
Chevalier Dyonis - Pinot Noir	13	19	55

WHITE

Casa Silva Coleccion Blanco - Chardonnay	15	21	59
Emmolo - Sauvignon Blanc	18	25	69
Santa Margherita - Pinot Grigio	18	25	69

ROSÉ

Emiliana Adobe Reserva	12	16	45
Domaine Houchart Cotes de Provence	18	25	69

SHOTS SHOTS

7 ¾ 1 Oz.

Piña Colada Malibu Coconut, Pineapple
Japanese Slipper Melon Midori, Lemon
Jungle Sex Peach Schnapps, Fresh Orange
Horny Monkey Peanut Butter & Banana Whiskey
Lychee Fizz Soho Lychee, Citrus Fizz
Jellyfish Sting Fireball, Louisiana Hot Sauce
Tropical Paradise Gin, Passionfruit Puree
Hawaiian Coffee Kahlua, Macadamia Nut Butter
Grumpy Parrot Yellow Chartreuse, Piña
Sandstorm Bailey's, Spiced Rum
House Vodka/Tequila/Whiskey/Gin/Rum

BEERS

BLUE MOON	Belgian Wheat Ale	**8**
RED STRIPE	Jamaican Pale Lager	**9**
TSINGTAO	Thailand Pale Lager	**9**
CORONA	Mexican Pale Lager	**8**
SAPPORO	Japanese Pale Lager	**9**
CRISP PILSNER	Canadian Pilsner	**8**
TRASH PANDA	Canadian Hazy IPA	**8**
GUINNESS	Irish Stout	**9**

Please note that there will be an auto-gratuity of 18% applied for groups of 6 or more

BEACH STYLE EATS

Coral Cove Sliders

Peppercorn Crusted Shaved Beef, Garlic Pickles, Shredded Iceberg Lettuce, Pickled Cabbage, Hickory Smoked BBQ

15

Seaside XL Nachos

Fried Corn Tortilla Chips, Pickled Jalapeño, Pico de gallo, Grilled Sweet Corn, Baked Black Beans, Fior di Latte, Sharp Cheddar, Herb Havarti, Mexican Beef Chili, Southwestern Chipotle, Cilantro Lime Crema

23

Chili Coconut Tempura Shrimp

Golden Pacific Caught Tempura Shrimp, Baked Coconut Butter, Toasted Chili Flakes, Ataulfo Mango and Fresno Chili Puree, Pickled Purple Cabbage

15

Hot Honey Hummus

Roasted Chickpeas, Whipped Manuka Honey, Espelette Chili Butter, Creamy Tahini, Slow Roasted Garlic, Extra Virgin Olive Oil, Smoked Paprika - Served with Toasted Sesame Pita

15

Tropical Pineapple Bites

Fresh Pineapple, Crushed Roasted Peanuts, Balsamic Glaze, Herbed Feta Cheese Crumble, Fresh Julienned Mint

14

Crispy Reef Catch

Golden Crisp Battered Blue Cod Fish, Purple Slaw, 12 Herb Blend, Fresh Lemon, Cilantro, Spiced Seeds, Island Spiced Mango Vinigarette (2 pieces)

13

Please inform our island staff of any allergies or food preferences

BEACH STYLE EATS

Coconut Popcorn

Sweetened Coconut Butter, Himalayan Pink Salt, Toasted Chili Flakes, XL Heaping Bowl

8

Somewhere in Mexico

Fried Corn Tortilla Chips, Grilled Corn Pico de Gallo, Creole Butter - Dip. Munch. Repeat.

8

Tajin Potato Crisps

Golden Fried Thin Cut Potatoes, Clarified Lime, Ground Spicy Chilis, Smoked Paprika, Oregano, Island Style Creamed BBQ

10

Passionfruit Cheesecake

Fresh Passionfruit Compote, Graham cracker crust, French Vanilla Buttercream, Powdered Sugar

11

Pineapple Rum Volcano Tarts

Cinnamon Spiced Pineapple, Baked Apple Butter, Dark pepper Rum, Buttered Tarts, Dusted Sugar (4 Volcano Tarts)

11

TACO PARADISE

15¾

All Tacos packed with fresh lettuce, pickled purple cabbage & street style grilled corn pico de gallo - 3 per order

Tex Mex Beef

Caribbean Jerk Chicken

Spicy Mango Chicken

Smokey BBQ Beef

Gluten Allergy? Turn ANY taco Gluten Friendly w/ our house made corn tortillas

ALLERGY NOTICE: Please inform your server of any allergies or dietary restrictions before ordering. While we take precautions, our kitchen handles common allergens and we cannot guarantee that any item is completely free from cross-contact.

SOUVENIRS

$25



Tribal Guardian



Skeleton King



LocoCoco



Hakamakaputama'ku



Mr. Tiki



Big Kahuna


TIKI
TAROT
NIGHTS!
HIGH PRIESTESS
TAROT READINGS & TROPICAL DRINKS!
EVERY TUESDAY!
Jungle Bird Tiki Bar • 7pm - 10pm


EVERY WEDNESDAY
MUSIC BINGO
TRIVIA NIGHT
6:30 PM - 9:30 PM
$15 PER PLAYER
Beach Style Eats & Tropical Sips


LIVE
CUBAN
ISLAND BAND
$10 TICKETS AT DOOR
EVERY WEEK THURSDAY!
7:30 PM TILL LATE