

trader  
VIC'S

TRADER VIC'S  
FINE OLD  
XXX RUM

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Ray

RUM

*Bahia, Kamaaina, Tiki Puka Puka, Mai Tai, ...  
 You are already in the middle of it!  
 Welcome to...*



*It is our pleasure to present to you our cocktails  
 on the following pages.  
 Some we have collected in the countries of origin,  
 others are our own compositions.*

## TRADERS TO BE

**Many drinks from around the world are delicious in taste  
 even without spirits.**

**We offer the following:**



**VIRGIN MAI TAI . . . . . 13,30**

Orange, pineapple and lime juice with our  
 Trader Vic's Mai Tai mix.



**BAHIA NO . . . . . 14,30**

The Trader Vic's classic.

**PACIFIC DREAM . . . . . 13,20**

Pineapple with passion fruit and lime juice.

**QUEEN CHARLOTTE  
 FRUIT PUNCH . . . . . 13,30**

The fruity secret of Trader Vic's.



**DREAMLESS  
 BANANA . . . . . 13,30**

For the future dreamers:  
 Pineapple, grapefruit and tropical  
 fruity fassionola puree.

**SUNSET DELIGHT . . . . . 15,00**

Orange juice, coconut cream, passion fruit and  
 banana.

**MONKEY . . . . . 13,20**

Orange juice, grenadine syrup, banana,  
 coconut cream and pineapple juice.

**VIRGIN STRAWBERRY DAIQUIRI . . . 14,80**

A frozen delicacy made from strawberries and limes.



**CORAL REEF . . . . . 13,30**

Strawberries, mango, coconut and  
 pineapple, sweetened with grenadine.

# HOME OF THE ORIGINAL MAI TAI®



## THE ORIGINAL MAI TAI . . . . 16,30

In 1944, Trader Vic's created a rum drink, served it to his guests, who, after tasting it, shouted „Mai Tai Roa Ae!“ or „Not of this world!“ in Tahitian.

The original Mai Tai was mixed with lime, almond, sugar syrup, orange curacao and aged rum.

Today the Mai Tai is the most famous rum cocktail in the world - the original you only get at TraderVic's.

## MENEHUNE JUICE . . . . . 17,40

A mysterious mixture - light rum and almonds. One sip and you will see a Menehune (invisible gnome men in Hawaii who do good to people). Therefore take it with you.



## SF MAI TAI . . . . . 18,30

The original with a shot of 75% Rum. Made famous by the Trader Vic's barmen from San Francisco.

## HONI HONI 16,30

A Bourbon drink with lemon juice and a hint of almond.



## NAVY GROG . . . . . 17,80

A fierce sailor's blend of three fine rums, tropical fruit juices and herbal syrup.

## HINKY DINKS . . . . . 17,40

The first Trader Vic's drink! Gin, rum, a touch of passion fruit refined with Crémant.

## TRADER VIC'S OWN PUNCH . . . . . 16,30

Citrus fruits with two kinds of rum. One of Trader's favorite drinks.



## SUFFERING BASTARD . . . 17,30

Mixture of rum, liqueur, lime and cucumber. An original recipe from the Shepherd's Hotel in Cairo.



## CAIPIRINHA . . . . . 14,80

Cachaça, fresh limes and brown sugar. A touch of Brazil in Polynesia.



## LONDON SOUR . . . . . 15,80

Do you like to drink Scotch – try it a different way refined with citrus fruits.

## MOJITO . . . . . 15,80

White rum, lime and mint.

# Mai Tai Wave



19,30

Surf with us on a wave of 3 different fruit Mai Tai's:

**Pineapple, guava and mango**

## Our Signature Cocktail

Created by Trader Vic's himself for the grand opening in 1971.

A blend of lime, almond and local German brandy.



## MUNICH SOUR . . 15,40

# BARRELS & BOWLS

The Polynesians had ceremonial luau drinks served in large pots for everyone to share.  
We have the following for you:

**SCORPION** . . . . . 46,00  
(4 persons)

A delightful blend of rum, fruit juices, a hint of almond and a fresh orchid. A cocktail with a bite!



**TRADER VIC'S RUM CUP** . . 32,50  
(2 persons)

Made from the finest rums, fresh oranges, lemons and limes.

**TIP TAO PUNCH** . . . . . 34,50  
(2 persons)

Passion fruit, citrus juices, 75% and white rum. Our potent blend for you. Do not capsize!

**RUM KEG** . . . . . 38,00  
(4 persons)

A rum barrel filled with two varieties of rum, pineapple and a touch of passion fruit.



**TIKI BOWL** . . . . . 33,50

Three „Tikis“ – Tahitian gods – carry a mysterious rum punch refined with citrus fruits.



# SNAZZY SIPPERS

... for those who want something appetizing.

**TRADER VIC'S PASSION COCKTAIL** . . 13,40

Gin, passion fruit nectar and lime. Refreshing and revitalizing.

**COSMO PLACE** . . . . . 13,40

Trader Vic's Cosmopolitan. Pineapple, grapefruit and cranberry complement the fine vodka.

**GIMLET** . . . . . 13,40

Dry Gin and lime juice. A specialty of the monk Antrium.



**SIBONEY** . . . . . 13,40

A wonderful rum cocktail named after the Siboney tribe. With passion fruit and pineapple.

# COCONUT CONCOCTIONS



**BAHIA** . . . . . 16,30

A snowy blend of light rum, coconuts and pineapple. Looks innocent but...

**CHI CHI** . . . . . 16,30

Vodka refined with pineapple juice and coconut.



**KAMAAINA** . . . . 15,40

„Oldtimer“ in Hawaii. Gin with coconut and lemon juice.



**PEACH TREE PUNCH** . . . 16,30

Peaches and oranges with rum and coconut.

**SUNSET SWIMMER** . . . 15,90

Swim to paradise with tequila, spicy coconut and pineapple.



**E'VILLE BATIDA** . . . . . 16,30

For cachaca lovers: a tropical blend of coconut and guava straight from the jungle of Brazil in the Nautilus.



# POTENT POTIONS

Pirates, buccaneers and beachcombers can't be held back to tipple.

We offer:

## DR. FUNK'S SON . . . . . 23,50

Even worse than the father.  
In addition, a high-proof rum.



## DR. FUNK OF TAHITI . . 17,40

A tropical drink from Tahiti. With finest brown rum and pernod. Prescription needed.

## ZOMBIE . . . . . 19,40

Hard – Hard – Hard – No more than two are served! Citrus juices refine two hard rums.



## SCORPION . . . . . 21,50

Honolulu's favorite drink. Light rum, brandy, citrus juices and fresh orchids add magic to this drink.



## PLANTER'S PUNCH . . . . . 16,90

A tropical tradition with dark rum and fruit juices.

## TUTUTUTPO TIKI . . . . . 20,30

A wild blend of pineapple, spices, gold rum and 75% rum prepare you for the Maori Haka!



## VIC&DOTTY . . . . . 21,50

Victor's old creation reinterpreted. A bold blend of rum, citrus, honey and spices to energize the troops.



## TIKI PUKA PUKA . . . 25,50

Sweet & sour, fresh & strong. A real rum drink made from three types of rums and rum-grog syrup.



## KOANA PUFFER . . . . . 16,40

A poisonous puffer fish stuffed with pineapple, passion fruit and almonds, made dangerous by gin and overproof rum.

## TRADER VIC'S PAINKILLER . . . . . 16,80

A remedy of creamy coconut, orange, pineapple and lots of rum.

# FLAVORS FROM BEYOND

„Taste the World“, with these delicious, medium-bodied drinks.



## TRADER VIC'S SLING . . . 16,80

Sloe gin, dry gin, lime, cherry brandy and crème de cassis. Even better than the original.

## AROY . . . . . 15,80

Delicious Thai refreshment made of gin and cucumber, something for Moscow Mule lovers.



## SINGAPORE SYMPHONY . . . 17,30

A liaison of gin and rum from colonial times.



## MOKU NANAI . . . . . 16,80

Light and dark rum, orange, passion fruit and pineapple lead to this charming island.

## STRAWBERRY DAIQUIRI . . . 17,30

The frozen original refined with strawberries.



## VIC'S ITCH . . . . . 18,90

An ode to Harry Yee's original tropical creation with a hint of Trader. Bourbon, rum, passion fruit and fassionola, itching for more..



## POGO STICK . . . . . 16,30

Refreshing mixture of gin, pineapple and grapefruit juice.

## GUN CLUB . . . . . 16,90

A specialty of the duck hunters of dark and light rum with pineapple and citrus juices.

## SEA DREAMS . . . . . 15,30

A dream of strawberries, coconut and passion fruit refined with rum.



## TRADER VIC'S SWIZZLE . . 17,90

A classic rum swizzle with pineapple, passion fruit and nutty note.



# HAPPY ENDINGS

... to complete your dinner.

## JAMAICAN SNIFTER . . . . . 13,90

A sweet rum drink on the rocks with the Trader Vic's grog mix and passion fruit.



## BANANA COW . . . . . 14,00

After a night of drinking.

## BEAUTIFUL . . . . . 14,40

Cognac and Grand Manier.

## WHITE CLOUD . . . . . 13,90

A delicious blend of coconut and crème de cacao flavored with vodka.

# FIRESIDE GROGS

... have delighted many hearts over the centuries.  
Here we have some compositions that you may not know yet:

## BLACK STRIPE . . . . . 15,30

Fine jamaica rum with honey, cherries and spices.



## COFFEE GROG . . . . . 18,30

Hot coffee.  
Strong rum with coconut cream.  
Served in a head hunter mug.



## TRADER VIC'S HOT BATTERED RUM . . . 16,30

Famous at Trader's for years.  
Strong, spicy and not too sweet – with rum, rum-batter and spices.



## KAFE-LA-TE . . . . . 15,30

Mexican coffee with brandy.

## KAFE-LA-TE „VIRGIN“ . . . 12,10

# ENJOY TRADER VIC'S AROUND THE WORLD !



ATLANTA, GEORGIA

THE HILTON ATLANTA

EMERYVILLE, CALIFORNIA

THE EMERYVILLE MARINA

SAN JOSÈ, CALIFORNIA

SAN JOSÈ INTERNATIONAL AIRPORT

BANGKOK, THAILAND

THE BANGKOK MARRIOTT RESORT & SPA

TOKYO, JAPAN

THE NEW OTANI HOTEL

MUNICH, GERMANY

HOTEL BAYERISCHER HOF

ABU DHABI, U.A.E.

THE BEACH ROTANA HOTEL

AL AIN, U.A.E.

THE AL AIN ROTANA HOTEL

DUBAI, U.A.E.

SOUK MADINAT JUMEIRAH

MANAMA, BAHRAIN

THE RITZ-CARLTON HOTEL & SPA

MUSCAT, OMAN

HOTEL INTERCONTINENTAL

DUBAI, U.A.E.

THE HILTON PALM JUMEIRAH

AMMAN, JORDAN

REGENCY PALACE HOTEL

MAHE, SEYCHELLES

THE H RESORT

DOHA, QATAR

HILTON HOTEL WEST

DUBAI, U.A.E.

THE HILTON DUBAI JUMEIRAH

If you would like to find out about the additives contained in the drinks,  
please contact our service staff.

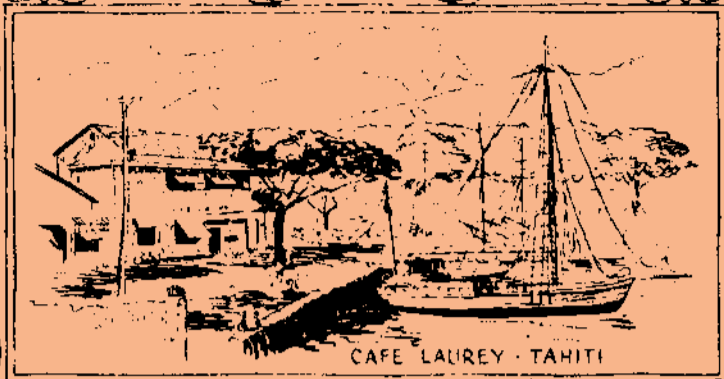
They will be happy to provide you with our separate list of additives for your information.

Butt/100/01.09.2024

- All prices are including V.A.T. in € -  
- Alle Preise sind Inklusivpreise in € -

Please only pay the printed sum. Corrections should be signed by the manager.





CAFE LAUREY - TAHITI

## RUM THE SPIRIT OF THE AGES

It is always with great pleasure that I look back and reminisce on the important part that Rum has played in the molding of empires.

In the days of the ancients rum was drunk straight, or as a hot drink in cold weather, in England and the northern parts of our own country. Not satisfied with the strength of ordinary rum, the hearties drank Demerara Rum from British Guiana, straight, at 150 proof—God bless 'em! However, in the last half century rum and its mixtures have become famous among drinking people throughout the world. Unlike most of the distilled spirits of our times, specialists in the art of mixing rum drinks have arisen in centers of population and have become famous for their delicious creations made from rum. It is my pleasure to have drunk, in their original home, some of these concoctions that are offered at my bar.

In reviewing some of the outstanding mixologists throughout the world, I recall to you Pimm's Bar of London whose punches and mixtures served to His Majesty's forces are known throughout the empire and today are sold in bottle form under the name of Pimm's Cups. Then there is a little bar called Prospect of Whitby which has some outstanding drinks and in its efforts to please has become outstanding on the European continent.

We doff our hats to Frank Meier, formerly of the Ritz bar in Paris, not alone as a bartender par excellence but also as a great gentleman.

On our own continents it is best to begin with the Queen's Park Hotel, Trinidad, whose Queen's Park Swizzle is the most delightful form of anaesthesia given out at the present time. Olafsson's punch of Haiti has made the Haitian rum famous. Kelly's Bar on the Sugar Wharf, Jamaica, is famous for its Planter's Punch and Planter's cocktail, both of which have helped to glorify this spirit.

The greatest master of rum-mixing in all the West Indies, I can truthfully say, is Constantine at La Florida Bar, Havana. To him we owe our present Daiquiri and Cuban Presidente. He is also the originator of the Pino Frio. Travelers to Havana who do not visit La Florida have not fully seen Havana.

In our own country there was one grand old man who, many, many people will agree with me, was outstanding in this world of ours. It always gives me great pleasure to mention the late Albert Martin of the Bon Ton Bar on Magazine Street, near the old stock exchange in New Orleans. His rum cocktails were the finest obtainable, and if one desired a true Ramos Fizz in New Orleans, Albert Martin was the only man I know who could make it properly.

There is one other person I would like to mention who has done much to bring back the fine art of eating and drinking in our country. He has studied the mixtures of various rums; he has also become a collector of rums and at his bar may be found every type and brand of rum that this world produces. Some of the old ancients, fifty and sixty years old, true treasures to any rum connoisseur, may be had there for the asking. I salute Don the Beachcomber of Hollywood, the originator of such outstanding drinks as the Zombie and Missionary's Downfall.

Many of our later rum bars and also manufacturers of rum claim origination of their drinks. However, most of their concoctions have been taken from Don the Beachcomber or Albert Martin or Constantine of La Florida. Again I salute Don the Beachcomber as the outstanding rum connoisseur of our country.

Much time and consideration have been spent to obtain and bring to you many original formulas and some of my own mixtures which I offer here for your pleasure.

*Trader Vic*

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DON THE BEACHCOMBER



ALBERT MARTIN'S BON TON BAR NEW ORLEANS