

My Tai

A SUMMER COCKTAIL EXPERIENCE

THE ORIGINS OF MAI TAI

The Mai Tai was born in 1944 in Oakland, California, not Polynesia, and crafted by Victor Bergeron (a.k.a. Trader Vic). Legend has it a guest tried it and shouted, "Maita'i roa ae!" – Tahitian for "The very best!" The original used aged Jamaican rum from Wray & Nephew.

In 1953 the Mai Tai was brought by Trader Vic to the Hawaiian Islands, where he was asked to formalize drinks for a few of the hotel bars in Waikiki, Honolulu.

It's a Tiki classic, but often misrepresented – a true Mai Tai contains no pineapple juice and is not neon orange with a heavy pour of overproof rum on top.

When made correctly, the Mai Tai is a smooth, balanced creation from the golden era of Tiki.

FLANKER

KITCHEN + SPORTS BAR

HOW TO MAKE A GREAT CLASSIC MAI TAI



AT FLANKER KITCHEN + SPORTS BAR, WE CELEBRATE
THIS TIMELESS AND TRULY ICONIC TIKI DRINK WITH
OUR OWN CREATIVE OFFERINGS. ENJOY!

My Tais



MY TAI 23

Appleton 12 yr Jamaican Rum, Diplomático Reserva Exclusiva Rum, Grand Marnier, demerara syrup, orgeat and fresh lime juice.

Our tribute to the roots of this beloved 1944 Classic.

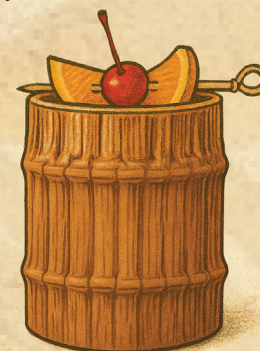


PIÑA TAI 23

Mount Gay Black Barrel Rum, Brugal 1888 Doblemente Añejado Rum, with a daring blend of Jim Beam Pineapple-flavored Bourbon Liqueur, fresh ginger, orgeat and lime. Topped with Dole Whip.

SMOKED 'N TAI 22

Bacardi 8 yr Rum, Illegal Mezcal Caribbean Cask finished, Pierre Ferrand Orange Curaçao, pistachio-orgeat, fresh lime juice.



KONA TAI 22

Kuleana 'Nanea' 2 yr Rum, Chairman's Reserve Spiced Rum, Mr. Black Coffee Liqueur, Kona coffee syrup, espresso, macadamia orgeat. Roasted coconut rim.



SUMMER FUN TAI 23

Copalli White Rum, American Harvest Strawberry- infused Vodka, M. Brizard Watermelon Liqueur, lemon-verbena rock candy, orgeat and fresh watermelon-lime juices.

For that extra zing, a splash of Red Bull Watermelon can be found...



TIKI TAI 24

Our Secret Blend of Rums includes Zacapa 23 Rum and The Glenlivet Caribbean Reserve Single Malt. Aperol and Avua Falernum bring citrus-spice along with orgeat and fresh lime juice. You might find some POG in the mix. Torched Absinthe notes to complement.



MY PUNCH TAI 69

Unleash your inner Tiki with our secret blend of rums and tropical flavors. Zesty fresh lime and orgeat, adorned with tropical fruit and vibrant edible flowers. Served with a flaming lime for ultimate party flair! Elevate your My Tai gathering to new heights of fun and flavor.



SERVES 2-4

Bites



PU PU PLATTER 48

Coconut Shrimp, Grilled Pork & Pineapple Skewers, Crab Rangoon, Tiki Wings, and Spam Burnt End Sliders with Green Papaya Slaw



DOLE WHIP 12

Elevate with your choice of rum (priced separately)



PIÑA COLADA SUNDAE 16

Caramelized Pineapple, Whipped Cream, Toasted Coconut, Maraschino

SIP, SAVOR, AND SOUVENIR!

Don't forget to check out our available tiki mugs and specialty glassware for sale. Ask your server how you can add a touch of My Tai charm to your home collection!

My Zero Proof Tais



HAPPY TAI 19

Lyre's White Cane, Lyre's Italian Orange, ube, orgeat, POG mix, ginger and fresh lime juice.



NUTTY TAI 19

Lyre's Dark Cane, Lyre's Amaretti, Kona cream and pistachio orgeat with fresh lime juice. Roasted coconut rim.



ALOHA TAI 19

Lyre's Dark Cane, Dole Whip, falernum and orgeat syrups with fresh lime juice. Topped with NON 3 Yuzu-Cinnamon.

Allergy Disclaimer: Some items may contain nuts or nut-based ingredients such as orgeat (almond syrup). Please inform your server of any allergies or dietary restrictions before ordering.