



*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 12,80

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

PACIFIC DREAM 12,70

Pineapple with passion fruit and lime juice.

QUEEN CHARLOTTE FRUIT PUNCH 12,80

The fruity secret of Trader Vic's.

SUNSET DELIGHT 14,50

Orange juice, coconut cream, passion fruit and
banana.

VIRGIN STRAWBERRY DAIQUIRI ... 14,30

A frozen delicacy made from strawberries and limes.



BAHIA NO 13,80

The Trader Vic's classic.

DREAMLESS BANANA 12,80

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

MONKEY 12,70

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

CORAL REEF 12,80

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



HOME OF THE ORIGINAL MAI TAI®



THE ORIGINAL MAI TAI 15,80

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 Trader Vic's.

MENEHUNE JUICE 16,90

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.²



SF MAI TAI. 17,80

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

HONI HONI 15,80

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.

TRADER VIC'S OWN PUNCH 15,80

Citrus fruits with two kinds of rum.
One of Trader's favorite drinks.²



CAIPIRINHA 14,80

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

MOJITO 15,80

White rum, lime and mint.



SUFFERING BASTARD ... 16,80

Mixture of rum, liqueur, lime
and cucumber. An original recipe
from the Shepherd's Hotel in
Cairo.²



LONDON SOUR 15,80

Do you like to drink Scotch –
try it a different way refined with
citrus fruits.²

Mai Tai Wave



18,80

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.¹



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 .. 31,50
(2 persons)

Made from the finest rums, fresh oranges, lemons and limes.²



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 32,50

Three „Tikis“ – Tahitian gods – carry a mysterious rum punch refined with citrus fruits.²



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 15,80

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

CHI CHI 15,80

Vodka refined with pineapple juice and coconut.



PEACH TREE PUNCH 15,80

Peaches and oranges with rum and coconut.

KAMAAINA 14,90

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



SUNSET SWIMMER ... 15,40

Swim to paradise with tequila, spicy coconut and pineapple.



E'VILLE BATIDA 15,80

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 22,50

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 18,90

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



SAMOAN FOG CUTTER 16,90

Citrus juices, gin, rum, brandy and a dash of Sherry with a hint of almond. To be enjoyed with caution



BANANA DREAMS 15,80

A creation of rum, pineapple, banana, grapefruit and fassionola that will make you dream.

SCORPION 20,50

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

PLANTER'S PUNCH 16,40

A tropical tradition with dark rum and fruit juices.

TUTUTUTPO TIKI 19,80

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



VIC&DOTTY 20,50

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

TIKI PUKA PUKA 24,50

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



KOANA PUFFER 15,90

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 ... 16,80

A liaison of gin and rum from colonial times.



STRAWBERRY DAIQUIRI ... 16,80

The frozen original refined with strawberries.



POGO STICK 15,80

Refreshing mixture of gin, pineapple and grapefruit juice.

MOKU NANAI 16,80

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



VIC'S ITCH 18,40

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

GUN CLUB 16,40

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



SEA DREAMS 14,80

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



TRADER VIC'S SWIZZLE .. 17,40

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

HAPPY ENDINGS

... to complete your dinner.

JAMAICAN SNIFTER 13,40

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



BANANA COW 13,50

After a night of drinking.

BEAUTIFUL 13,90

Cognac and Grand Manier.

WHITE CLOUD 13,60

A delicious blend of coconut and crème de cacao¹ 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 14,80

Fine jamaica rum with honey, cherries and spices.



COFFEE GROG 17,80

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



TRADER VIC'S HOT BATTERED RUM . . . 15,80

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



KAFE-LA-TE 14,80

Mexican coffee with brandy.

KAFE-LA-TE „VIRGIN“ . . . 11,60

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.

THE CROWNE PLAZA HOTEL

MANAMA, BAHRAIN

THE RITZ-CARLTON HOTEL & SPA

MUSCAT, OMAN

HOTEL INTERCONTINENTAL

DUBAI, U.A.E.

THE HILTON PALM JUMEIRAH

DUBAI, U.A.E.

SOUK MADINAT JUMEIRAH

AMMAN, JORDAN

REGENCY PALACE HOTEL

MAHE, SEYCHELLES

THE H RESORT

DOHA, QATAR

HILTON HOTEL WEST

DUBAI, U.A.E.

THE HILTON DUBAI JUMEIRAH

¹ Farbstoff – ² Benzoe
Butt/60/01.09.2023

- 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.





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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