



# hué

Restaurant & Lounge

## TIKI DRINK MENU

### **CORN 'N OIL \$8**

Gosling's Black Seal Rum, Housemade Falernum, and Fresh Squeezed Lime

### **PAINKILLER \$8**

Pusser's Navy Rum, Coconut Cream, Pineapple Juice, and Fresh Squeezed Lime

### **MAI TAI \$8**

Appleton Extra 12 year Rum, St. James Royal Ambre Rhum, Curacao, Housemade Orgeat, and Fresh Squeezed Lime

### **JET PILOT \$8**

Appleton Extra 12 year Rum, Bacardi Gold Rum, Lemon Hart 151 Rum, Housemade Falernum, Housemade Cinnamon Syrup, Grapefruit, Fresh Squeezed Lime, and Angostura Bitters

### **THREE DOTS & A DASH \$8**

St. James Royal Ambre Rhum, Lemon Hart 151 Rum, Housemade Falernum, Housemade Honey Syrup, Orange Juice, Fresh Squeezed Lime, and Angostura Bitters

### **DAIQUIRI \$8**

Ron Matusalem Platino Rum, Housemade Ginger-Peppercorn Syrup, Fresh Squeezed Lime

### **ROYAL HAWAIIAN \$8**

Bombay Dry Gin, Pineapple Juice, Fresh Squeezed Lemon, and Housemade Orgeat

### **FOG CUTTER \$8**

Ron Matusalem Platino Rum, Korbel Brandy, Bombay Dry Gin, Housemade Orgeat, Orange Juice, Fresh Squeezed Lemon, and Lustao Sherry