



Long Bay

BVI TIKI WELCOME - \$ 18

A Tiki drink is a category of cocktails that are often made with rum and are usually colorful, fruity, and lavishly garnished. The term Tiki comes from the Māori mythology, Māori are indigenous Polynesian people of New Zealand. According to Māori customs and traditions, Tiki represents the first human being on earth. Parallely, Tiki also refers to stone or wooden carvings in humanoid form. Since the old days, Polynesian tribes carved images in trees of Gods.

Tropical Zombie

Cinnamon Rum – pineapple juice – sugar – mango

Sunset Paradise

White rum – peach liquor – passion fruit – jalapeno syrup

Mwai Twai

White rum – almond liquor – banana water – soda – angostura

Irma

Dark rum – Ginger and Cinnamon – lemon - soda

Jamoca

Spiced rum – Coffee – lime

Zombie

3 Different rums – anice – grapefruit - spices

Suffering Bastard

Gin – cognac – bitters – ginger beer

Dark Matter

Aged rum – spice rum – chocolate – coffee - orange

DAIQUIRI - \$ 16 Passion fruit, Mango, Strawberry, Raspberry, Lemongrass - Shaken not blended!

The drink was supposedly invented by an Italian mining engineer, who was in Cuba at the time of the Spanish/American war. A different version of the story tells about a young American soldier, survived from a sinking ship, that managed to swim to the shore of Daiquiri, and here, he ordered a glass of rum with squeezed lime and sugar. A third version of the story see the American troops, and his general, Mr Shafter, enjoying a traditional beverage made from the Spanish troops, a concussion of rum lemons and a touch of sugar. It was one of the favorite drinks of the writer Ernest Hemingway and U.S. President John Kennedy.

OLD FASHIONED - \$ 18

The origin of the Old Fashioned can be linked to two distinct places, but its recipe remains mostly the same: the smooth taste of your favorite whiskey mixing with bitters, sugar, and an orange peel. The Old Fashioned was first referenced around 1806, but it wasn't the Old Fashioned as we know it today. In fact, an Old Fashioned was the first name people started calling cocktails, and it referenced a style of mixology. (Yes, in 1806, there was still mixology.) These Old-Fashioned recipes included all types of spirits from gin to mezcal, much like the Old-Fashioned fusions of today. This was the case into the 1860's when it became even more common for people to order bitters, water, and sugar with their favorite spirit of choice. In 1882, a bartender in Chicago reported that the most popular incarnation was an "old-fashioned" made with rye whiskey. As with all history, and especially whiskey history, competing stories abound. Some say that the drink originated in Louisville, Kentucky in 1880 at a private social club called The Pendennis Club. The recipe is linked to bartender and bourbon distillery, James E. Pepper. Rumor's link Pepper to The Pendennis Club before he allegedly brought the cocktail to the Waldorf-Astoria hotel bar in New York City. Some claim Louisville as the home of the Old Fashioned while others maintain it's really NYC. Every bar has its own version of the classic Old Fashioned, and we showcase the rum base variation of it. We specially create a syrup that complement the botanicals in our rums and we use it as sweetener and flavoring agent. This allow us to serve a rum old fashioned really quickly and with the same delicious flavors.

Rum Choices

1888 Brugal, Zacapa 23 , Appleton 12, Mount Gay XO, Pussers 15y, Bumbu XO, Brugal Leyenda \$20, Homere Clement \$20, Diplomatico Single Vintage \$22, Rhum Barbancourt \$20, Don Q Grand Reserve \$20, Bacardi, Grand Reserva Limitada \$20

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OPTIONS | MOCKTAILS ARE ALSO AVAILABLE UPON
REQUEST ALL PRICES ARE SUBJECT TO 15%
SERVICE CHARGE

 #LONGBAYBVI



WINE LIST