

COCKTAILS

- Mini Lava Flow** half Raspberry Daiquiri, half Piña Colada 4
- Mermaid Spit** Tito's vodka, Clement coconut rum, blue curacao, vanilla simple syrup, pineapple & fresh-squeezed lime 12
- Lion's Tail** Woodford Reserve, Allspice dram, lime, gomme syrup, Angostura bitters 12
- Piña Colada** Jamaican rum, pineapple puree & coconut cream 12
- Raspberry Daiquiri** Three Rocks rum, lime & raspberry puree 12
- West Indies' Mule** Tito's vodka, fresh-squeezed lime, house-made falernum & ginger beer 12
- El Diablo** Cazadores Reposado, fresh squeezed grapefruit & lime, Ancho Reyes, Cassis, cinnamon syrup, topped with ginger beer 13
- Singapore Sling** Roku gin, Benedictine, Dry Curacao, Cherry Herring, fresh-squeezed lime, pineapple & a float of Jarritos pineapple soda 14
- Hurricane** Hangout rum blend, fresh squeezed lime, pineapple, passionfruit syrup, house-made falernum, Swedish Punsch & Angostura bitters 15
- Mongoose Mai Tai** Hangout rum blend, pierre Ferrand Dry Curacao, orgeat & fresh-squeezed lime 15
- Voodoo Brew** Three Rocks spiced rum, Edgefield coffee liqueur, banana puree, cinnamon, fresh-squeezed orange, pineapple & coconut cream 13
- Trio of Brewskis** Bartender's choice of three beers served in an ice-filled ammo box to keep them frosty cold! 16

TIKI TUESDAY!

Every Tuesday enjoy \$2 off the full-sized cocktails listed above.



DRAFT LIST

- 1 Hammerhead**
ABV: 6.00 IBU: 44
- 2 Ruby**
Fruit: Raspberries ABV: 4.39 IBU: 5
- 3 Terminator**
ABV: 6.45 IBU: 30
- 4 Pinball Moon Fresh Hop IPA**
ABV: 6.45 IBU: 13
- 5 Juicy Lucy Hazy IPA**
ABV: 6.32 IBU: 2
- 6 White Tiger IPA**
ABV: 6.45 IBU: 35
- 7 Hamilton's Special Bitter**
ABV: 5.16 IBU: 34
- 8 Black Widow Porter**
ABV: 7.10 IBU: 31
- 9 Hawktober Kolsch**
ABV: 5.16 IBU: 16
- 10 Unleash the Kraken Double IPA**
ABV: 8 IBU: 1001
- 11 Razzzzzpberry Sour**
ABV: 5.03 IBU: 3
- 12 Hop Bomb V2**
ABV: 6.58 IBU: 13
- 13 Pub Brown Ale**
ABV: 5.16 IBU: 24
- 14 Purple Haze**
ABV: 4 Fruit: Boysneberry IBU: 5
- 15 Nitro Nutty Scot**
ABV: 5.80 IBU: 16
- 20 McMenamins Nitro Irish Stout**
ABV: 4.9 IBU: 35

EDGEFIELD WINE

glass / bottle

RED

- Pinot Noir 9.50 / 30
Black Rabbit Red 9.50 / 30

WHITE

- Pinot Gris 9.50 / 30
White Rabbit 9.50 / 30
Chardonnay 10.50 / 33

LONGITUDES

Tom Kha Peanuts coconut & Thai spices 3.25 (G)(X)(V) **Kamikaze Chicharrones** Sriracha cheese sauce 6

Steamed Buns Char Siu pork, pickled cucumbers, sweet & spicy sauce, crushed peanuts 11

Veggie Egg Rolls ginger soy sauce & hellishly hot mustard 8 (V)

Tokyo Tots ginger-wasabi aioli, Furikake, bonito flakes, sweet soy reduction 7.50 / 12

Dry-Fried Brussels Sprouts Szechuan peppercorns, pickled mustard greens 10.75 (G)(X)(V)

Jamaican BBQ Sweet Potato Fries Jerk seasoning with mango-habanero remoulade 10 (V)

Bollywood Wings brined wings tossed in spicy mango glaze with onion, cilantro & jalapeño 12

Ahi Poke sticky rice, seaweed salad, pickled cucumbers, radish, sriracha aioli, sesame seeds 12.75

Mai Thai Salad romaine, cabbage, tomato, cucumber, pickled daikon-carrot slaw, cilantro, jalapeño, onion, fried shallots, tom kha peanuts, Mai Thai dressing 8 / 12.50

TIKI TUESDAY! Pu Pu Platter Ask your server about this Tuesday's rotating platter special!
Only available on TIKI Tuesday 15

LATITUDES

The Ventures Nachos red cooked pork, spiced wontons, Sriracha cheese sauce, sesame seeds, green onion, garlic & ginger 10.75

Montego Bay Bowl curried black bean & veggie stew, rice, mango chutney, avocado, onion, cilantro & jalapeno 10.25 (G)(X)(V)

The Tao of Tacos popcorn shrimp, sweet & spicy sauce, spicy-sweet slaw, green onion, ginger, garlic, pickled mustard greens, flour tortillas 11.50

Daigoro Dog miso aioli, pickled cucumbers & mustard seeds, garden greens, caramelized chili onions, fried garlic 10

Drunken Noodles rice noodles with Tessa's garden veg, sweet & spicy sauce, fried garlic & fresh cilantro 12 **Add Prawns OR Char Siu Pork Belly** 6

Saigon Kick Crispy Chicken Hoagie Thai-spiced chicken, Sriracha aioli, cilantro, jalapeño, onion & pickled daikon-carrot slaw on a roll with sweet potato fries 15.50

Salt & Pepper Squid sauteed onion & jalapeño with soy-ginger dipping sauce 14.25

Gauche Steak Bites* asada-marinated sirloin steak, chimichurri, black garlic aioli 15.25

OHO Burger* double patty, Spam, cheddar, Sriracha aioli & pickled cucumber 17.25

EQUATOR

Lilikoi-Coconut Tart tropical passionfruit custard, coconut shortdough, whipped cream & strawberries 8.75 (V)
Gluten Free (G) Vegan (X) Vegetarian (V)

*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness.

**Every effort will be made to minimize contact with gluten 11/20