

## **COCKTAIL LIST AUTUMN/WINTER 2017**

### **MOJITO or "DIRTY" MOJITO \$15.00**

A wonderfully refreshing drink, originally created in Cuba, the Mojito gained popularity in the 1930's in the bars of Havana. White rum (Dirty Mojito with gold rum), fresh lime, mint and a splash of soda.

A favourite drink of author Ernest Hemingway.

### **MAI TAI \$17.50**

A winning combination of gold and aged Caribbean rums, orange, lime and a hint of almond, this adaptation of Trader Vic's original Tiki recipe,

"mai tai roa ae" quite accurately translates to  
"Out of this world, the best!"

(Trader Vic is the other father of Tiki culture)

### **PINA COLADA \$18.50**

"...If you like Pina Colada's and getting caught in the rain"?

The internationally famous Pina Colada, the official beverage of Puerto Rico.

We use a rich, banana infused Australian aged dark rum, pineapple juice and coconut cream and a dash of pouring cream for this decadent cocktail.

### **LIME DAIQUIRI \$17.50**

First created by Mr Jennings Cox in the summer of 1898, long before the blender, near the town of Daiquiri... Jennings used a generous serve of Aged White Rum, lime and sugar, to make this perfectly balanced, refreshing cocktail.

### **JACK N' JILL \$18.50**

It wasn't a pail of water these guys were getting into ;)

American whiskey, white chocolate liqueur, black walnut bitters and maple syrup shaken and served over crushed ice in a brandy balloon

A far superior cure for a bump on the head than vinegar and brown paper

### **ZOMBIE \$19.50**

Proceed with caution! A heady mix of 4 types of rum and tropical juices. Concocted one afternoon by Donn Beach (one of the fathers of Tiki culture) in the mid-1930s for a friend who had dropped by his restaurant before flying to San Francisco. The friend left after having consumed three. He returned several days later to say that he had been turned into a zombie for his entire trip. After that Don the Beachcomber restaurants limited their customers to 2 zombies apiece!

### **JOES JUNGLE JUICE \$19.50**

Here is another DYNAMITE cocktail from our Tiki cocktail bible.

Joes Jungle Juice contains, Rum.... Rum...and more Rum with Joes Juicy concoction of berries, orange juice, cranberry juice, pineapple juice, lemon and lime juice with a dash of bitters in a hurricane glass.

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### JOE'S "AWESOME" BLOODY MARY \$21.50

Feeling last night's drinking efforts a little too much, or just looking to kick start tonight's efforts?

Aged silver rum, tomato juice, lemon juice, hot sauce, salt pepper and other hush-hush ingredients, served with a small shrubbery of celery, and an olive skewer and prosciutto ☺

### PHARMACEUTICAL STIMULANT \$17.50

Better known to most as an Espresso Martini - reworked as we like it. White rum, rich coffee liqueur fresh espresso and a hint of vanilla syrup. A wickedly addictive combination of alcohol and caffeine

### THE CLASSIC MANHATTAN \$21.50

The "dark" version of the Martini steeped in American tradition and folklore. This seriously tasty libation was first served in 1870 at NYC's Manhattan Club. American straight Rye whiskey, Italian sweet vermouth and spiced "old style" bitters served with a maraschino cherry.

*NB; This cocktail does take time to make and should be sipped to enjoy it. Dilution is very important to the finished drink and rushing it will not give you the opportunity to find the complexity that awaits your tastebuds.*

### CHOC ROCK'N ORANGE OLD FASHIONED \$21.50

The "Old Fashioned" is one of the oldest drinks to be labelled a "cocktail", def; "a potent concoction of spirits, bitters, water and sugar" 1806. We have taken some liberties with this classic recipe adding the flavours of dark chocolate and burnt orange to aged single barrel rum

### FRENCH MARTINI \$17.50

Enchanté!

For those who must drink vodka in a Rum Bar.

We have selected a modern classic known around the world originally created in New York City late in the 80's containing luscious blackcurrant liqueur and fresh pineapple juice spiked with Vodka.

Simple, delicious and very fruity.

### ANEJO (AH-NAY-HO) HIGHBALL \$17.50

Meet the Moscow Mule's spicy Caribbean Cousin  
Aged (Anejo) Caribbean Rum from St Lucia, Orange Curacao, Bitters from Trinidad and Tobago topped with Ginger Beer and garnish with Lime and orange.

### CAIPIRINHA (KIE-PUR-REEN-YAH) \$17.50

The national cocktail of Brazil.

Crushed ice, a generous measure of Cachaça, a spirit made from sugarcane juice, lime and sugar will send your taste buds on a party to Rio de Janeiro!

Swap Cachaça for Vodka and get a Caipirovska (Caprioska)

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### **CADILLAC MARGARITA \$22**

Some say the king of cocktails we think it's the most "bling" of cocktails. Joes version uses premium aged (anejo) Tequila, Jaffa liquor, lime juice & organic agave nectar. Served straight up or over ice with a salt flake rim  
**Regular or Jalapeno Margarita's available on request for \$18.50**

### **AVOCA BEACH SHARK BITE \$18.50**

The staff believes its time Avoca had its own cocktail and this fits perfectly. Tequila, pomegranate, passionfruit, cranberry and Aperol, With a dash of rhubarb bitters shaken and served long.  
Why shark bite, because you don't see it coming ☺

### **EASTBOUND AND DOWN \$18.50**

One of our "aperitiki" cocktails to whet your appetite. Aged white rum, Aperol, lime juice, passionfruit pulp and pineapple juice makes for a refreshing long drink that stimulates your tastebuds.

### **TOKYO SOUR \$17.50**

If cocktails scare you, this one is for the beginners. A "Sour" with some truly Japanese flavours of yubari melons and lychee tarted up with some fresh lemon juice.  
Domo arigato it's so fresho!

### **APPLESINTH \$19.50**

Joe took a trip to Europe and got carried away drinking absinth. He lost his wallet, his passport and possibly his mind but he did manage to bring back the recipe for the Applesinth!  
Bohemian Absinth, cloudy apple juice, a handful of mint and just a touch of vanilla make up this surprisingly refreshing beverage.

### **PAINKILLER \$18.50**

Conceived by Daphne Henderson and drunk by pirates at the Soggy Dollar Beach Bar in the BVI, the Painkiller has become a Tiki Classic. Pussers Navy Rum, a healthy dose of pineapple juice a splash of orange juice, coconut syrup, shaken and garnished with nutmeg and orange.

### **SUFFERING BASTARD \$17.50**

Named after the long suffering bar steward at the Shepherd's Hotel in Cairo, the team here at Mojito Joe's have tweaked this drink. A potent mix of whisky, gin, fresh apple & lime juices charged with ginger ale. Time magazine May 1950 "Egypt's favourite drink is called a Suffering Bastard"

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### JUGS

Our Jugs of cocktails are the perfect accompaniment to our share-fare food as each Jug contains **4 serves**. These can be made as individual drinks on request.

#### **PIMMS NO 1 CUP \$40**

The essential drink for a hot English summers day, for the five or so a year they get. At Mojito Joe's we serve the famous 'No 1 Cup', in jugs, full of fruit, Pimms, ginger ale and lemonade. An exceptionally refreshing jug to be shared with friends whilst discussing the weather.

#### **EL JIMADOR - BLUE MESE MARGARITA \$50**

This big, blue, bad boy is best consumed with a few friends. Gold tequila, blue curacao, lemon, lime and agave nectar all jam packed full of ice to keep your beverage *and* your evening chill

#### **CHAMBORD BRUMBLE!! \$50**

Joes puts a Tiki spin on a classic Gin, Lemon and Blackberry drink the "Bramble" replacing Gin with premium white rum from Barbados and adding a splash of soda!

#### **GOSLINGS - DARK AND STORMY \$50**

A simple classic drink popular worldwide, specifically in Commonwealth countries, such as Bermuda and here in Australia. Dark rum, a dash of bitters and ginger beer with a squeeze of fresh lime.

#### **WEST WINDS - TOM COLLINS \$50**

A very refreshing and balanced mix of fresh lemon juice, Aussie gin and soda. A traditional lemonade with a botanical kick! This cocktail was created in the 1820s; it was what drinkers called for until air conditioning became standard!