

# RATAFIA

## TIKI COCKTAILS



### **KOKO-HANA**

Cachaca, Coconut Rum, Fresh Pineapple Juice, Fresh Lime Juice, Lychee Liqueur, and Homegrown Basil

### **CARIBBEAN BIRD**

House Blend of Saint Lucian White Rum and Jamaican Rum, Orange Aromatic Liqueur, Fresh Passion Fruit Juice, and Sparkling Jamaican Ginger Beer



### **MAI TAI**

House Blend of Dark Jamaican Rum and Guadeloupean Agricole Sugarcane Rum, Triple Sec Orange Liqueur, Orgeat Syrup, Fresh Lime Juice, and Fresh Mint

### **THE ZOMBIE**

Jamaican Rum, Puerto Rican Gold Rum, 151-Proof Demerara Rum, Fresh Lime Juice, Don's Mix, Falernum, Homemade Grenadine Syrup, Star Anise Liqueur, and Angostura Bitters



### **BOURBON BIRD**

Bourbon Whiskey, Banana Liqueur, Fresh Pineapple Juice, Fresh Lemon Juice, Homemade Cinnamon Syrup, Creole Bitters, and Aromatic Bitters

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## TIKI COCKTAILS

### NICE MELONS

Vodka, Melon Liqueur, Coconut Rum, Triple Sec Orange Liqueur, Fresh Pineapple Juice, and Fresh Lime Juice



### MISBEHAVING MONKEYS

Reposado Tequila, Orange Aromatic Liqueur, Fresh Passionfruit Juice, Fresh Lime Juice, and Fresh Lime



### SEX ON THE BEACH

Peach Infused Vodka, Fresh Pineapple Juice, Homemade Orange Syrup, Cranberry Juice, Fresh Orange Juice, Homemade Grenadine Syrup, and Maraschino Cherries



### COCONUT GODDESS

Coconut Rum, Chardonnay Brut Sparkling Wine, Fresh Pineapple Juice, Fresh Lime Juice, and Maraschino Cherries

Served in a Fresh Coconut 🥥

### THE ULTIMATE PIÑA COLADA

Dark Jamaican Rum, Coconut Rum, Fresh Coconut Milk, Fresh Coconut Puree, Homemade Vanilla Bean Syrup, and Fresh Pineapple Juice

Served in a Fresh Pineapple 🍍





# BESPOKE TIKI COCKTAILS

## DESIGN YOUR OWN

Step into something a little more adventurous.

At Ratafia, our bespoke tiki cocktails aren't just drinks—they're experiences built just for you. No two are the same, because no two guests are.

### Here's how it works:

First, choose your vessel. From playful and ornate to bold and dramatic, your tiki glass sets the tone for what's to come.

Next, select your spirit (or spirits). Whether you lean toward rum, tequila, gin, whiskey—or a combination—this is your foundation.

Then, tell us your flavor story. Bright and citrusy? Deep and spiced? Tropical, herbal, smoky, or something completely unexpected? The more you share, the more we can create.

Our master bartenders take it from there—crafting a one-of-a-kind cocktail tailored to your preferences, your mood, and your moment.

The secret? Collaboration.

The more feedback you give—flavors you love, ingredients you avoid, how strong or subtle you want it—the more precise (and unforgettable) your drink becomes.

No menu limits. No templates. Just your imagination, elevated.

# RATAFIA

## SHARED TIKI COCKTAILS

SERVES 2 - 5 PEOPLE

### JUNGLE BOWL

House Blend of Guadeloupean Agricole Blanc Rum, Saint Lucian White Rum and Jamaican Dark Rum, Fresh Passionfruit Juice, Fresh Lime Juice, and Homemade Cinnamon Syrup



### FLAMING HULA BOWL

Coconut Rum, Chardonnay Brut Sparkling Wine, Fresh Pineapple Juice, Fresh Pineapple, Fresh Lime Juice, and Maraschino Cherries

Served in a Flaming Volcano Bowl 🍷



# RATAFIA

## SIGNATURE COCKTAILS



### HOT HONEY MARGARITA 🌶️

Homemade Jalapeño Pepper Infused Reposado Tequila, Fresh Lime Juice, Raw Honey, and Triple Sec Orange Liqueur

### CLOVER CLUB

London Dry Gin, Fresh Lemon Juice, Dry Vermouth, Homemade Raspberry Syrup, and Homemade Aquafaba



### MATCHA ESPRESSO MARTINI

Homemade Coffee Infused Vodka, Organic Espresso, Kahlua Coffee Liqueur, and Ceremonial Grade Japanese Matcha

### KYOTOJITO 🇯🇵

Hakutsuru Japanese Junmai Sake, London Dry Gin, Fresh Lime Juice, and Fresh Mint Leaves



### NEWGRONI 🍓

London Dry Gin, Sweet Vermouth, Campari Aromatic Liqueur, Homemade Fermented Strawberries, and Secret Bitters

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## SIGNATURE COCKTAILS

### HIPSTER'S G&T

Homemade Red and Black Peppercorn Infused London Dry Gin, Tonic Water, Homemade Pickled Carrot Ribbon, and Red Peppercorns



### LYCHEE MIRAGE

London Dry Gin, Fresh Cucumber, Lychee Liqueur, Homemade Simple Syrup, Fresh Lime Juice, Homemade Aquafaba, and Toasted Sesame Seeds



### CLASSIC OLD FASHIONED

Bulleit Bourbon Whiskey, Homemade Simple Syrup, Angostura Bitters, and Fresh Orange Essence



### ZACAPA (B)OLD FASHIONED

Zacapa Solera Gran Reserva Guatemalan Rum, Homemade Falernum Syrup, Aromatic Bitters, and Fresh Grapefruit Essence



### SWOL(D) FASHIONED

SWOL Añejo Aged Tequila - Aged 13 Months in Cabernet Sauvignon Wine Barrels, Secret Bitters, Luxardo Maraschino Cherry, and Fresh Orange Essence





## RUMS

### BARBADOS 🇧🇧

Doorly's X.O. Dark - 40%  
Doorly's 12 Year Dark - 43%  
Doorly's 14 Year Dark - 48%  
Plantation Original Dark - 40%  
Plantation Grande Réserve - 40%

### BERMUDA 🇧🇲

Gosling's Black Seal - 40%

### CUBA 🇨🇺

Havana Club - Selección de Maestros - 45%

### DOMINICAN REPUBLIC 🇩🇲

Brugal Blanco Supremo - 40%

### GUADELOUPE 🇬🇵

Longueteau Le Vieux - 45%  
Rhum Bielle 2018 Marie Galante Rhum Vieux Agricole - 42%  
Rhum Bologne Dark Sail Rhum Vieux Agricole - 43%  
Damoiseau Rhum Agricole Blanc - 50%

### GUATEMALA 🇬🇹

Zacapa Solera Gran Reserva - 40%  
Zacapa X.O. Solera Gran Reserva - 40%

### JAMAICA 🇯🇲

Appleton Estate 8 Year Reserve - 43%  
Appleton Estate 12 Year Rare Cask - 43%  
Myers's Original Dark - 40%  
Wray & Nephew White Overproof - 63%

### MARTINIQUE 🇲🇶

La Favorite Cœur de Canne Rhum Agricole Blanc - 50%  
La Favorite 2 Year Cœur de Canne Rhum Agricole Ambré - 45%  
Clément Rhum Agricole Blanc - 40%  
Clément Select Barrel Rhum Agricole - 40%  
Clément V.O. Rhum Vieux - 40%  
Rhum J.M Rhum Agricole Blanc - 50%  
Rhum J.M Terroir Volcanique Vieux Agricole - 43%  
HSE Rhum Vieux Agricole - 42%

### PUERTO RICO 🇵🇷

Bacardi 8 Year Reserva Ocho Gold - 40%

## RUMS CONT.

### 🇫🇷 SAINT MARTIN

Gouverneur 10 Year Dark - 21%  
Ma Doudou Guavaberry - 30%

### 🇳🇶 SINT MAARTEN

Topper's Banana Vanilla Cinnamon - 21%  
Topper's White Chocolate Raspberry - 21%  
Topper's Mocha Mama - 21%

### CARIBBEAN BLENDS

Big Black Dick Dark Caribbean Blend - 40%  
Plantation Gran Añejo - 42%  
Plantation 3 Stars - 41%

## WHISKEYS

Jack Daniel's  
Bulleit Bourbon  
Woodford Reserve Bourbon  
Blanton's Red Label Bourbon  
Nikka Japanese Coffey Grain  
Jameson  
Canadian Club  
J&B Blended Scotch  
Johnnie Walker Black Label Blended Scotch  
Chivas Regal 12 Year Blended Scotch  
Dewar's 12 Year Blended Scotch  
Glenmorangie 10 Year Single Malt Scotch  
Glenfiddich 12 Year Single Malt Scotch

## TEQUILAS

1800 Blanco  
1800 Reposado  
Patrón Silver  
Patrón Reposado  
Patrón Añejo  
Don Julio Blanco  
Don Julio Reposado  
Don Julio 1942  
Casamigos Blanco  
Casamigos Reposado  
SWOL Añejo

# RATAFIA

## BEERS & WINES

HEINEKEN / HEINEKEN ZERO  
CORONA

CHARDONNAY  
ROSÉ  
PINOT NOIR

## CHAMPAGNE

VEUVE CLICQUOT 750ML  
GOSSET 750ML  
PERRIER JOUET 750ML  
LAURENT PERRIER 750ML  
LAURENT PERRIER 1.5L  
DOM PERIGNON 750ML  
ROEDERER CRISTAL 750ML



## BITES



HERB MARINATED OLIVE BOWL  
CHARCUTERIE+CHESSE BOARD



## PERSIAN CAVIAR

### SHOT + A BUMP

Shot of Beluga Vodka + Bump of Baeri Caviar

### BAERI - 30/50G

Served with Toasted Blinis and Sour Cream

### OSCIÉTRA - 30/50G

Served with Toasted Blinis and Sour Cream

### BELUGA - 30/50G

Served with Toasted Blinis and Sour Cream

