

## CHIEF LAPU LAPU

*From the Royal Hawaiian,  
Laguna Beach*

1 1/2 ounces Coruba dark  
Jamaican rum

1 1/2 ounces Don Q Cristal  
light Puerto Rican rum

2 ounces fresh lemon juice

3 ounces fresh orange juice

1 ounce simple syrup

3/4 ounce passion fruit syrup

*Place all ingredients into  
shaker, add ice, shake and  
strain into large snifter with  
fresh ice. Garnish with long  
orange peel. Serves one.*

## PASSION FRUIT SYRUP

1/2 cup passion fruit pulp  
*(from about 7 ripe fruits; or  
use Goya Passion Fruit Pulp)*

1 cup water

1 cup sugar

*Combine all and boil on  
medium high, stirring until  
sugar dissolves. Reduce to  
low and simmer until syrup is  
reduced to 1 1/2 cups. Transfer  
to container and refrigerate  
(keeps two day chilled).*

# Paradise poured

Four classic tropical cocktails born in the golden age  
of Tiki are reimaged for a new generation with premium  
spirits and ingredients fresh from the farmers' market

*produced by WYATT PEABODY / cocktails by JOHN COLTHARP with  
JEFF BERRY / illustrations by MICK HAGGERTY*



## NAVY GROG

*From Don the Beachcomber,  
Hollywood*

1 ounce Don Q Cristal light  
Puerto Rican rum

1 ounce Coruba dark  
Jamaican rum

1 ounce Lemon Hart  
Demerara 80 proof rum

3/4 ounce fresh lime juice

3/4 ounce fresh grapefruit juice

3/4 ounce club soda

1 ounce honey syrup

*Place all ingredients into shaker,  
add ice, shake and strain into  
double old-fashioned glass.  
Add ice cone. Serves one.*

## HONEY SYRUP

*1-to-1 ratio of honey to hot water.  
Stir to blend, then let cool.*

## ICE CONE

*Pack Pilsner glass with crushed  
ice and straw and freeze.*



## THE PEARL DIVER

*From the Luau, Beverly Hills*

1 1/2 ounces Cruzan Gold St. Croix rum  
1/2 ounce Lemon Hart Demerara 80 proof rum  
1/2 ounce fresh lime juice  
1/2 ounce fresh orange juice  
1/2 ounce Pearl Diver Mix  
1 dash Angostura bitters  
1 slice lime skin

*Place all ingredients except lime into shaker, add ice, shake and strain into double tall glass with fresh ice. Garnish with lime skin. Serves one.*

## TIKI MIX

1 ounce softened sweet butter  
1 ounce orange blossom honey  
1 teaspoon cinnamon simple syrup  
1/2 teaspoon vanilla simple syrup  
1/2 teaspoon St. Elizabeth Pimento Dram

*Hand-whisk ingredients; keeps one day in refrigerator. Makes 15 servings.*

## CINNAMON SIMPLE SYRUP

6 sticks fresh cinnamon (broken into small pieces)  
2 cups water  
2 cups sugar

*Bring water and sugar to a simmer. Add cinnamon sticks. Cover and simmer 2 minutes. Remove from heat and allow to cool for two hours.*

## VANILLA SIMPLE SYRUP

1 vanilla pod (reserve half of meat)  
2 cups water  
2 cups sugar

*Bring water and sugar to a simmer. Add vanilla. Simmer cover, simmer 2 minutes. Remove and allow to cool for two hours.*



## PUKA PUNCH

*From the Tiki Ti, Los Feliz*

1 ounce Don Q light Puerto Rican rum  
1 ounce Cruzan light St. Croix rum  
3/4 ounce Coruba dark Jamaican rum  
1/4 ounce John D. Taylor's Velvet Falernum  
3/4 ounce (float) Lemon Hart Demerara 151 proof rum  
1 ounce fresh lime juice

3/4 ounce fresh orange juice  
3/4 ounce fresh pineapple juice  
3/4 ounce passion fruit syrup (See Chief Lapu Lapu on previous page)  
3/4 ounce honey syrup (See Navy Grog on previous page)  
.8 ounces crushed ice  
1 dash Angostura bitters  
1 Maraschino cherry  
1 fresh pineapple slice  
1 fresh orange slice

*Put everything—except Lemon Hart 151, cherry, pineapple and orange—in a blender and mix at high speed 5 seconds. Pour unstrained into tall glass. Float Lemon Hart on top of drink. Garnish with cherry speared to pineapple and orange slices.*



## WEB PUSH HED

→ *Ut luptatis eliquismolor aliquis nim dip ero odit alisl eum vendigna*  
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