

COCKTAILS – \$14

BAHAMA MAMA

White & Coconut Rum, Banana Liqueur, Pineapple Juice and Orange Juice with a Splash of Grenadine

BLUE HAWAII

Vodka, Coconut Rum, Citrus Sour, Cream of Coconut, Pineapple Juice and topped with Blue Curacao

CUCUMBER SMASH

Local Gin, Elderflower Liqueur & Simple Syrup topped with Club Soda

CADILLAC MARGARITA

El Tequileno Platinum, Triple Sec, Sour Mix, Fresh Lime Juice & Agave, topped with a floater of Grand Marnier

CLASSIC MARGARITA

Silver Tequila, Triple Sec, Citrus Sour & Freshly Squeezed Lime Juice

MAI-TAI

Appleton Jamaican Rum, Triple Sec, Orgeat, Simple Syrup, Pineapple Juice, Lime Juice. Topped with Dark Rum

MOJITO (REGULAR OR STRAWBERRY)

White Rum, Muddled Lime & Fresh Mint, Simple Syrup. Topped with Club Soda

PAIN KILLER

Pusser Rum, Cream of Coconut, Pineapple & Orange Juice, topped with Nutmeg

PALOMA

El Tequileno Reposao Tequila, Grapefruit Juice, Lime juice & Simple Syrup, topped with Club Soda. Salted Rim

RUM RUNNER

White Rum with Blackberry and Banana Liqueur, Sour Mix & topped with Dark Rum Floater & Splash of Grenadine

FROZEN COCKTAILS – \$14 (VIRGINS – \$8)

STRAWBERRY DAIQUIRI

Rum, Lime juice, Strawberry Blend & Strawberries

FROZEN MOJITO

Bacardi Lime blended with Mint and Lime Flavors

WINE BY THE GLASS

(SEASONAL SELECTIONS)

WHITES - \$10

Pinot Grigio
Chardonnay

REDS - \$10

Cabernet Sauvignon
Merlot

PROSECCO (SPLIT) - \$12

PINA COLADA

Coconut Rum, Cream of Coconut & Pineapple Juice

RUM RUNNER

White Rum with Blackberry and Banana Liqueur, Sour Mix & topped with Dark Rum Floater & Splash of Grenadine

BEER

(SEASONAL SELECTIONS) \$8

16 oz. Draft

16 oz. Can

NON-ALCOHOLIC \$5

Iced Tea
Juice

Soda - Can
Water

STARTERS

BOOM - BOOM SHRIMP - \$18

Shrimp Tossed in our Homemade Spicy Cream Sauce, topped with Green Onions and Limes. Served with Plantain Chips

CHICKEN TENDERS - \$18

Served With Honey Mustard And French Fries

CHIPS & DIP DUO

Tortilla chips Served with Salsa & Homemade Fresh Guacamole

FLATBREAD PIZZAS - \$15

SPICY BUFFALO

Special Tiki Buffalo Sauce, Chicken, Bacon, Ranch, Sour Cream

TIKIRONNI

Special Cheese Blend And Pepperoni

VEGGIE SPECIAL

Roasted Garlic, Tomatoes, Spinach, Onions, Green Pepper, Black Olives

SANDWICHES & MORE

CHEESE QUESADILLA - \$14

Lettuce, Tomato, Onion & Garlic Aioli served with Fries on a Brioche Bun

TACOS

2 tacos on a Soft Flor Tortilla, Served with Lime Slaw, Pico, Shredded Cheese, Siracha Aioli Served With Plantains Chips

CHICKEN OR PORK - \$15

SHRIMP - \$17

CUBAN SANDWICH

Pressed Cuban Bread layered with Ham, Roast Pork, Swiss Cheese, Pickles & Mustard, served with Plantain Chips

SALADS - \$10

CEASER SALAD

Romaine Lettuce, Shredded Parmesan Cheese, Croutons & Ceaser Dressing

HOUSE SALAD

Lettuce, Onions, Tomatoes, Croutons, House Cheese Blend & Choice of Dressing

ADD CHICKEN - \$4

GRILLED SHRIMP - \$7

SHREDDED PORK - \$5

COCONUT SHRIMP

Lime Slaw, Sweet Chili Sauce & Green Onions

WINGS - TRADITIONAL OR BONELESS - \$16

Buffalo/BBQ/Sweet Chili/Mango Habanero or Teriyaki Served with Celery, Carrots & Blue Chesee Dressing

WISCONSIN CHEESE CURDS - \$12

Served With Marinara Sauce

CHICKEN SANDWICH - \$16

Chicken Tomatoes, Spinach, Chipotle Mayo & Fresh Mozzarella. Served With Chips.

TIKI CHEESEBURGUER - \$15

Lettuce, Tomato, Onion & Garlic Aioli served with Fries on a Brioche Bun

ADD BACON - \$4

EXTRA PATTY - \$5

SIDES - \$

FRIES - \$6

ONION RINGS - \$6

PLANTAIN CHIPS - \$5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD. SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.
A 20% SERVICE CHARGE WILL BE ADDED TO ALL GUEST CHECKS.