MERRIMAN'S MAI TAI



MERRIMAN'S MAIKA'I (MAI TAI) \$20

Kula White & Dark
Rums, Orange Curaçao,
House-Made Macadamia
Nut Orgeat, Lime,
Honey-Liliko'i Foam
**contains egg white

Recipe:

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Kula Light Rum	1 oz
Lime Juice - Govidas	.75 oz
Bols Orange Curacao	.25 oz
Mac Nut Orgeat - Housemade	.25 oz
Kula Dark Rum Float	.75 oz

Assembly: Dry build light rum, orgeat, lime, and curacao in a bucket glass. Add ice and finish with the dark rum float, pineapple crown and honey lilikoi foam.

Honey Lilikoi Foam: This is made in-house. We mix lilikoi puree with organic Maui honey, simple syrup and egg whites. To make it turn into foam we use a nitrous whipped cream gun.

Kula Rum: Made at the Ocean Vodka distillery on Maui. It is 100% certified organic.

Macadamia Nut Orgeat: This is made in-house. We mix equal parts turbinado sugar & water to make the base, then add roasted mac nuts. The mixture is then steeped for roughly 45 minutes. The mac nuts are then strained out & we add orange flower water.

Orange Curacao: A dark orange liqueur. Orange peels are added to the distillation process to leave a fine citrus on the palate balanced by a fruity sweetness for a dry firm finish.

What does Maika'l mean and why are we calling our Mai Tai that? Mai Tai comes from the Tahitian word maita'i which means good or excellent. That word in Hawaiian is maika'i.