



Blue Hawaiian \$54

(serves 4 people)

House Coconut & Pineapple infused rums,
blue curacao, lemon, lime, angostura

Opaka Raka \$27

(serves 2 people)

Gin, Donn's spice #2, lime and tiki bitters

SHOTS

\$8

#1 Irish meets Tiki

#2 Fire & Cinnamon

#3 Lychee & Hibiscus

R&D CITYWIDES

\$12

Snaiquiri & a Peroni

R&R

Rum and Red Bull Cola

LIKE YOUR CUP?
TAKE IT HOME FOR \$15



KITCHEN



Heirloom Popcorn \$4

butter, togarashi, lime

Mixed Nuts \$4

honey, sea salt, ginger

Bread & Butter \$4

Lost Bread Co. Seedy Grain bread, black garlic

Castelveltrano Olives \$6

vermouth, juniper, rosemary

Aged Pecorino \$9

apricot jam

Olympia Provisions Salami Etna \$9

pistachio, lemon

Fermented Pickle \$5

baby carrots, fennel, ras el hanout

Charred Long Hot Labne \$8

gem lettuce, limon omani

Hummus \$8

cashew dukkah, pita chip

Whipped Ricotta \$8

date syrup, almonds, flax crackers



R & D

MENU No.3—TIKI

TRADER VIC IN 1946

“One of the main reasons for the past unpopularity of rum has been due to the lack of knowledge about the various types to be used, its various flavors and its proper uses ... there is a rum for every purpose.”

R&D COCKTAILS

MENU #3



Death before Decaf \$13
Demerara rum, Irish whiskey, amaro, coffee, pineapple, coconut, donn's spices #2

Anito \$14
Bourbon, Irish whiskey, amaro, dry vermouth, pandan

Nai'nai'tai'tai \$13
Vodka, cachaca, blood orange, amaretto, lime, cinnamon

Dos Caras \$13
Valles tequila, reposado tequila, Oaxacan rum, pamplemousse, cassia

Retrograde \$13
Reposado tequila, mezcal, ancho, mango, apricot, lime, oat orgeat

N.J. Success Story \$13
Rye, apple brandy, banana, sherry, amaro, lemon, egg white

Classic Cocktails*



Painkiller \$12
(Soggy Dollar Bar, 1971)
Rum blend, pineapple, orange, coconut



Saturn \$13
(J. Popo Galsini, 1967)
Gin blend, passion fruit, almond orgeat, lemon



Mai Tai \$13
Jamaican rum, rhum agricole, lime, almond orgeat, curacao



Three Dots & a Dash \$15
Pot still rum, rhum agricole, allspice, curacao, honey, falernum, angostura



Ti' Punch \$13
Martinique rum, cane sugar, lime



El Presidente \$13
Rum blend, blanc vermouth, pomegranate molasses



Daiquiri \$12
White rum blend, lime, cane

* all recipes have been adapted by the R&D team