

DRINKS MENU

Transporting you to a tropical world where the sun is always shining and the good times never end, our menu represents the true taste of paradise.

Our spectacular cocktails are made using unique exotic ingredients, natural, unrefined sugars and the world's finest selection of rum; perfectly complementing our fresh and flavourful food, inspired by the cuisine of the tropics.

Discover your own tropical escape with us.



We operate a table service, please use your table button for attention. Please note a discretionary 12.5% service charge is added to your bill for both table and bar service.

DRINK ALLERGIES AND INTOLERANCES

Before you order, please make us aware of any allergies. Our products are made in the same location as, and may also contain, known food allergens. For more information about our ingredients, please speak to our staff.

@lakikane lakikane.com Wifi: Laki Kane Guest

ON THE BEACH



LAKI KANE – 12

Moreish and fruity, with fresh pressed sugar cane.

Our signature cocktail represents the essence of Laki Kane; our own Spiced Dry Rum combined with unique exotic ingredients and fresh sugar cane juice to create the ultimate tropical escape from reality.

Laki Kane's Spiced Dry Rum shaken with cupuaçu, sapodilla, coconut water, sugar cane juice, and passionfruit.

FATAL ATTRACTION – 12

Light and fresh, with hints of lychee and aloe vera.

Like the mermaid tales of old, this beauty will either steer you clear of the storm, or right into the melee with her mouthwatering taste!

Element 29 vodka shaken with lychee, aloe vera, homemade grenadine and fresh lime.



SOUTHERN LIGHTS – 12.5

Fresh and citrusy mix of gin, bergamot and carambola.

Sway to the Polynesian rhythm under the night sky and pocket a Laki Kane necklace to remember the night you danced beneath the stars.

A potion of Bombay Sapphire gin, carambola juice, acacia honey water, bergamot liqueur and fresh lemon.

PRICKLY DRAGON – 13

Tropical and punchy, with prickly pear and dragon fruit.

Like the rebellious islands of Haiti, this unique tasting cocktail stands out from the rest with its raw beauty.

Clairin Communal rhum and Quaglia Liquore di Camomilla liqueur, shaken with prickly pear syrup, fresh lime, mandarin juice and dehydrated dragon fruit.



GRANADILLA COLLINS – 12

Long and luscious, with passion fruit and elderflower.

An enchanting and lush take on the traditional Collins with flavours that will have you coming back for more.

Flor de Caña 4 rum, shaken with granadilla, passionfruit syrup, elderflower liqueur and fresh lemon, with light bubbles courtesy of Sekforde Rum Botanical Mixer.



BEACH COCO CUMBER – 12

The flavours of summer locked in a glass.

The godfather of tiki bars, Don The Beachcomber, would be proud of this lush cocktail made with our very own Spiced Dry Rum.

Laki Kane's Spiced Dry Rum, honey, pineapple and coconut water combined with fresh mint and cucumber.

TROPICOLADA #2 – 13

Just like an avocado and coconut ice cream.

Our delicious, refreshing and elegant twist on the classic Piña Colada.

A sumptuous mix of Capucana cachaça, avocado, agave, pineapple juice, coconut water and a spoonful of Greek yogurt.



RITA HAYWORTH #2 – 12.5

Complex and fruity twist on the Margarita.

Like the iconic Hollywood actress, our take on the classic margarita is all about timeless elegance.

Jose Cuervo Tradicional Reposado tequila, Aperol liqueur, yuzu, pink grapefruit, lime, agave and splash of SASSY Pear cider.



GILI SPRITZ – 12

Sundowner aperitivo with pompelmo and passion fruit.

Escape with our 5-star twist on classic spritz cocktails inspired by Indonesia's stunning Gili Islands.

Santo Spirito Pompelmo and Select Aperitivo liqueurs, pink grapefruit and passion fruit stirred with rich bubbles and served with young green jackfruit.



EL CHASCON – 12.5

A rejuvenating cocktail, with mint and caramel fruit.

Let your hair down the Chilean way with the Mojito-beater for the 'most refreshing drink known to man'.

Waqar pisco and Jindea gin, shaken with sapodilla fruit, fresh mint, lime and garnished with popcorn!

All mugs are available for purchase for £20.

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SHORT AND DELICIOUS

GUINNESS PUNCH IN MANHATTAN – 13.5

Sweet, velvety and aromatic.

Mixing Jamaican Guinness Punch and a classic Manhattan might be considered madness – but we do like a challenge.

Pusser's Gunpowder rum, Guinness and pimento reduction, mixed with a blend of vermouths and milk, clarified, stirred and served over clear ice.



MR SPICY (CHOOSE YOUR LEVEL OF SPICE) - 12.5

Dare to be different with chilli, arbutus and rose hip

Mr Spicy likes a challenge; make a deal with the devil himself and choose your level of spice.

Bacardi Reserva Ocho Anos rum shaken with Chilli Olly's signature spicy tincture, arbutus shrub, chocolate wine, a blend of rooibos and darjeeling teas, and guava marmalade.



BANANA REPUBLIC – 13.5

A sophisticated Old Fashioned with tropical notes.

Our exotic take on the Sazerac and Manhattan; a salute to the banana republics of the world, where people drink in style no matter the political climate.

Woodford Rye whiskey and Remy Martin 1738 cognac, muscat wine, chinotto, jaggery cane sugar and sundried bananas, clarified, stirred and served over a clear ice block.



COLD BREW PUNCH – 12.5

An energising mix of coconut, coffee and chocolate.

Londoners love espresso martinis, so we gave this cocktail an extra tropical kick!

Don Q Cristal and Bounty Coconut rums meet Ireland's pride, Guinness, in a flurry of velvety flavours including chocolate wine, jaggery syrup, coffee and coconut water.



LAKI LAMBO – 12.5

Strong, rich and citrusy with a hint of pineapple.

Elegant and powerful enough to make your spine tingle.

HSE Élevé Sous Bois Agricole rum and Hennessy VS cognac shaken with FAIR Kumquat liqueur, honey water and fresh lemon juice. Topped with pineapple foam, caramelised with coconut sugar and garnished with an edible orchid.



STRONG TROPICAL SUNDOWNERS

PIN-UP ZOMBIE – 14.5

Deceptively powerful, tropical and moreish.

This delicious pin-up has a deadly side, with an absinthe and cinnamon explosion as the final warning shot.

A blend of Bacardi Añejo Cuatro, Santa Teresa 1796 and Pusser's Gunpowder rums, shaken with cherry and mountain pine liqueurs, our exotic syrups, falernum liqueur, citrus and La Fee absinthe.



BIG DADDY G (CHOOSE HIS OR HERS) – 14.5

Strong and fruity, served with smoke and fire.

This cheeky cock-tail will rock your booty and leave you breathless. Choose between the hula dancer or the hunk.

Bacardi Añejo Cuatro, Pusser's Gunpowder and Banks 7 rums, shaken with red wine, cherry liqueur, absinthe, cacao flesh, maple syrup and blueberry.



MAHI MAHI – 13.5

Potent and flavourful, with fresh mango and tangerine.

Dazzled by the striking colours of the mighty Mahi Mahi fish, you'll struggle to reel in this feisty cocktail!

Rum-Bar Overproof and Mount Gay Black Barrel rums shaken with mango puree, tangerine sherbet, fresh lime and a touch of Blue Curaçao liqueur.



TRADER'S ULI ULI – 13

An energising tropical concoction with a touch of ginger and spice.

This uplifting potion of delicious flavours will make you dance and shake the Uli Uli's all night long, just like our very own Trader Sam.

Plantation Barbados 5 Year Old rum, Amaro Di Angostura rum liqueur and Taylor's Velvet Falernum liqueur, shaken with ginger, lemon and pineapple, topped with Red Bull Tropical Edition.



MESSAGE IN A BOTTLE – 12.5

Punchy but elegant, with citrus and tea.

Encrypted with layers of flavour; we found this recipe washed up on a deserted beach and couldn't resist sharing its secrets.

Rum-Bar Gold and HSE Blanc Agricole rums, mixed with Saffron gin, oleo saccharum, lemon juice, rooibos tea and garnished with a caramelised peach.



All mugs are available for purchase for £20.

SHARERS

UNDER THE COCONUT TREE (SERVES 2) – 26



Fresh and fruity, with watermelon and cherimoya.

Find your partner and relax under the coconut tree with this romantic sharer. If you can keep pace with each other, it's a match made in heaven!

Bacardi Carta Blanca rum snuggles up with Lanique Rose liqueur and bonds with cranberry and orange juices, fresh soursop and sapodilla syrups and fresh coconut water.

OCTOPUSSY (SERVES 4) – 48

Refreshing tea punch with kumquat and honey.

The Octopussy is a mysterious creature, you'll need more than luck to get away from the grip of its seductive tentacles.

Kraken Black Spiced rum and Yellow Chartreuse liqueur mixed with caramel tea, honey water, and kumquat juice.



TAHITIAN FREE DIVER (SERVES 6) – 70

A revitalising plunge into a sea of rum, peach and soursop.

Dive with your friends into the tranquil ocean in search of the beautiful pearls of Tahiti.

Laki Kane's Spiced Dry Rum and Blue Curaçao liqueur swirls with peach, soursop tea, honey, a touch of pinot grigio and fresh lemonade.



ANGEL'S SHARE (SERVES 8) – 95 / 145

Flamboyant, tropical and theatrical with bubbles.

Named after our local community, Laki Kane explodes with the theatrics of the tropics when you order this signature sharer. All eyes on you!

An unbeatable blend of Bacardi Carta Blanca rum, apricot brandy, and St-Germain Elderflower liqueur mixed with honey water, pineapple juice and orange juice, topped with a full bottle of Cavicchioli Pignoletto Italian Spumante; or upgrade to a bottle of Moët & Chandon Impérial champagne for the pièce de résistance of Laki Kane sharers!



SHOTS

(ORDER SIX OR MORE FOR A THEATRICAL SERVE)



TROPICAL SHOT

4

Ask our staff for the daily special rum and fresh tropical ingredients.

MAMAJUANA

6

The Dominican Republic's aphrodisiac; Brugal Añejo rum, red wine, honey and benedictine herbal liqueur, aged in a mix of wood, bark and herbs, is sure to boost your libido.

SKINNY BUM

6

Keep fit and go wild with Laki Kane's Spiced Dry Rum daiquiri shot dropped into in sugar-free Red Bull Tropical Edition.

ESPRESSO BLAST

6

Get back in the game with this energising shot containing Amaro di Angostura rum liquer, coffee tequila and espresso.

WAGWAN RUM

6

All the flavours of Jamaica locked into a single shot; Rum-Bar White Overproof rum infused with sorrel, pimento, ginger, cinnamon, honey and lime zest.

NO HANDS ALLOWED

6

This creamy combination of Dead Man's Fingers Spiced rum layered over RumChata rum liqueur and topped with whipped cream & cacao powder is smooth as silk!



OYSTER PINEAPPLE DAIQUIRI SHOTS

6 FOR £22

The ultimate in triple pineapple sophistication; frosty cold daiquiri shots with Plantation Pineapple Stiggin's Fancy rum, combined with fresh lime and pineapple juices, topped with our famous pineapple foam.

12 FOR £40

LAKI KANE CLASSICS

IAN BURRELL'S DAIQUIRI 11

The global rum ambassador Ian Burrell's twist on the classic Daiquiri with Veritas rum, lime, agave and dash of orange bitters.

SPICED DRY MOJITO 11

Laki Kane's Spiced Dry Rum with mint, lime, honey syrup and Sekforde Rum Mixer.

PLANTER'S PUNCH 12

Appleton Rare Blend 12 Year and William George rums, honey water and lime juice.

CAIPIRINHA 11.5

Yaguara Cachaça Branca, fresh lime, rapadura and honey.

MISSIONARY'S DOWNFALL 12

Copalli White rum, Alamea peach brandy liqueur, agave, pineapple and mint.

PAINKILLER 13

Pusser's Gunpowder rum shaken with coconut cream, orange and pineapple juices.

FISH HOUSE PUNCH 12.5

Mount Gay XO rum, Metaxa 12 Star brandy, Creme de Peche liqueur, lemon juice, honey water and Earl Grey tea.

PEACH & LYCHEE FROZELLINI 12

Frozen twist on the classic Bellini cocktail with Moët & Chandon Impérial champagne, peach and lychee.

BANANA COLADA 12.5

Our take on the Pina Colada, made with Discarded Banana rum, pineapple, coconut, lime and fresh banana.

QUEEN'S PARK SWIZZLE 12.5

Flor De Caña 12 rum, Amaro Di Angostura liqueur, demerara sugar, lime juice and mint.

MARY PICKFORD 12

Diplomatico Planas rum, grenadine, maraschino and pineapple.

BEACHCOMBER'S GOLD 13

Brugal 1888 rum stirred down with Lillet Blanc aperitif, Cocchi Vermouth Di Torino, Angostura bitters and served straight up in an absinthe rinsed martini glass.

LAKI KANE CLASSICS

ESPRESSO MARTINI 12

Element 29 vodka shaken with Kahlua coffee liqueur, espresso and acacia honey water.

CHI CHI 13

Grey Goose L'Original vodka, Re'Al Cream of Coconut and pineapple juice.

MINT JULEP 12.5

Sexton whiskey, mint and honey water served in a frozen metal julep cup.

CUCUMBER RICKEY 12

Hendricks gin, cucumber, lime, honey and soda water.

SINGAPORE SLING 12.5

Bombay London Dry gin shaken with Cointreau, Bénédictine and cherry liqueurs, homemade grenadine, lemon juice and pineapple juice. Strained over ice and topped up with soda water.

MARGARITA 12

Jose Cuervo Tradicional Silver tequila shaken with Cointreau liqueur and fresh lime juice. Choose between a salt rimmed glass, on the rocks or straight up.

PALOMA 13

Maestro Dobel Diamante tequila, agave, fresh lime and grapefruit juices, topped with soda and served with a Hawaiian pink sea salt rim.

TIMMY'S TOMMY'S 12.5

Timmy Falzon's twist on the classic Tommy's Margarita with Bruxo X mezcal, HSE Élevé Sous Bois rum, fresh lime and agave.

GRASSHOPPER 12

Creme de Cacao White, Salvatore Calabrese's Acqua Bianca, Creme De Menthe Peppermint and RumChata rum liqueurs.

FOUNDER'S SELECTION

CLEARLY MAI TAI 14

A twist on the Mai Tai with Chairman's Reserve and Hampden Estate 46 rums, Quaglia Liquore di Chinotto and Dry Curaçao liqueurs, homemade orgeat, milk and citrus, clarified until clear.

TIRAMISU OLD FASHIONED 16

Santa Teresa 1796 rum slow dripped for 24 hours in a coffee tower through coconut, vanilla, cacao, coffee and mascarpone.

SMOKED SAZERAC 35

The ultimate Sazerac with Flor de Caña 25 Year Old rum, honey syrup and Peychaud bitters, served in a La Fee absinthe rinsed glass and bathed in applewood smoke.

CHAMPAGNE & SPARKLING WINE

	125ml Glass	Bottle
Cavicchioli Pignoletto Italian Spumante	8	45
Cavicchioli Pignoletto Italian Spumante Rosé	9	48
Moët & Chandon Impérial Brut	18	105
Veuve Clicquot Brut	–	120
Moët & Chandon Impérial Rose	23	135
Moët & Chandon Impérial Ice	–	140
Laurent-Perrier Cuvée Rosé	–	150
Veuve Clicquot Vintage	–	160
Ruinart Blanc de Blancs	–	170
Perrier-Jouët Belle Epoque	–	220
Perrier-Jouët Belle Epoque Rosé	–	260
Dom Pérignon Brut	–	270
Dom Pérignon Brut (magnum)	–	650

WINE

WHITE

	175ml Glass	Bottle
Le Coste Trebbiano (Italy)	7	25
Journeys End Chardonnay (South Africa)	–	28
Morgassi Superiore Tuffo Gavi (Italy)	–	35
Cloudy Bay Sauvignon Blanc (New Zealand)	12.5	45

ROSÉ

	175ml Glass	Bottle
Domaine Lafage Côte Rosé (France)	7	25
Whispering Angel (France)	–	39

RED

	175ml Glass	Bottle
Villa dei Fiori Primitivo (Italy)	7	25
El Oscuro Malbec (Argentina)	–	28
Santa Rita Gran Hacienda Merlot (Chile)	–	32
Terrazas Malbec (Argentina)	14	50
Cloudy Bay Pinot Noir (New Zealand)	15	55

SAKE

	80ml	200ml
Enter Sake Black Honjozo	7.5	16
Takashimizu Nigori	7.5	16
Hakurakusei Junmai Daiginjo	11.5	23.5

BEER, CIDER & NON-ALCOHOLIC

BEER & CIDER

Chang Beer	5.5	SASSY Cidre Apple	5.5
Asahi Beer	6	SASSY Cidre Pear	5.5

NON-ALCOHOLIC COCKTAILS

Laki Kane	6.5
Tropicolada	6.5
Fatal Attraction	6.5
Southern Lights with Caleño non-alcoholic spirit	9

Refer to the On the Beach cocktail list for full descriptions

SOFT DRINKS

Sugar Cane Juice	4	Aqua Panna 250ml	2
Fresh Coconut Water	4	Aqua Panna 750ml	3.5
Freshley Pressed Juice	4	San Pellegrino 250ml	2
Real Kombucha Royal Flush	5	San Pellegrino 750ml	3.5
Fentimans Soft Drinks	3.5	Red Bull Organics Ginger Ale	3.5
Red Bull	4	Red Bull Organics Simply Cola	3.5
Red Bull Sugarfree	4	Red Bull Tropical Edition *	4

** Add Spiced Dry Rum for a Tropical Rumbull*

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