

TIKI CLASSICS

TRADER VIC'S MAI TAI (1944) **9.50**
*Mount Gay Eclipse Rum & Myers's Dark Rum;
 Orange Curaçao; orgeat; lime juice &
 sugar syrup*

ZOMBIE (1934) **14.00** max 2 per person!
*Bacardi Añejo Cuatro; Appleton Estate
 Signature Blend Rum; Plantation O.F.T.D.
 Overproof Rum; cinnamon syrup; lime &
 grapefruit juice; Falernum; Angostura &
 absente bitters; grenadine*

PLANTER'S PUNCH (1937) **9.70**
*Bacardi Ocho (8yo); Myers's Dark Rum;
 Falernum; lime juice; Angostura bitters;
 sugar syrup; grenadine*

PAINKILLER (1971) **10.00**
*Pusser's Gunpowder Proof Navy Rum;
 pineapple & orange juice; coco syrup*

JUNGLE BIRD (1978) **9.70**
*Gosling's Black Seal Rum; Campari; lime &
 pineapple juice; sugar syrup*

CHIEF LAPU LAPU (1950's) **10.00**
*Bacardi Carta Blanca & Myers's Dark Rum;
 orange & lemon juice; sugar &
 passionfruit syrup*

HURRICANE (1940's) **10.00**
*Myers's Dark Rum; passionfruit syrup;
 lemon juice*

RUM BARREL (1960) **10.50**
*Myers's Dark Rum; Plantation O.F.T.D.
 Overproof Rum; orange, pineapple &
 lime juice; passionfruit & sugar syrup*

RUM RUNNER (1972) **11.00**
*Pusser's Gunpowder Proof Navy Rum;
 crème de mûre; banana liqueur; lime &
 pineapple juice; grenadine*

SINGAPORE SLING (1950) **10.00**
*Bombay Sapphire Gin; cherry brandy;
 DOM Bénédictine; Angostura bitters;
 lemon juice; sugar syrup*

MISSIONARY'S DOWNFALL (40's) **9.00**
*Bacardi Carta Blanca; Honey mix;
 peach liqueur; lime & pineapple juice; mint*



VAVOOM ORIGINALS

MAI TAI VAVOOM **10.50**
*Bacardi Carta Blanca; Chairman's Reserve Spiced
 Rum; Rum-Bar Gold Rum; orgeat; lime, orange &
 pineapple juice; Myers's Dark Rum & grenadine*

VAVOOM PASSION **10.50**
*Bacardi Carta Blanca, Carta Oro & Oakheart
 Spiced; passion fruit syrup; orgeat; lime, orange
 & pineapple juice; Myers's Dark Rum & grenadine*



AMAH HULA **10.60**
*Bacardi Ocho (8yo); ginger juice; Honey mix;
 lime & pineapple juice*

CAPTAIN MIKE'S WENCH **9.90**
*Sailor Jerry's Spiced Rum; Koko Kanu Rum;
 Myers's Dark Rum; lime juice; vanilla syrup;
 cola & nutmeg*

ANGRY INDIAN **9.50**
*Ron Miel Indias Honey Rum; Plantation O.F.T.D.
 Overproof Rum; lime juice*

TOP SHELF RITA **14.50**
*Patron Añejo Tequila; Cointreau; Grand Marnier;
 orange & lime juice; sugar syrup; cinnamon rim*

NON-STOP SOUR SOP **9.00**
*Pitu Cachaça; Koko Kanu Rum; Soursop juice;
 lemon juice; coco syrup*

NO MEZCALCULATION **12.50**
*Illegal Mezcal Reposado; orgeat; orange,
 grapefruit & lime juice; sugar syrup*

TILTED CLOVE **13.00**
*Bacardi Carta Blanca; Angostura 7 yo Rum;
 orgeat; Clément Créole Schrubb; The Bitter
 Truth Pimento Dram; lemon & orange juice*

KIWI BLUES **9.50**
*Bacardi Carta Blanca; fresh kiwi; Blue Curaçao;
 Rose's lime cordial; lime juice & sugar syrup*

STRAWBERRY DELIGHT **10.00**
*42 Below Vodka; banana liqueur; mango puree;
 lime & strawberry juice; sugar syrup*

STUNTMAN PUNCH **13.50**
*Diplomático Planas; Rum-Bar Gold Jamaican
 Rum; passion fruit puree; lime, pineapple
 & orange juice; ginger ale; H2O; Angostura
 bitters; grenadine*

SPICED PEAR **9.00**
*Sailor Jerry's Spiced Rum; Xanté liqueur; pear &
 lime juice; sugar syrup*



CLASSIC / TROPICAL / MODERN DRINKS

DAIQUIRI'S

Rum, lime juice, sugar syrup

- CLASSIC:** 8.50
Rum of your choice
- HEMINGWAY:** 9.00
Bacardi Carta Blanca; Luxardo Maraschino liqueur; lime & grapefruit juice
- THREE BERRY:** 10.00
Mount Gay Eclipse Rum; strawberry, blackberry & raspberry liqueur & puree; lime juice & sugar syrup
- CREOLE:** 9.50
Angostura 7 yo Rum; Clément Créole Shrub; The Bitter Truth Pimento Dram; lime juice & sugar syrup
- FROZEN FRUIT:** 9.80
Bacardi Carta Blanca, strawberry, mango, raspberry, all berry or passion fruit



SOURS

Lime or lemon juice; Ms. Better's Bitters
Miraculous Foamer; sugar syrup

- RUM:** from 8.50
Rum of your choice
- WHISKEY:** from 8.50
Whiskey or Bourbon of your choice
- AMARETTO:** 8.50
Disaronno; lemon juice; Angostura bitters
- GIN:** 8.70
Gin of your choice; lemon juice
- PISCO:** 9.00
Pisco 1615 Acholado; Amargo Chunchu bitters
- TRINIDAD ESPECIAL:** 11.00
Angostura Aromatic Bitters; Pisco 1615 Acholado; orgeat

MOJITO'S

Rum; mint; lime juice; sugar syrup



- CLASSIC:** 8.50
Bacardi Carta Blanca
- FRUIT:** 8.80
Strawberry, mango, raspberry, all berry or passion fruit
- PINEAPPLE:** 9.50
Plantation Stiggin's Fancy Pineapple Rum; Licor 43; pineapple & lime juice
- SPICED:** 8.50
Bacardi Oakheart Spiced



- DARK 'N STORMY** 9.20
Gosling's Black Seal Rum; lime juice; sugar syrup & Old Jamaican Ginger Beer

- MOSCOW MULE** 9.30
42 Below Vodka; lime juice; sugar syrup & Old Jamaican Ginger Beer

- JERRY'S MULE** 9.00
Sailor Jerry's Spiced Rum; lime juice; Old Jamaican Ginger Beer

- PORN STAR MARTINI** 9.00
Absolute Vanilla Vodka; Passoã; passion fruit puree; vanilla syrup; lime juice

- MELON BALL** 8.50
42 Below Vodka; Midori; orange, pineapple & lime juice; sugar syrup

- MARGARITA** 10.00
El Jimador Gold Tequila; Triple Sec; lime juice

- TEQUILA SUNRISE** 9.20
El Jimador Gold Tequila; orange juice; grenadine

- LONG ISLAND ICE TEA** 10.50
Rum; Vodka; Gin; Tequila; Triple sec; lime juice & cola



- BAHIA** 8.80
Bacardi Carta Blanca; pineapple juice; coco syrup

- BAHAMA MAMA** 11.00
Bacardi Ocho (8yo); Koko Kanu Rum; Pusser's Gunpowder Proof Navy Rum; Kahlua; pineapple & orange juice; Angostura bitters

- JUNE BUG** 10.20
Koko Kanu Rum; banana liqueur; melon liqueur; pineapple & lime juice

- GIN FIZZ** 8.70
Hayman's Old Tom Gin; lemon juice; sugar syrup; soda water

- RASPBERRY COLLINS** 9.00
Absolute Raspberry Vodka; lemon juice; sugar syrup; raspberry liqueur & puree; soda water

- CAIPIRINHÀ** 8.50
Pitu Cachaça

- CAIPIROSKA** 8.50
42 Below Vodka

- CAIPIRISSIMA** from 8.50
Rum of your choice

NO HANGOVERS (0.0%)

NOJITO	5.00
<i>Mint; lime juice; sugar syrup; ginger ale</i>	
FRUIT NOJITO	5.50
<i>Strawberry, mango, raspberry, all berry or passion fruit</i>	
VIRGIN BAHIA	5.50
<i>Coco syrup & pineapple juice</i>	
MS. MONEYPENNY	6.00
<i>Raspberry & passion fruit puree; orange & apple juice</i>	
HUGOOTJE	5.00
<i>Cranberry juice; lime juice; soda</i>	



HULA HOOP	6.50
<i>A frozen blend of mango & passion fruit puree; apple juice with a hint of ginger</i>	
EL IMPOSTOR	5.50
<i>If you like "Margarita's" this is for you. Served frozen. Honey mix; lime & grapefruit juice; triple sec syrup & orgeat. All gain no pain!</i>	
NO RUM! RUM PUNCH	5.50
<i>Passion fruit puree; lime, pineapple & orange juice; H2O; ginger ale; Caribbean rum syrup; grenadine</i>	



COCKTAIL OF THE MONTH

Every month an original cocktail concocted by one of our bartenders



CARLITO'S CABINET

In Carlito's Cabinet there's an ever-changing stock of specialty rums selected for you. Ask our staff



RUM MENU

Want to learn more about rum? Ask our staff for the full rum menu

A TIKI LIFE, A GOOD LIFE

When you step into a Tiki bar you're entering a world of escapism. A paradise island where you can feel the ocean breeze through your half opened Aloha shirt.

One of the earliest and best-known Tiki bars was named "Don the Beachcomber" and was created in Hollywood in 1934 by Ernest Raymond Beaumont Gantt (aka "Donn Beach"). An adventurer who made some money bootlegging rum during Prohibition and sailed the Polynesian seas, brought home his impressions and decorated his bar in a tropical vein. Don Beach was the first to mix flavored syrups and fresh fruit juices with rum.

Another famous bar was "Trader Vic's" created by Victor "Trader Vic" Bergeron in Oakland, California. The Mai Tai is considered to be the quintessential Tiki cocktail and was concocted at the original Trader Vic's in 1944. Legend has it the Trader created it one afternoon for some friends who were visiting from Tahiti. One of them tasted it and cried out: "Maita'i roa ae!" ("Out of this world! The best!") The Mai Tai was also prominently featured in the Elvis Presley film "Blue Hawaii".

VaVoom Tiki Room, the first and only Tiki bar in The Hague, Holland, is a good place to loosen up, leave the world outside and let the rum wash the worries away.

In the 50's and 60's Americans escaped from the Cold War to seek some paradise in Tiki bars. Modern days call for a different kind of escapism. With social media being what it is, we can gratefully escape from our digital drains into the tropical breeze of Tiki culture.