

GREETINGS FROM PARADISE LOST

Smack dab in the middle of the Abyss... Not from round these parts? Well, let me tell ya something about the Abyss. It's a harsh and uncaring hellhole full of corruption and chaos. Surf demons wrestle 150 ft. waves that lap against the unending surf. Frantic drumming spills out from the constant eruptions of the volcanic range. Beelzebub and his crew hide in the swamps, dank with bugs the size of birds and birds the size of Cadillacs, racing their rat rods down makeshift drags. And Lilith throws wild sacrificial parties while red-eyes paired by blood-stained fangs peer through the jungle leaves.

Thankfully, tucked away on a little stretch of beach along the lake of fire is our little piece of paradise, lost amid the hellscape. Anyone's welcome here. They even let me in. And that's after Asmodeus and I wrecked half the place brawling over my gambling debt. Everyone, from the Archdemons themselves to your run-of-the-mill humans, hang their hats up after a long day of flayin' and kick back with a Mai Tai in hand. Hell, even Lily, queen of the jungles, and Beelz, jackass of the swamps, manage to coexist peacefully here. Most days at least.

Speak of the devil, Beelz just walked in with that dazed look in his eye. Must mean Merchant Kane's slinging his potions out back again. Doesn't look good — he's headed straight for Lily's table. Looks like we're in for another wild night here at Paradise Lost...

A note from the proprietors:
We would like to acknowledge that the legacy of tiki is one built on cultural appropriation and erasure and would like to state firmly that we are dedicated to creating a new experience built upon respect for all cultures and peoples. A portion of our proceeds is donated to Global Greengrants Fund and the NY Civil Liberties Union.

TI' PUNCH SERVICE

"Chacun prépare sa propre mort..."

Each prepares their own death here in the Abyss, a tradition borrowed from the French-speaking islands of the Caribbean. What that means is that we leave you with a bottle of rum agricole and all the fixings for a Ti Punch — lime cheeks, cane sugar, and ice for the weak — and let you make the drink your own. At the end, we charge for what you drunk.

2 ounces minimum. Pricing shown is for 2 ounces.
Charge based on weight measurement in grams. Other mixers are politely declined.

\$20	\$22
Rhum JM 110 • Père Labat 59° • Rhum Clement Blanc	HSE VSOP Reserve Speciale
\$23	\$30
Holmes Cay Réunion Island Agricole	Clairin Sajous

MERCHANT KANE'S CHEST OF RHAPSODIES

Dig through Merchant Kane's chest of rhapsodies and imbibe the strange spirits he's found along his travels, combing the beaches of the Abyss! Each chest contains four tipples of spirit for your savoring pleasure.

RUM 101 \$23
As Merchant Kane likes to say, "If you think you don't like rum, you just haven't met the right rum yet!"
Don Q Reserva 7 Year • El Dorado 12 Year
Rhum JM Terroir Volcanique • Appleton Estate Reserve 8 Year

CANE SUGAR \$25
Dive into the light, grassy, and sometimes funky savory flavors of cane sugar that set them apart from their molasses counterparts.

La Favorite Blanc • Saint James Rhum Vieux
Uruapan Charanda Single Agricola • Clairin Communal

JAMAICA \$35
A Paradise Lost favorite, Jamaica produces an intensely funky rum that tastes unlike anything else on the Abyssal plane.
Appleton Estate 12 Year Rare Casks • Wray & Nephew
Plantation Single Cask 2020 Jamaica 2007 • Velier Papalin 7 Year

ROAD TRIP \$32
If you got a still and some sugar, you can make rum, making it one of the most varied and versatile spirits out there. Jump in, let's go for a trip.
Cor Cor Green • Avuá Amburana Cachaça
Holmes Cay Réunion Island Grand Arôme Rum • Transcontinental Australia 7 Year

FAF \$55
Even demons get a little fancy every now and again.
Père Labat Les Mangles Single Plot Rhum • El Dorado Port Mourant Single Still
Barrell 'J807 - 9th Floor (Calvados Cask) • Transcontinental Jamaica WP 2015

FOOD

KELPIE-POP \$9
Popcorn, Sea Buckthorn, Brown Butter

OROCHI CHIPS \$10
Mixed Vegetable Chips, Lemon Oil, Wasabi Tikka Masala

CRISPY RUM SPUDLETS \$13
Tater Tots, Rum Caramel, Cotija, Scallions, Thai Chili

DAMNED DUMPLINGS \$9
Chicken Gyoza, Gochujang, Sesame, Cilantro.
Vegetarian Option Available

MEZU MUSUBI \$10
Choice of One, with Sushi Rice and Nori
- Spam, Tamago Furikake, Chives
- Pastrami, Half Sour Pickles, House Mustard, Caraway Breadcrumbs
- Inari Tofu, Cilantro, Chili Crisp

TRIPLE STIX \$12
Choice of One, 3 Per Order
- Coconut Shrimp, Chili Glaze, Cilantro
- Chicken Thigh, Pickled Pearl Onion, Sweet Soy, Sesame
- Zucchini, Sesame Yuzu Dressing, Furikake

KAPPA KRAB ROLL \$15
Faux Krab, Hawaiian Roll, Spicy Mayo, Citrus Vinaigrette, Pickled Gobo

STICKY RIBS \$21
Holy Ground Smoked Pork Ribs, Guava Rum Glaze, Fried Garlic

MOCHIDOKI \$9
Espresso, Passionfruit (Vegan), Purple Sweet Potato

WINE

White Wine - Pinot Project, Pinot Grigio \$16
Rosé - Ah-So, Garnacha \$16
Red - Gulp/Hablo, Garnacha \$14
Sparkling - Conquilla Brut, Cava \$14

BEER

High Life Pony \$5
Add a Shot of PL Exclusive Myers's Single Barrel Reserve +\$7
Sloop Juice Bomb IPA \$12
Captain Lawrence Clearwater Kolsh \$10
Austin Pineapple Cider \$11
Athletic Free Wave Hazy Non-Alcoholic IPA \$9



I SAW FIRE SOUR

\$20 ☠☠☠🔥🍌

Is the whole world standing still and the moon turning red? Skip the fire and brimstone with this rumble of Lapsang Souchong infused whiskey, mesquite moonshine, miso, sesame, and mushroom. Keep drinkin' till you feel the rumbling beneath your feet!



BAT OUTTA HELL

\$24 ☠☠🍌

Trade in that flopper for a set of new wheels! Rip onto the drag with this gasser of rums, papaya, miso, ginger, and banana. This can of alky'll smoke your hides slick! *Free koozie with every purchase!*

151 SWIZZLE

\$20 ☠☠☠

Donn Beach's deceptively simple heavy-hitter. A knock-out of fiery aged and un-aged 151 proof rums hailing from Guyana are swizzled up with lime and cane sugar. Don't let this drink's short stature fool you. It packs one helluva punch!



DEMERARA DRY FLOAT

\$20 ☠☠☠

This Donn Beach classic is a favorite of our mysterious proprietors. And we all know how nuts those guys are! Martinique and Guyanese r(h)ums, maraschino, passionfruit, and, of course, A SIDE OF DANGER! Not for the faint of heart!

LESSER KEY MARTINI

\$20 ☠☠🍌🍌

Found amongst the scribbles that bear the same name, this soothing enchanter of coconut and pistachio fat-washed rum, matcha infused Japanese gin, plantain brandy, and Japanese vermouth will seal your demons away.



THE BOTTOMLESS PIT

\$24 ☠☠☠

Gaze into the deep, black maw that is the Bottomless Pit! Plummet into this dizzying amalgam of black strap and Jamaican rums, Haitian clairin, and blended scotch made more mesmerizing by touches of banana, sweet sherry, and sarsaparilla. Sip too long on this one, and it might also sip on you...



DAMNBOO

\$20 ☠

Even we need a break from the hard stuff sometimes. A lullaby of fino sherry, umeshu plum sake, caraway, and aloe so soothing you'd think you're floating down the river Lethe...



BEEZ' ROAD SODA

\$21 ☠☠💧

Grab one more for the road! Beelzebub's fizzy green drag of coconut, pineapple, pandan, and rums will leave you with the perfect back seat buzz.



COBRA'S FANG

\$24 ☠☠☠☠

A Donn Beach classic, utilizing his elusive fassionola recipe! Our potions master was driven mad searching for the perfect combination of tropical fruits to match a sharp blend of Jamaican, Puerto Rican, and 151 proof Guyanese rums to make this lethal cocktail. Be careful; this one bites!



CHAOS MAGICK

\$25 ☠☠☠☠

Love is the Law! Love under will! Master the dark arts with this conjuring of rums, alpine liqueurs, coffee, pineapple, and Ras el Hanout. Drink what thou wilt shall be the whole of the Law!



PIÑA COLADA

\$20 ☠☠☠☠💧

Our take on the 1954 classic created by Ramon "Monchito" Marrero at the Caribe Hilton Hotel in Puerto Rico. We keep things nice and creamy and funk things up with black strap and Jamaican rums. Demon or deity, in Puerto Rico or the Abyss, everyone loves a good Piña Colada.



KHALI'S COFFEE GROG

\$20 ☠☠☠💧

Brewed up by the ultimate nighthawk himself, this belly warmer of dark roasted coffee, gardenia, jasmine coconut, and Jamaican and 151 rums will wake you up faster than anything at your local greasy spoon. Adored by hacks and insomniacs all along Route 66.



MAI TAI

\$25 ☠☠☠🍌

The iconic Trader Vic classic made with a medley of r(h)ums, orange curacao, orgeat, and lime. Some like to muck this drink up with pineapple, grenadine, and other such nonsense. We usually flay those folks alive and leave them for the bats...



MERCHANT KANE'S SOOTHING COCO COOLER

\$20 ☠

"Rouminomon Entry #696269 - Aromatized wine, amontillado sherry, Jäger, ancho chile, and coconut horchata. Drink slowly for cooling effect. Drink quickly for opposite."



SURF DEMON

\$22 ☠☠☠🍌

Hodads step back! This rogue wave isn't for grommets. Make the drop into this bomb of South African honeybush and seaweed infused r(h)ums, soursop, mango, acidulated banana, and blue stuff. Get ready to shred!



SATURN

\$20 ☠☠☠🍌

This classic combination of gin, passionfruit, orgeat, and falernum won its creator, J. 'Popo' Galsini, the 1967 IBA World Cocktail Championship. We heat things up with Thai bird's eye chili and a mixture of hopped, Old Tom, and navy strength gins. A couple of these and you'll start seeing little green men!



SEVENTH CIRCLE SWIZZLE

\$20 ☠☠🍌

Drink of the river Phlegethon! Strega, grand arôme, 151 rum, pear, and pineapple make for a surprisingly refreshing swizzle. This one might just get your blood boiling!



BLIND DRAGON

\$25 ☠☠☠☠

Beware Tanin'iver, the Sightless! Silent sentinel of the Abyss! This combination of tequila, clairin, rum, red bitter, dragonfruit, and tropical juices will send you soaring! Can you survive a ride with Lilith's faithful steed?



SIX-FIVE, NO JIVE

\$22 ☠☠🍌

A favorite of the Outlaw Jack of Diamonds himself. Roll the dice on this cocktail of cognac, rum, rye, walnut, mango brandy, and tangerine cream soda syrup. Go on, take the odds!



PEARL DIVER

\$20 ☠☠☠💧🍌

More valuable than the Pearl of Puerto! This gem of a cocktail mixes St. Lucian, Jamaican, and Puerto Rican rums with creamy Gardenia and bright citrus. Why comb the Lake of Fire when you can take a plunge in the comfort of your own bar stool?



OLD SCRATCH

\$25 ☠☠🍌

Make a deal with the devil! Scotch, hopped gin, and rum blanc are soothed by cinnamon, papaya, and sour orange to create this temptatious cocktail. Are you brave enough to sign on the line?



LADY OF THE BEASTS

\$23 ☠☠☠🍌

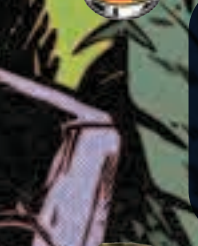
Lilith's own intoxicating blend of blood orange, cacao, sweet red vermouth, and gins infused with teas from the far-off land of Ceylon. A few sips of this is all it takes to have you howling at the moon.



GREENFUZ

\$16 💧

Here it comes, baby! You better run! It's the Greenfuz! This creamy non-alcoholic dream of pineapple, coconut, jasmine, and pandan will make you jump to your feet! Not too fast, not too slow; the Greenfuz is just right.



VIRGIN SACRIFICE

\$16

Making an offering of your evening to satiate the deities of the dawn? This libation of non-alcoholic aperitivo, watermelon, fassionola, and li hing mui is a sacrifice anyone would be willing to make.



DAYWALKER

\$16 🍌

A non-alcoholic Zombie for those of you who've got something to do tomorrow. A potion of teas, falernum, grenadine, cinnamon, and juices will save you from feeling like the walking dead in the morning.



WITCHES' SABBATH

\$80 ☠☠☠☠☠🍌

Gather round the Great He-Goat for a bewitching brew of Jamaican and blended rums, brandy, Old Tom, and navy strength gins soothed by tropical juices, citrus, and falernum. Fun for the whole coven! (Serves 2-4)



THE ABYSS BOWL

\$120 ☠☠☠☠☠

A colossal draft of the lavic innards of the Abyss! An invigorating blend of five rums and apple brandy amalgamate with curry leaf, rhubarb, fenugreek, and calamansi to create this surprisingly ambrosial bracer. It's dangerous to go alone! You'll need a party of 4 or more to face this challenge! (Serves 4-6)

LEGEND / ALLERGENS

☠ = STRENGTH 🍌 = SOY
💧 = DAIRY 🍌 = SHELLFISH
🍌 = TREE NUTS 🔥 = SESAME