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 - 12.5

Moreish and fruity, with fresh pressed sugar cane.

Our signature cocktail represents the essence of Laki Kane; our most popular rum combined with unique exotic ingredients & fresh sugar cane juice to create a tropical escape from reality.

Bacardi Añejo Cuatro rum shaken with cupuaçu, sapodilla, coconut water, sugar cane juice, and passionfruit.

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 Boxer and Plymouth gins, carambola juice, acacia honey water, bergamot liqueur and fresh lemon.



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 mouth watering taste!

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



PRICKLY DRAGON - 13

Tropical and punchy, with prickly pear and dragon fruit.

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

Havana Club 3 rum, Clément Canne Bleue rhum, Muyu Vetiver Gris and Quaglia Liquore di Camomilla liqueurs, 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 #3 - 13

Just like a banana and coconut ice cream.

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

A sumptuous mix of Discarded Banana, Don Q Gold and Aluna Coconut rums, with coconut, lime and fresh banana.



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.

El Jimador Reposado tequila, Luxardo Apertivo and Muyu Jasmine Verte liqueurs, yuzu, pink grapefruit, lime, agave and splash of SASSY Pear cider.



STRONG TROPICAL SUNDOWNERS

PINUP 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, Plantation Isle of Fiji and Pusser's Gunpowder rums, shaken with cherry and mountain pine liqueurs, our exotic syrups, falernum liqueur, citrus and La Fee absinthe.

SHORT & DELICIOUS

GUINNESS PUNCH IN MANHATTAN - 18.5

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.



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.

Havana Club 7 and Chairman's Reserve Spiced rums, Taylor's Velvet Falernum liqueur, shaken with ginger, lemon, grapefruit and pineapple, topped with Red Bull Tropical Edition.



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.



MAHI MAHI - 18.5

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!

Mount Gay Black Barrel and Wray & Nephew Overproof rums shaken with mango puree, tangerine sherbet, fresh lime and a touch of Blue Curaçao liqueur.

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!

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

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



SHARERS

UNDER THE COCONUT TREE (SERVES 2) - 26



Bacardi Carta Blanca rum snuggles up with chamberyzette and bonds with cranberry and orange juices, mango puree, fresh soursop and sapodilla syrups and coconut water.

OCTOPUSSY (SERVES 2-4) -

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



VOODOO DRUM (SERVES 4-6) - 59

Plantation's 3 Star, OFTD, Isle of Fiji & Original Dark rums, passion fruit syrup, Big Daddy G mix, Maraschino cherry liqueur, grenadine, coconut water & a dash of absinthe.

WAHINE HI'U L'A (SERVES 4-6) - 64

Eminente Claro & Reserva rums, Cherry Heering liqueur, arbutus port, Italicus Rosolio liqueur, rooibos tea, lime, blue pea flower tea & Sekforde Rum mixer.



TAHITIAN FREE DIVER (SERVES 6-8) - 70



Bacardi Carta Blanca & Flor De Caña 7 rums, Cuvee de L'Ocean and Blue Curação liqueurs swirl with peach, soursop tea, honey, a touch of pinot grigio & fresh lemonade.

SHOTS (ORDER SIX OR MORE FOR A THEATRICAL SERVE)

TROPICAL SHOT

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

MAMAJUANA

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



ESPRESSO BLAST

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

NO HANDS ALLOWED

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!

RUM JAFFA CAKE

6.5

Just like the famous jaffa cake; Black Tears rum, Cointreau, pineapple, lemon and ginger.

WAGWAN RUM

6.5

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!

OYSTER PINEAPPLE DAIQURI SHOTS 6 FOR £25 12 FOR £44

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



LET'S GO SURFING 20 FOR £80 40 FOR £140

Ride the wave of shots with this theatrical serve of 20 of our refreshing tropical shots, crowd surfed to you on one of our Laki Kane surfboards!



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 Moet & Chandon Impérial champagne for the pièce de résistance of Laki Kane sharers!.



LAKI KANE CLASSICS

LAKI KANE CLASSICS

DAIQUIRI 11

Our twist on the classic Daiquiri with our very own Dry Spiced rum, mixed with lime, agave and dash of orange bitters.

MISSIONARY'S DOWNFALL 12

A fresh take on the classic with both El Dorado 3 and 5 rums, Persichetto liqueur, agave, lime, fresh pineapple, mint and Sekforde Rum Mixer.

MAI TAI RAMOS

12.5

A blend of Appleton 8, Appleton 12 YO and Wray and Nephew rums, Empirical Spirits Plum liqueur, orgeat, coconut and orange blossom, clement orange essence, lime, lemon, single cream and egg whites.

PAINKILLER

1 3

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

PEACH & LYCHEE FROZELLINI 12.5

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

MARGARITA

Elemakule Tiki bitters.

1 2

El Jimador Reposado tequila, Cointreau liqueur and fresh lime juice. Choose between a salt rimmed glass, on the rocks or straight up.

TIMMY'S TOMMY'S

12.5

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

BATIDA BONITA

11

Yaguara Brance Cachaça, Aperol liqueur, Rubis Chocolate wine, passionfruit curd and lime.

PISCO SOUR

11

Waqar Pisco, lemon, lime and egg white.

SATURN BY THE BEACH

1.1

Vittoria Regia gin, falernum, orgeat, passionfruit and lime.

EAST INDIA NO 2

11

Hennessey VS cognac, dry curaçao, Discarded pineapple syrup, Elemakule Tiki bitters, pineapple and lemon.

FOG CUTTER

11.5

Mataxa brandy, Bombay Sapphire gin, Bacardi Añejo Cuatro rum, orgeat, fino sherry, orange and lemon.

COCO AVENUE

1 2

Kinahan's The Kasc Project whiskey, Capucana Cachcaco, Mancino Chinato, Campari and orgeat.

ESPRESSO MARTINI

1 2

Element 29 vodka shaken with Kahlua coffee liqueur, espresso and homemade sugar cane syrup.

OLD FASHIONEDS

OLD FORESTER BOURBON Old Forrester bourbon, sugar cane syrup and

11

MOUNT GAY XO RUM

19

Mount Gay XO rum, sugar cane syrup and Angostura Bitters.

WOODFORD BOURBON 12.8

Woodford Reserve bourbon, coconut sugar syrup and Angostura Bitters.

TIRAMISU RUM

14.5

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

NON-ALCOHOLIC COCKTAILS

LAKI KANE TROPICOLADA #8 6.5

FATAL ATTRACTION

6.5

6.5 SC

SOUTHERN LIGHTS
with Caleno non-alcoholic spirit

9

Refer to the On the Beach cocktail list for full descriptions

CHAMPAGE & SPARKLING

Cardaabiali Birnaalatta Corresanta	125ml Glass
Cavicchioli Pignoletto Spumante	/
Cavicchioli Pignoletto Spumante Rosé	8
Moet & Chandon Impérial Brut	16
Moet & Chandon Impérial Rose	18
WINE	

WINE		
WHITE	175ml Cl.	D-441
Fl Mura Planca (Chain)	175ml Glass	Bottle
El Muro Blanco (Spain)	/	25
Tokomaru Bay Savignon Blanc (New Zeala	nd) 8	29
Journeys End Chardonnay (South Africa)	-	34
Bhilar Plots Rioja Blanco (Spain)	-	39
Cloudy Bay Sauvignon Blanc (New Zealand	d) -	52
ROSÉ	175 61	D - 441 -
Domaina Lafaga Cata Daga (Franca)	175ml Glass	Bottle 27
Domaine Lafage Coté Rosé (France)	0	21
Whispering Angel (France)	-	42
222		
RED	175ml Glass	Bottle
El Muro Tinto (Spain)	7	25
El Oscuro Malbec (Argentina)	8	29
Squids Fist Sangiovese (Australia)	-	42
Terrazas Malbec (Argentina)	-	55
Cloudy Bay Pinot Noir (New Zealand)	-	60

BEER & CIDER

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

SOFT DRINKS

Sugar Cane Juice	4	Aqua Panna 250ml	2
Fentimans Soft Drinks.	3.5	Aqua Panna 750ml	4
Red Bull	4	San Pellegrino 250ml	2
Red Bull Sugarfree	4	San Pellegrino 750ml	4
Red Bull Tropical*	4		

*Add Laki Kane Dry Spiced Rum for a Tropical Rumbull 11

BOTTLE MENU

Moe't & Chandon Impérial Rose Moe't & Chandon Impérial Ice Ruinart Blanc de Blancs Ruinart Rose Beau Joie Brut	42 45 105 110 130 150
Moet & Chandon Impérial Brut Moet & Chandon Impérial Rose Moet & Chandon Impérial Ice Ruinart Blanc de Blancs Ruinart Rose Beau Joie Brut	105 110 130
Moet & Chandon Impérial Rose Moet & Chandon Impérial Ice Ruinart Blanc de Blancs Ruinart Rose Beau Joie Brut	110 130
Moet & Chandon Impérial Ice Ruinart Blanc de Blancs Ruinart Rose Beau Joie Brut	130
Ruinart Blanc de Blancs Ruinart Rose Beau Joie Brut	
Ruinart Rose 1 Beau Joie Brut 1	150
Beau Joie Brut	100
	150
	180
Dom Pérignon Brut	290
Dom Pérignon Brut Magnum	550
R U M	1 2 0
· · · · · · · · · · · · · · · · · · ·	120
	130
	140
	150
	150
	160
	165
	170
	200
	230
COGNAC	150
	150 160
,	
	350
VODKA Finlandia	140
	150
	180
	400
- ,	400
GIN Bombay Sapphire	140
	160
	160
	180
	200
Monkey 47	200
WHISKEY	
	150
	160
Rebel Yell Bourbon	170
Woodford Reserve	180
Macallan Double Cask Gold	180
	190
•	200
Suntory Chita 2	220
TEQUILA	1.40
	140
Cantinero Blanco	4.50
Cantinero Blanco Cantinero Reposado	150
Cantinero Blanco Cantinero Reposado Patrón XO Cafe	150 180 200

220

550

Patrón Añejo

Don Julio 1942