



☠ COCTELERÍA TIKI ☠

PERSONAJES Y RECETAS

RECIPE BOOK

ALOHA

Welcome to this little cocktail manual, which contains a selection of cocktails, each one of them related to an influent character in Tiki Cocktails history, allowing me the license to add a signature modern tiki cocktail at the end.

I hope you enjoy it!!!

Oriol Elias
April of 2020

ZOMBIE (MIDCENTURY VERSION)

AUTHOR:

Don the Beachcomber, 1950;

Adapted by Oriol Elias

INGREDIENTS:

1oz White Puerto Rico Rum

1oz Aged Puerto Rico Rum

1oz Dark Overproof Rum

1oz Lime Juice

1oz Lemon Juice

1oz Pineapple Juice

1oz Passion Fruit Real

1 barspoon Blue Agave Nectar Real

1 dash Angostura Bitters

TECHNIQUE:

Shaker / Serve unstrained

ICE:

Crushed Ice

GLASS:

Highball

GARNISH:

Mint Sprig

DOCTOR FUNK

AUTHOR:

Trader Vic, 1946;

Adapted by Oriol Elias

INGREDIENTS:

2oz Dark Jamaica Rum

0.5oz Lime Juice

0.5oz Lemon Juice

0.5oz Finest Call Simple Syrup

0.25oz Finest Call Grenadine

0.25oz Pernod

1oz Soda

TECHNIQUE:

Flash Blend / Serve unstrained

ICE:

Crushed Ice

GLASS:

Double Old Fashioned

GARNISH:

2 Pineapple Leaves, Bamboo Stick,

Maraschino Cherry

LADY OF SINGAPORE

AUTHOR:

Kon-Tiki, 1960s;

Adapted by Oriol Elias

INGREDIENTS:

1.5oz Aged Puerto Rico Rum

1oz Pineapple Juice

0.5oz Lime Juice

0.5oz Coco Real

0.5oz Fresh Cream

1 barspoon Finest Call Grenadine

TECHNIQUE:

Flash Blend / Serve unstrained

ICE:

Crushed Ice

GLASS:

Specialty Glass

GARNISH:

Sculpted Ice Mold, Maraschino

Cherry

PUKA PUNCH

AUTHOR:

Tiki Ti, 1961;
Adapted by Oriol Elias

INGREDIENTS:

1oz White Puerto Rico Rum
1oz Aged Puerto Rico Rum
0.75oz Dark Jamaica Rum
0.75oz Dark Overproof Rum (float)
1oz Lime Juice
0.75oz Orange Juice
0.75oz Pineapple Juice
0.75oz Passion Fruit Real
0.75oz Blue Agave Nectar Real
0.5oz Falernum
1 dash Angostura Bitters

TECHNIQUE:

Flash Blend / Serve unstrained

ICE:

Crushed Ice

GLASS:

Snifter

GARNISH:

Mint Sprig

BLACK MAGIC

AUTHOR:

Mariano Licudine, 1956;
Adapted by Oriol Elias

INGREDIENTS:

2oz Aged Puerto Rico Rum
1.5oz Dark Jamaica Rum
2oz Lime Juice
1.5oz Orange Juice
1.5oz Grapefruit Juice
1oz Blue Agave Nectar Real
1.5oz Cold Brew Coffee
1oz Mariano's Mix #7 *
1 tsp Don's Spices #2**
1 dash Angostura Bitters

TECHNIQUE:

Flash Blend / Serve unstrained

ICE:

Crushed Ice

GLASS:

Snifter

GARNISH:

Lemon Peel

GOLDEN GECKO

AUTHOR:

Jeff "Beachbum" Berry, 2018

INGREDIENTS:

0.75oz Dark Jamaica Rum
0.75oz Aged Puerto Rico Rum
0.75oz Spiced Rum
0.25oz Grand Marnier
1.25oz Orange Juice
1oz Lemon Juice
0.75oz Pumpkin Real

TECHNIQUE:

Shaker / Serve unstrained

ICE:

Crushed Ice

GLASS:

Real Tiki Mug

GARNISH:

Orange and Lemon Slices, Bamboo
Stick. Dusted with Cinnamon and
Nutmeg.

THE EXPEDITION

AUTHOR:

Martin Cate, 2013;
Adapted by Oriol Elias

INGREDIENTS:

2oz Aged Jamaica Rum
1oz Bourbon
0.25oz Coffee Liqueur
1oz Lime Juice
0.5oz Cinnamon Syrup
0.5oz Blue Agave Nectar Real
0.25oz Vanilla Syrup
2oz Soda

TECHNIQUE:

Flash Blend / Serve unstrained

ICE:

Crushed Ice

GLASS:

Tiki Mug

GARNISH:

Mint Sprig, Orchid

SQUASH BANANA SWIZZLE

AUTHOR:

Oriol Elias , 2018

INGREDIENTS:

2oz Aged Martinique Rhum

0.75oz Lime Juice

0.75oz Banana Real

1 barspoon Cinnamon Syrup

2 dashes Bittermens Elemakule Tiki

Bitters

4 drops Coffee Tincture*

TECHNIQUE:

Swizzle

ICE:

Crushed Ice

GLASS:

Highball

GARNISH:

Banana Chip, Mint Sprig, Maraschino

Cherry, Grated Nutmeg

PREMIXES

MARIANO'S MIX #7

1 Teaspoon of Pernod and
2 oz of Falernum

DON'S SPICES #2

Equal parts of Vanilla Syrup and
Pimento Dram

COFFEE TINCTURE

Infuse 22.5 gr fresh grounded Coffee
in 3oz White Agricole Rhum 50%
during 48h.
Strain and Bottle.

MAHALO NUI LOA

For any questions or queries you can
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aloha@threeofstrong.com

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