

MAI TAI

1.5 oz white rum

½ fresh lime juice

½ oz orange curaçao

½ oz orgeat syrup* (contains nuts)

¾ oz dark rum

Shake all ingredients but the dark rum with ice and strain into a glass. Float the dark rum on top, and garnish with lime and a mint sprig.

If you want to have fun with your dark rum float (because nothing says tiki like an over-the-top garnish), take the half a lime you squeezed and remove as much pulp as you can. Place the half lime shell in the glass and fill it with overproof rum instead of dark rum. Place a crouton in the lime shell (it will act like a wick) and light the crouton. Just keep the fire extinguisher handy.

**You can find orgeat syrup in the cocktail mixer sections of most grocery stores or specialty wine shops. If you're adventurous and have a lot of almonds, sugar, orange flower water, and some time on your hands, you can always make your own. You can also substitute almond syrup (like the kind you'd put into coffee drinks) in a pinch.*



Though the original tiki bars got their start before World War II, it was the post-war years where they truly flourished. Polynesian culture (or at least white Americans' idea of Polynesian culture) captured the imagination through the 1940s and 50s. Whether through the experiences of returning servicemen from the Pacific Theater, Thor Hyerdahl's 1947 Kon-Tiki expedition, or Hawaiian statehood in 1959, the booming middle class enjoyed their new affluence by sipping cocktails out of half-coconuts or hurricane glasses at one of the many tiki bars that dotted the nation in the post-war years.

The Mai Tai is claimed by both Donn Beach of Don the Beachcomber and Victor Bergeron of Trader Vic's. Like many tiki cocktails, there are almost as many recipes for it as there are bars that serve them. The recipe above is close to the original and drier than the orange-pineapple-grenadine modern evolution of a Mai Tai. (If it's too dry for your taste, a little simple syrup to sweeten it up will do).

