

Inuhele '26

THE (DE)EVOLUTION OF THE HAWAIIAN MAI TAI

Kevin Crossman
Slides at UltimateMaiTai.com



The Hawaiian Mai Tai
was born with Pineapple
Juice

Nobody knew the recipe
for the Mai Tai prior to
the 1970s

**MYTH
BUSTERS**

BIO

Kevin Crossman, The Search for the Ultimate Mai Tai



Kevin Crossman

Based in the San Francisco Bay Area

IT Manager by Day, Mai Tai Enthusiast at Night

Visited 140 different tiki since 2016

   @ultimatemaitai

 www.ultimatemaitai.com





Which of these is a Mai Tai?



A



B



C

Will the Real
Mai Tai
Please
Stand Up?

Civilian Results

Which of these is a Mai Tai?



A

27%



B

42%



C

31%

How Did We Get From Here to There?



IN THE BEGINNING

The 1944 Mai Tai





1944 Mai Tai

**The Original Formula
by Trader Vic
Bergeron, 1944**

2 ounces of 17-year-old J. Wray & Nephew Rum over shaved ice

½ ounce Holland DeKuyper Orange Curacao

½ ounce French Garnier Orgeat Syrup


¼ ounce Trader Vic's Rock Candy Syrup

Add juice from one fresh Lime.



	1944							
Lime Juice	"One Lime"							
Lemon Juice								
Orange Juice								
Pineapple Juice								
Orgeat	½ oz							
Sugar	¼ oz Rock Candy							
Orange Curacao	½ oz							
Dark Rum	2 oz Jamaican							
Light Rum								

July 5, 1952
12 on 20200
7946



STRONG—Benchcombers and wharf rats do not bandy when they splice the main brace, and the concoctions below have been their tradition for years and years.

PUKA PUNCH 1.00
The Outrigger's best drink. Light rum, favoring liqueurs fresh lime, lemon and orange

BAMBOO PUNCH 1.00
Our newest and one of the best

FOG CUTTER 1.00
Light rum, brandy and favoring liqueurs
Not a sticky drink, and it's tall

DR. FUNK OF TAHITI 1.00
Tahiti's own Punch, made with dark Jamaica, Light Rums, with a dash of Pernod, combined with fruit juices. A terrific tall drink

EASTERN SOUR 1.00
Whole fresh orange, and lemon, Bourbon, touch of almond

TABU 1.25
Served in a coconut cup. This cup is years for a souvenir

KONA NIGHTINGALE .85
Named after the little braying jacks in Honolulu—And it has a kick like one

KONA SWIZZLE .85
From the volcanic Kona coast of Hawaii

MAI TAI 1.25
A blend of fine old Jamaican Rums and fresh lime makes this an excellent cooler

MARTINIQUE SWIZZLE 1.00
The French in Martinique have developed a very palatable and tasty cocktail

MINT JULEP 1.25
Favorite throughout the South. Fresh Mint, Sugar, Bourbon

OUTRIGGER'S OWN PUNCH 1.25
Light and Dark Rums, orange and lemon. Simple but good

PINO PEPE 1.00
Pineapple juice and blended liqueurs, make this a delicious cocktail—in a ceramic pineapple

RANGOON RUBY 1.00
With the authority of a maharaja

OUTRIGGER SLING 1.00
Trader Vic has improved on the original Gin Sling

OUTRIGGER TIARE 1.25
Pieces' gold in the form of Jamaica Rum punch bowl—tasty—colorful

PLANTER'S PUNCH 1.00
"Queen of the Antilles"—Jamaica's own Punch

RAFFLES BAR GIN SLING 1.25
England's Booby Gin, Denmark's Cherry Heering and France's Benedictine

SCORPION (individual) 1.25
The Outrigger's Jinx—with a fresh gardenia

SUFFERING BAR STEWARD 1.25
Trader Vic has another name for it!

THE RI

SPARE RIBS .
Baby spare ribs marinated in our special

FRIED SHRIMP
Fresh Gulf Shrimps in a batter, fried

EGG ROLL
Crisp bean sprouts, tender bamboo shoot
Virginia ham, all rolled in a thin blank
served in slices.

KONA CRAB PUFF
Tasty bits of crab and cheese mixed with
paste and fried crisp.

STUFFED SHRIMP
Minced shrimp, roasted almonds, vegetables
dipped in batter and fried in deep fat.

BARBECUED PORK
Strips of pork, marinated in a special

OUTRIGGER SPECIAL
An Assortment of Fried Shrimp, Spareribs

HAM AND EGGS OUTRIGGER
Tender slice of sugar-cured ham, served
eggs fried in butter, bed spring potatoes

SANDWICHES—Tenderloin Steak
Chopped Sirloin

LARGE—A conglomeration of an ancient custom and tradition of the Polynesian communal drinking bowl.

OUTRIGGER RUM CUP (for 2) 1.75

SCORPION (for 4) 3.00
Light rum and fruit juices in a communal bowl make this terrific

TIARE TAHITI (for 2) 1.85

HIGHBALLS & ST

MAI TAI 1.25
A blend of fine old Jamaican Rums and fresh lime makes this an excellent cooler

"A blend of fine old Jamaican Rums and fresh Lime"

The Outrigger, Seattle (1952)

THE MAI TAI GOES HAWAIIIAN



Trader Vic Will Open His Trading Post on Thursday

Trader Vic's "trading post" on Ward St., just across that coconut tree shaded thoroughfare from the Old Plantation, will open next week as Honolulu's latest cafe and restaurant.

Opening date is next Thursday. And Trader Vic himself, a man who has roamed from Havana to the South Seas and back to California, says that this is his masterpiece as a setting for good food.

Vic Bergeron, to give him the name by which almost nobody knows him, arrived a few weeks ago to supervise the final details of the trading post, which is a combination of a cafe and a museum of marine and Polynesian curios, mementoes and objects of interest.

Under the grass thatched roof is a collection of anchors, lanterns, propellers and other reminders of the sea. The dishes were designed for his special use here and in his trading post at 6500 San Pablo Ave., Oakland, Cal.

Chinese Food—With Variations
Trader Vic's place here will specialize in Chinese food—"the kind that appeals to the American taste,"



TRADER VIC

he hastens to add.

There are only two exceptions—he will serve barbecued steak and barbecued squab.

The hours will be from 3 p. m. to 12 midnight—no exceptions save that Christmas Day and Thanksgiving Day are full holidays.

For the opening Thursday night, the "Mother" Bray troupe will perform. But it's not a dine-and-dance place—it's a dine and sup place. Usually there will be no music.

He sent from the mainland a chef and a bartender and these, with assistants, are training the local staff. When that's complete, he says, the local staff will take charge, the malihinis return to Oakland.

He's built a big Chinese barbecue oven.

The trading post phase is a real one. There'll be things to buy at Trader Vic's—curios, Hawaiian articles and the like. Nearby, on the street, there's plenty of parking space.

Trader Vic has been operating his Oakland establishment for six years. There as here, he denies that his place is a "night club."

"It's an eating resort for epicures," he says.

He has a staff of 25 and an initial investment of \$30,000 in land, buildings and equipment.

Trader Vic's in Hawaii

Trader Vic's Honolulu Opens December 19, 1940

Including a trading post

"An eating resort for epicures"

Staff of 25 and Investment of \$30,000

Honolulu Star-Bulletin, December 14, 1940, page 6

Partnership Dissolved

*Honolulu Star-Bulletin, May 6,
1941, page 2*

ANNOUNCEMENT

Granville Abbott, Jr., and Vic Bergeron, who first established popular Trader Vic's in Honolulu, have dissolved their interests and Granville Abbott, Jr., has taken over entirely the establishment, including all drink recipes, dishes, etc., for which Trader Vic's has become famous with people who love good food and drink. The name Trader Vic's, in Honolulu, is the sole property of Granville Abbott, Jr.

As present seating accommodations are limited to 90 persons, it has been necessary in the past to disappoint many who wished to favor us with their patronage. We regret this fact and the management respectfully requests its patrons to telephone table reservations in advance so that it will not be necessary to refuse or delay service to anyone.

We are particularly desirous of having the Service Personnel get in touch with us in advance in order that in-so-far as we may be able to do so, they can be assured of accommodations.

Trader Vic's

Granville Abbott, Jr.

Owner and Manager

Telephone 5528

Trader Vic brings the Mai Tai to Hawaii in 1953

The Royal Hawaiian Hotel
Moana Hotel

The Mai Tai was his
favorite!

Honolulu Star-Bulletin,
February 4, 1953, page 30

THE OL' TRADER is back in Ha-vhy-ee for his 25th expedition in nearly as many years . . . King of exotic



Trader Vic

concoctions, Vic Bergeron is the man behind the menehunes on the Royal's newly revised drink list . . . Trader Vic has never been a trader and he hasn't wandered much farther into Polynesia than Waikiki, but he's built Island paradises in San Francisco and Seattle and may be moving into Denver . . . An ex-partner runs the local Trader's, while Vic heads Trader Vic Enterprises and is consultant for several nighteries . . . His favorite drink is the Mai Tai, a heady concoction with a rum base. There's also the Kava Bowl, an exotic extravaganza served in a king-size container with vandas floating on the surface . . . The bowl was supported by four menehunes . . . what's needed is someone handy to support the drinker. After two, you probably wear the bowl on your head . . . Vic says his job gives him heartburn about once a week.

THE ORIGINAL ROYAL HAWAIIAN MAI TAI

Not What You Think It Was



Royal Hawaiian Hotel Surf Room Menu

Royal Planters Punch

Kamaaina

Kava Bowl

Scorpion

Zombie

Tonga

Vanda Daiquiri

Pino Pepe

Mai Tai

Banana Cow

I am a menehune
and I have lived in these
islands long before
the Polynesians came.
I have moved the mountains,
dammed the rivers and
made the lakes.
I don't always do good deeds.
If you don't believe in
me I'll make it rain on you,
I'll stop your clock,
I'll give you a flat tire.
I have many kapus and if you
break one of my many kapus I can
put a kahuna on you.
I can keep the fish from biting on
your line when you go fishing.
You won't be able to
start your car in the morning
or maybe you won't be
able to find your cuff links.
Perhaps when you walk under
a coconut palm a
coconut will fall on your head.

Oh, I have many kahunas
and I'm going to put a kahuna on
The Royal Hawaiian Hotel
if these drinks aren't delicious.
Aloha,

high talking chief menehune

Surf Bar

THE ROYAL HAWAIIAN HOTEL • ON THE BEACH AT WAIKIKI



high talking chief menehune says

royal planters punch 1.10

I have blended pineapple and tropical fruit juices
with pungent, heavy rums and light rums,
making a flavorful drink for your enjoyment.

kamaaina 1.00

I mix the juice of green coconuts with gin, flavoring liqueurs
and a dash of lime juice and serve this in a baby coconut
just as the first settlers drank it many years ago.

kava bowl 1.50

My original Kava bowl, before the white man came,
was a heady potion. Now I blend light and dark rums
in place of okolehao—I think you'll enjoy it.

scorpion 1.50

I stole this from the kamaainas of the islands.
It is made from light rums and flavoring liqueurs.
Watch out! This is a favorite drink with us menehunes.

zombie 1.50

I sent one of my menehunes to the land of the Zombies.
At the risk of becoming a Zombie himself, he brought
back this magic brew. Beware of this in the hot sun.

tonga 1.00

From the Tonga Islands I have brought this favorite cooler—
a blend of light rums and tropical fruit juices.

vanda daiquiri 1.00

A favorite drink of lady menehunes —
mild, cooling and refreshing.

pino pepe 1.25

Every morning I send my menehunes to the pineapple
plantations to pick baby pineapples. We hollow them out
and fill them with rum and pineapple juice.

mai tai (meaning "Out of this World") 1.25

My chief helper brought this drink from Tahiti.
Made simply with fine old rums and fresh limes.

banana cow 75¢

Bananas from Kailua, blended with rum and fresh milk,
make this a wonderful early morning drink. I give this to my
young menehunes without the rum and you can do it, too.

royal planters punch 1.10

I have blended pineapple and tropical fruit juices
with pungent, heavy rums and light rums,
making a flavorful drink for your enjoyment.

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and fill them with rum and pineapple juice.

mai tai (meaning "Out of this World") 1.25

My chief helper brought this drink from Tahiti.
Made simply with fine old rums and fresh limes.

banana cow 75¢

Bananas from Kailua, blended with rum and fresh milk,
make this a wonderful early morning drink. I give this to my
young menehunes without the rum and you can do it, too.



TRADER VIC'S

20 Cosmo Place, San Francisco 9, California

May 24, 1956

Mrs. Edwin B. Hausfeld
4727 Glenway Ave.
Cincinnati 38, Ohio

Dear Hausfeld:

Your letter addressed to Jack Fischbeck of the Royal Hawaiian in Honolulu for reply. I am only too happy to send you the recipe for the Mai Tai as served here and at the Royal Hawaiian. Both Mr. Fischbeck and I are pleased that you have enjoyed this libation.

MAI TAI

Mix in 16 oz. tumbler with shaved ice:

Juice of one lime - drop half shell in glass
Dash of Rock Candy Syrup
Dash of Curacao
Dash of Orgeat Syrup
1½ oz. Trader Vic's Puerto Rico Rum
¾ oz. Meyer's Planters Punch Rum

Stir and decorate with fresh mint.

Cordially,

Trader Vic

VJB:s



May 7345

Mrs. Edwin B. Hausfeld
4727 Glenway Ave.
Cincinnati 38, Ohio

Dear Hausfeld:

Your letter addressed to Jack Fischbeck of the Royal Hawaiian in Honolulu for reply. I am only too happy to send you the recipe for the Mai Tai as served here and at the Royal Hawaiian. Both Mr. Fischbeck and I are pleased that you have enjoyed this libation.

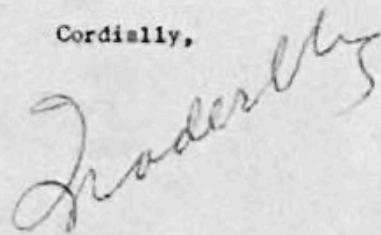
MAI TAI

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Juice of one lime - drop half shell in glass
Dash of Rock Candy Syrup
Dash of Curacao
Dash of Orgeat Syrup
1½ oz. Trader Vic's Puerto Rican Rum
¾ oz. Meyer's Planters Punch Rum

Stir and decorate with fresh mint.

Cordially,



VJB:s

1956 Mai Tai

Juice of One Lime -
drop half lime shell
in glass

Dash of Rock Candy
Syrup

Dash of Curacao

Dash of Orgeat

1½ oz Trader Vic's
Puerto Rican Rum

¾ oz Myers's
Planters Punch Rum

Stir and decorate
with fresh mint



1956 Mai Tai Rum

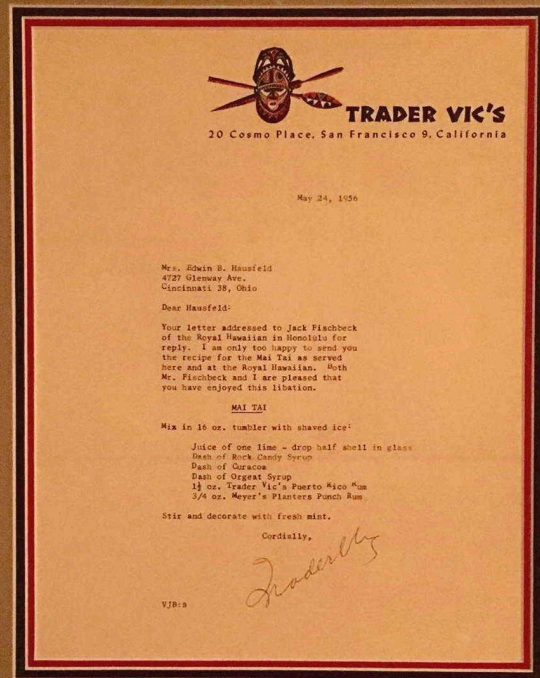
Trader Vic's Puerto Rican Rum

- Gold or White?

Myers's Planters Punch

- 97 proof / 48.5% ABV
- Charred, not funky
- 100% pot still

	1944	1956						
Lime Juice	"One Lime"	"One Lime"						
Lemon Juice								
Orange Juice								
Pineapple Juice								
Orgeat	½ oz	1 dash						
Sugar	¼ oz Rock Candy	1 dash Rock Candy						
Orange Curacao	½ oz	1 dash						
Dark Rum	2 oz Jamaican	¾ oz Jamaican						
Light Rum		1½ oz						



1956 MAI TAI LETTER

Purchased at auction in 2010 by Gary Lawrence of Lawrence Interiors of Lake Bluff, Illinois

Restored and now displayed in Gary's home tiki bar the Tiki Taki Room

And A Hawaiian Drink

And just to give you a taste of Hawaii, here's the recipe for Mai Tai, a rum drink given Mrs. Seidman by the bartender at the Royal Hawaiian . . . in fact he drew her a picture of it.

One ounce lemon juice.

One-half fresh lime.

One-third ounce rock candy syrup (a teaspoon of saccharin will do).

One-third ounce Orgeat syrup (obtainable at most liquor stores).

One-third ounce orange curacao.

One ounce Puerto Rican rum, light.

One ounce Jamaican rum, dark.

Decorate the glass with a stalk of sugar cane, a sprig or two of mint and a pineapple

1958 Mai Tai

“From the Bartender at the Royal Hawaiian Hotel”

1 oz Lemon Juice

Half a Fresh Lime Juice

$\frac{1}{3}$ oz Rock Candy Syrup

$\frac{1}{3}$ oz Orgeat

$\frac{1}{3}$ oz Orange Curacao

1 oz Light Puerto Rican Rum

1 oz Dark Jamaican Rum

Decorate the glass with a stalk of Sugar Cane, a sprig or two of Mint, and a Pineapple stick or two.

The Commercial Appeal (Memphis, Tennessee), June 15, 1958, page 84

	1944	1956	1958					
Lime Juice	"One Lime"	"One Lime"	"Half"					
Lemon Juice			1 oz					
Orange Juice								
Pineapple Juice								
Orgeat	½ oz	1 dash	⅓ oz					
Sugar	¼ oz Rock Candy	1 dash Rock Candy	⅓ oz Rock Candy					
Orange Curacao	½ oz	1 dash	⅓ oz					
Dark Rum	2 oz Jamaican	¾ oz Jamaican	1 oz Jamaican					
Light Rum		1½ oz	1 oz					

((DE)EVOLUTION BEGINS



1959: The Top Tourist Tantalizer

Juice of 1 Lemon or Lime

1 dash Orange Curacao

1 dash Falernum

"Our spy says this is something like bitters – only different!!"

½ oz Simple Syrup

1 oz Rhum Negrita

2 oz Ron Rico white or gold rum

Pineapple juice, if desired.

Shake with a handful of crushed ice. Garnish with Pineapple, Mint, Orange, Orchid, and Gardenia.

*Honolulu Star-Bulletin,
February 7, 1959, page 38*

—≡≡≡ LesDineSays ≡≡≡—

Remember when the Zombie was the Current Cocktail Craze?

After recent chats with various restaurant and nitery folks in Waikiki and the environs, Les has decided that the Mai Tai is Today's Top Tourist Tantalizer.

Some of the niteries are a little bashful when it comes to divulging the exact recipe for their specialty drinks, as might be expected.

But from a favored tropical oasis comes this recipe for a Mai-Tai.

This is for one drink only. Sip it s-l-o-w-l-y and lose track of time!

1 oz. rhum negrita.
2 oz. Ron Rico white or gold rum.

Juice 1 lemon or lime.
1 dash Orange Curacao.
1 dash Falernum. (Our spy says this is something like bitters—only different!!)

½ oz. simple syrup. (Pineapple juice, if desired.)

Add handful of crushed ice and shake furiously. Pour over crushed ice and garnish with pineapple, mint, orange, orchid and gardenia.

The basic ingredients will require an original investment of about \$35 to \$40. Les is warned. No wonder people who like Mai Tai order them at a bar and don't try to manufacture them at home!



	1944	1956	1958	1959				
Lime Juice	"One Lime"	"One Lime"	"Half"	"One Lime" or "One Lemon"				
Lemon Juice			1 oz					
Orange Juice								
Pineapple Juice				"If desired"				
Orgeat	½ oz	1 dash	⅓ oz					
Sugar	¼ oz Rock Candy	1 dash Rock Candy	⅓ oz Rock Candy	1 dash "Falernum" ½ oz Simple				
Orange Curacao	½ oz	1 dash	⅓ oz	1 dash				
Dark Rum	2 oz Jamaican	¾ oz Jamaican	1 oz Jamaican	1 oz Rhum Negrita				
Light Rum		1½ oz	1 oz	2 oz				

THE 1950S HAWAIIAN MAI TAI NEVER DIED



Stan Delaplane (1961)

1 jigger Light Rum

1 jigger Dark Jamaica
Rum

Juice of One Lime

1 dash Orgeat

1 dash Simple Syrup

1 dash Orange Curacao

Garnish with sprig of mint,
sugar cane stick,
pineapple stick

Orlando Sentinel, May 7, 1961

Rum And Orchids

By STAN DELAPLANE

"GIVE US A recipe for mai tai you mention in your Hawaii columns . . ."

The Royal Hawaiian gives me this: "Jigger light rum, jigger dark Jamaica rum, juice of one lime (and drop half shell in the glass). Dash of Orgeat syrup, dash of rock candy syrup, dash of orange Curacao. Garnish with sprig of mint, sugar cane stick, pineapple stick and fill with shaved ice."

The Halekulani omits the rock candy syrup and floats the dark rum on top.

Tiki Bob Bryant at the Tahitian Lanai uses light Puerto Rican rum and Lemon Heart Demerra rum on top. All use a king-size, old-fashioned glass and float a vanda orchid on top.

The mai tai (it means "the best" in Tahitian) was invented by Trader Vic in his Oakland, Calif., restaurant. It is a top favorite in the Islands.

Ronrico Mai-Tai

- 1 jigger Ronrico White
- 1 jigger Myers's Jamaica Rum
- Juice of One Lime
- 1 dash Orgeat
- 1 dash Simple Syrup
- 1 dash Orange Curacao



THE EXOTIC, IRRESISTIBLE RONRICO MAI-TAI. (DON'T WASTE YOUR TIME MAKING IT.)

Let one of those great Polynesian restaurants make it for you; they're experts. Let them make marvelously complicated Ronrico Scorpions, Babalus, Tonga Punches, Navy Grogs too. You, at home, can take Ronrico Rum and lead a simple life. Try this devastatingly dry rum with orange juice. (The Spanish Screwdriver.) With tomato juice. (The Bloody Maria ... "Maria is Mary set to music.")

With tonic. With cider. With cola. With tea. (How good is Ronrico Rum? Take tea and see.) And of course, in dry Daiquiris. (Even people who profess not to like liquor like the taste of Ronrico: dry, light, clear and fragrant.) Got the idea? Got the Rum?

RONRICO PUERTO RICAN RUM, 80 PROOF, WHITE OR GOLD LABEL. MYERS'S JAMAICA RUM, 97 PROOF, GENERAL WINE AND SPIRITS CO., NEW YORK 22

RONRICO FROM PUERTO RICO: THE DRY RUM

1 ONE JIGGER RONRICO WHITE LABEL RUM 2 ONE JIGGER MYERS'S JAMAICA RUM 3 JUICE OF ONE LIME 4 ONE DASH ORGEAT 5 ONE DASH SIMPLE SUGAR SYRUP 6 ONE DASH ORANGE CURACAO 7 GARNISH WITH SPRIG OF MINT 8 SUGAR CANE STICK 9 PINEAPPLE STICK 10 MARASCHINO CHERRY 11 SHAVED ICE 12 ORCHID

	1944	1956	1958	1959	1961			
Lime Juice	"One Lime"	"One Lime"	"Half"	"One Lime" or "One Lemon"	"One Lime"			
Lemon Juice			1 oz					
Orange Juice								
Pineapple Juice				"If desired"				
Orgeat	½ oz	1 dash	⅓ oz		1 dash			
Sugar	¼ oz Rock Candy	1 dash Rock Candy	⅓ oz Rock Candy	1 dash "Falernum" ½ oz Simple	1 dash Rock Candy			
Orange Curacao	½ oz	1 dash	⅓ oz	1 dash	1 dash			
Dark Rum	2 oz Jamaican	¾ oz Jamaican	1 oz Jamaican	1 oz Rhum Negrita	1 Jigger Jamaican (1½ oz)			
Light Rum		1½ oz	1 oz	2 oz	1 Jigger (1½ oz)			



Halekulani Coral Lanai, 1963

Photo credit:
Kamaaina56 Flickr
Collection

Halekulani Mai Tai

House Without a Key

1¼ oz Lime Juice

⅓ oz Orgeat

⅓ oz Rock Candy Syrup

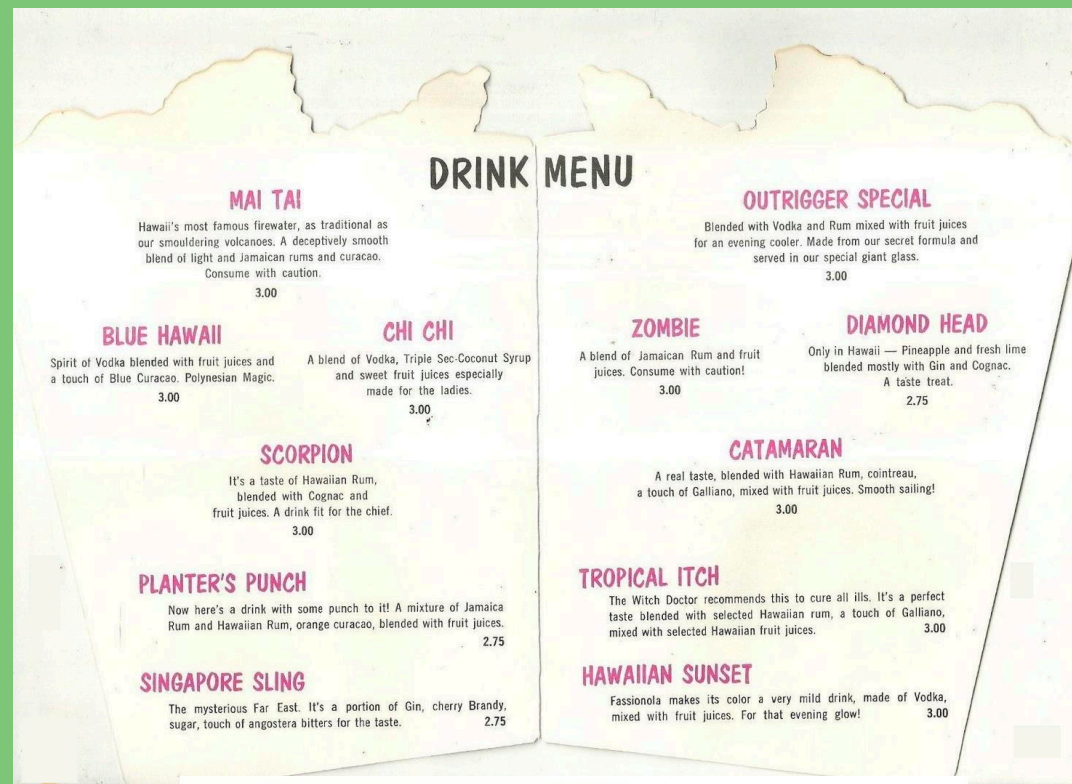
⅓ oz Orange Curacao (Cointreau)

¾ oz Bacardi Select/Black Rum

¾ oz Bacardi Gold Rum

Float ½ oz Lemon Hart 151 Rum





MAI TAI

Hawaii's most famous firewater, as traditional as our smouldering volcanoes. A deceptively smooth blend of light and Jamaican rums and curacao. Consume with caution.

In case you have wondered exactly what goes into some of those concoctions with the incredible names, the Moana graciously has come up with the answer.

Here's a collection of recipes that will make a great Christmas gift for the man who has everything, including the nerve to try these at home.

Mai Tai

1½ ounces light rum

1½ ounces dark rum

**Juice of 1 lime
(leave ½ shell in
glass)**

Dash Orgeat syrup

**Dash Rock Candy
syrup**

Dash Orange

Curacao

Garnish with a sprig of mint, sugar cane stick, and pineapple stick. Fill with shaved ice.

MOANA HOTEL RECIPE

*Honolulu Star-Bulletin,
October 9, 1968, page 47*

MAI TAI

MAI TAI meaning "good" or "out of this world"

- $\frac{1}{2}$ lime
- 1 ounce lemon juice
- 1 ounce Mai Tai mix
- $1\frac{1}{4}$ ounces Saint James(amber) rum
- $1\frac{1}{4}$ ounces Lemon Hart 86 proof rum



Squeeze $\frac{1}{2}$ lime and leave shell in glass. Fill glass with shaved ice. Blend remaining ingredients. Serve in 13-ounce doubled old-fashioned glass. Garnish with sprig of fresh mint, spear of fresh pineapple, a cherry, stick of sugar cane and float a vanda orchid.

Note: Mai Tai Mix: $\frac{1}{3}$ -ounce orgeat syrup, $\frac{1}{3}$ -ounce Rock Candy syrup and $\frac{1}{3}$ -ounce orange curacao (Bole).

Muriel Kamada Miura's



Hawaiian

Pupu
Party
Planner



Generic 1950s Hawaiian Mai Tai Recipe

1 oz Lime Juice

$\frac{1}{3}$ oz Orgeat

$\frac{1}{3}$ oz Rock Candy Syrup

$\frac{1}{3}$ oz Orange Curacao

1½ oz Light Puerto Rican Rum

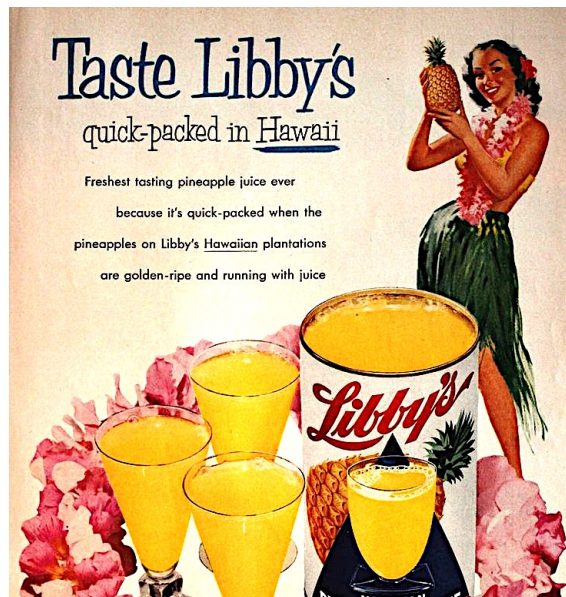
1½ oz Dark Jamaican Rum (rec: Worthy Park 109)



1960S MAI TAIS: AGE OF TRANSFORMATION

Just Add Pineapple Juice...





WHY PINEAPPLE?

**WIN A
TRIP TO
HAWAII!**

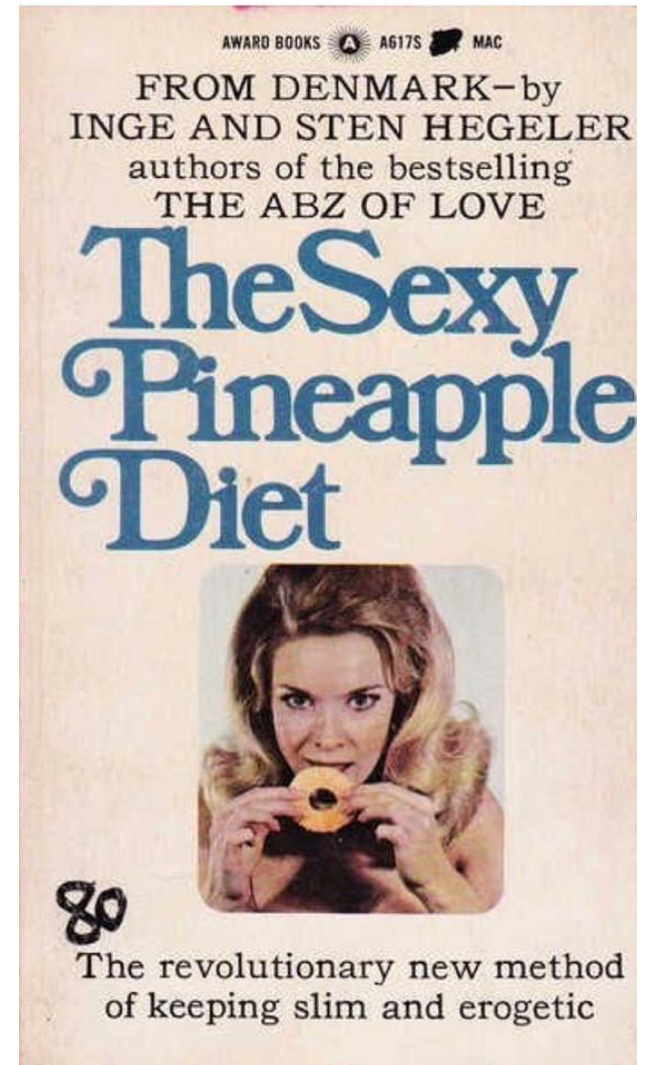


**DOWNLOAD OUR MOBILE APP
FOR A CHANCE TO WIN A TRIP
FOR 2 TO SUNNY HAWAII!**



Perhaps there are other reasons for Pineapple's popularity

"The revolutionary new method of keeping slim and erogetic"



1961 Mai Tai

1½ oz Orange Juice
1½ oz Pineapple Juice
Juice of half a fresh
Lime

⅓ oz Orgeat
Dash Orange Curacao
1 oz Light Rum

Stir with crushed ice
and then add a float of
1 ounce of Dark Rum

Garnish with pineapple
spear and orchid

*Honolulu Star-Bulletin, April
23, 1961, page 62*

SPECIALTY of the HOUSE

(Henry Loui, proprietor of The Kalia Gardens, is an expert on concocting many things, among them, the Islands' famous mai tai, which means "very good.")

The mai tai is deceptive to drink, as well as to prepare.

Loui's theory is that "Most people have trouble with the rum. They either use too much or too little. The mai tai," he ob-

serves, "is a drink you build.")

MAI TAI

Put crushed ice in your mai tai glass or brandy snifter. Over the ice, put:

*1½ ounces orange juice
1½ ounces pineapple juice
⅓ ounce Orgeat syrup
dash of orange Curacao
juice of half a fresh lime
1 ounce light rum*

Stir the mixture. Add, but do not stir in:

1 ounce dark rum

You may spice the drink by adding a shaft of freshly cut pineapple. Garnish with an orchid blossom and serve.

	1944	1956	1958	1959	1961	1961		
Lime Juice	"One Lime"	"One Lime"	"Half"	"One Lime" or "One Lemon"	"One Lime"	"Half Lime"		
Lemon Juice			1 oz					
Orange Juice						1½ oz		
Pineapple Juice				"If desired"		1½ oz		
Orgeat	½ oz	1 dash	⅓ oz		1 dash	⅓ oz		
Sugar	¼ oz Rock Candy	1 dash Rock Candy	⅓ oz Rock Candy	1 dash "Falernum" ½ oz Simple	1 dash Rock Candy			
Orange Curacao	½ oz	1 dash	⅓ oz	1 dash	1 dash	1 dash		
Dark Rum	2 oz Jamaican	¾ oz Jamaican	1 oz Jamaican	1 oz Rhum Negrita	1 Jigger Jamaican (1½ oz)	float 1 oz		
Light Rum		1½ oz	1 oz	2 oz	1 Jigger (1½ oz)	1 oz		

1962

½ oz Fresh Lime Juice

½ tsp Sugar

½ oz Grenadine

½ oz Orgeat

1 oz Orange Curacao

1 oz Light Rum

1 oz Dark Rum

Garnish with Pineapple and
Cherry

“For the hardier types, float a
final dash of 151 proof rum.
And stand back.”

Honolulu Star-Bulletin,
January 28, 1962, page 56

Dining Out with The Gourmet

Your chances of surviving The Great American Cocktail Party are much better if you take the potato chip, cheese dip and or salted nut route. If some hot items are within reach, load up. Nothing can have you bouncing off the walls faster than too many quick belts caroming off an empty tummy.

* * *

About every month or so this cubicle gets a frantic request for the recipe for the cocktail known as the Mai Tai. It's the modern-era counterpart of the Zombie, you know.

So once again we're going to print the recipe—and we do so with the hapless hope that you get out the scissors right here and now, clip the recipe and save it!

MAI TAI (“my-tie”)

Take a king-sized old fashioned glass and put in . . . ½ oz. fresh lime juice, ½ tsp. sugar, ½ oz. grenadine, ½ oz. orgeat (almond-flavored syrup), 1 oz. orange Curacao, 1 oz. light rum, 1 oz. dark rum, 2 oz. fine cracked ice and stir by hand. Garnish with a maraschino cherry impaled on a big wedge of fresh pineapple. For the hardier types, float a final dash of 151 proof rum. And stand back.

There are endless variations, as you'll discover as you sample Mai Tais at various Palaces of Potables. But the recipe printed above comes from a reasonably neutral, presumably unbiased source. Take it from there.

	1944	1956	1958	1959	1961	1961	1962	
Lime Juice	"One Lime"	"One Lime"	"Half"	"One Lime" or "One Lemon"	"One Lime"	"Half Lime"	½ oz	
Lemon Juice			1 oz					
Orange Juice						1½ oz		
Pineapple Juice				"If desired"		1½ oz		
Orgeat	½ oz	1 dash	⅓ oz		1 dash	⅓ oz	½ oz	
Sugar	¼ oz Rock Candy	1 dash Rock Candy	⅓ oz Rock Candy	1 dash "Falernum" ½ oz Simple	1 dash Rock Candy		1 tsp Sugar ½ oz Grenadine	
Orange Curacao	½ oz	1 dash	⅓ oz	1 dash	1 dash	1 dash	1 oz	
Dark Rum	2 oz Jamaican	¾ oz Jamaican	1 oz Jamaican	1 oz Rhum Negrita	1 Jigger Jamaican (1½ oz)	float 1 oz	1 oz float 1 dash 151 (optional)	
Light Rum		1½ oz	1 oz	2 oz	1 Jigger (1½ oz)	1 oz	1 oz	

THE ROYAL HAWAIIIAN GIVES IN

The (De)Evolution is Complete





Drinks of Hawaii

Paul B. Dick from Mutual Benefit Life Insurance

Era-specific cartoons by Honolulu political cartoonist
Harry Lyons

Diamond Head Printers

First Edition: 1971

Second Edition: 1972

Third Edition: 1975

Drinks of Hawaii, First Edition, 1971

Mai Tai

There are probably as many variations to this basic recipe as there are bartenders in the State. Most of them don't deserve to be called by the same name. They range from the addition of fruit juices to grenadine, from sweet to sour, and from a blended drink to one served on the rocks. The best of these innovations appears on page 11.

Here we give you the authentic unadulterated copy of the original recipe to this most popular of the exotic Hawaiian tranquilizers.

1 oz. Light Puerto Rican Rum
1 oz. Dark Jamaican Rum
½ oz. Orange Curacao
½ oz. Orgeat Syrup
½ oz. Simple (sugar) Syrup
Juice of ½ Lemon
¼ Lime

Pour all ingredients into a Mai Tai glass over cracked or crushed ice and mix thoroughly. Garnish with a sprig of mint and a sugar cane stick or pineapple finger.

"Authentic / Original Recipe"

This recipe appears in the second edition, too

ILI TAI

ILIKAI HOTEL — Rightfully billed as "The World's Greatest Mai Tai," the ILI TAI is the dream of the hotel's Fountain Lanai overlooking the Ala Wai Yacht Harbor. Fortunately, the invention is permanently "on loan" to the Primo Gardens, Canoe House, Dynasty, and the famous Top of the I. No one else in town can serve an ILI TAI. Why? "Appleton Punch," bottled in Jamaica by J Wray & Nephew Ltd. and responsible for the delicious smooth flavor of the drink, is dispensed exclusively at the Ilikai Hotel.

Don't miss the chance to savor this exotic delight at the Top of the I, Waikiki's castle in the sky. Travel 30 stories above the beach in a glassed-in elevator and relax while commanding the view from Koko to Diamond Head, Waikiki to Ala Moana, thru the sleepy village of Kakaako to Honolulu, Pearl Harbor, and on to the Waianae Range.

1 oz. "Appleton Punch"
Jamaican Rum
1 oz. Dark Puerto Rican Rum
¾ oz. Orange Curacao
¾ oz. Orgeat Syrup
1 oz. Sweet & Sour
2 oz. Pineapple Juice
¼ Lime

Reserving the "Appleton Punch" to float on top of the drink, pour all other ingredients into a 14-15 oz. Mai Tai glass over crushed ice and mix thoroughly. Float the Jamaican Rum. Garnish with a sugar cane stick, vanda orchid, and a sprig of fresh mint. ENJOY!

That's One Sweet Mai Tai

The Royal Hawaiian Caves

Drinks of Hawaii, 2nd Edition, 1972

First published recipe with pineapple juice attributed to the Royal Hawaiian Hotel

Used by Jeff “Beachbum” Berry in *Intoxica* (2002) and *Beachbum Berry Remixed* (2010)



Mai Tai

MAI-TAI BAR. Legend has it that this memorable bar in the Surf Room of the majestic Royal Hawaiian Hotel was the originator of the famous drink bearing its name. The Royal Hawaiian on the beach at Waikiki will never be surpassed in elegant charm and gracious beauty.

The world's second most enjoyable pastime, bikini watching, is the order of the day on the sun-drenched lanai fronting the SURF ROOM on Waikiki Beach. Try it, you'll like it.

The recipe quoted here, and now used by Sheraton, is probably even more potent than its predecessor — certainly more liberally laced with rum. One of these is bound to do twice the job of two almost anywhere else!

1 oz. Light Rum
1 oz. Dark Rum
1 oz. Demerara 86° Rum
¼ oz. Orange Curacao
Dash of Orgeat Syrup
Dash of Rock Candy Syrup
Juice of ½ Lime
¼ oz. Lemon Juice
Pineapple Juice
Orange Juice

Mix all ingredients with crushed ice in a 15½ oz. Mai Tai glass. Use equal parts of orange and pineapple juice. Garnish with a pineapple finger, sugar cane stick, a prize orchid and a sprig of mint.

1972 Surf Room Mai Tai

1 oz Orange Juice

1 oz Pineapple Juice

½ oz Fresh Lime Juice

¼ oz Fresh Lemon Juice

¼ oz Orgeat

¼ oz Rock Candy Syrup

¼ oz Orange Curacao

1 oz Demerara Rum

1 oz Dark Jamaican Rum

1 oz Light Rum

Shake with ice and garnish with a pineapple finger, sugar cane stick, orchid, and mint sprig

Specs via Jeff “Beachbum” Berry

	1944	1956	1958	1959	1961	1961	1962	1972
Lime Juice	"One Lime"	"One Lime"	"Half"	"One Lime" or "One Lemon"	"One Lime"	"Half Lime"	½ oz	"Half Lime"
Lemon Juice			1 oz					¼ oz
Orange Juice						1½ oz		1 oz
Pineapple Juice				"If desired"		1½ oz		1 oz
Orgeat	½ oz	1 dash	⅓ oz		1 dash	⅓ oz	½ oz	1 dash
Sugar	¼ oz Rock Candy	1 dash Rock Candy	⅓ oz Rock Candy	1 dash "Falernum" ½ oz Simple	1 dash Rock Candy		1 tsp Sugar ½ oz Grenadine	1 Dash Rock Candy
Orange Curacao	½ oz	1 dash	⅓ oz	1 dash	1 dash	1 dash	1 oz	¼ oz
Dark Rum	2 oz Jamaican	¾ oz Jamaican	1 oz Jamaican	1 oz Rhum Negrita	1 Jigger Jamaican (1½ oz)	float 1 oz	1 oz float 1 dash 151 (optional)	1 oz Demerara 1 oz Jamaican
Light Rum		1½ oz	1 oz	2 oz	1 Jigger (1½ oz)	1 oz	1 oz	1 oz

THE (DE)EVOLUTION IS COMPLETE

Or Is it...?



EXOTIC DRINKS

Created by our
TRADER VIC'S
in Hawaii only...



OCTOPUS 2.50
Much more lethal than the Scorpion. It really gets into you. A blend of rum, vodka, sugar, juices and blue curries.



PEEPING TOM 1.75
You don't have to admire this drink... it admires you. A blend of pineapple and passion fruit juices with a healthy slug of gin.

PUA CARNATION (Flower Carnation) Panama's 2.00
The melodious fragrances of Hawaiian blossoms captured in a blend of fruit liquors and silent vodka.



HANG TEN 1.75
Truly a surfer's delight. A taste of the Blue Pacific with a soft clinging liquor and a burst of Tropic.



TIKI LIKE 2.25
A mild blend of tropical fruit juices and the delicate fragrance of exotic rum. Served in a ceramic tiki mug, depicting a polynesian tiki god, which is yours to take only after you have finished your drink.

Other Tropical Favorites

Trader Vic's Specialties delightfully mixed for the tropics.

PLANTER'S PUNCH 1.75
A tropical tradition. Jamaica formula from Jamaica Bay, typically rum, lime, fruit punch and grenadine.

TAHITIEN LEE 1.50
No one drinks this. Vodka, cranberry juice, syrup and lime.

SUFFERING BASTARD 1.75
Gin, brandy, lime and mint. Not as painful as its name.

TRADER VIC'S RUM PUNCH 1.75
Trader Vic's own mixture of rum and juices.

BLOODY MARY 1.50
A perfect blend of vodka and tomato juice deliciously seasoned.

BANANA COW 1.75
For butterflies in the sky, made with a banana, vanilla, milk and rum.

SINGAPORE SLING 1.75
World famous drink of fruit juices, gin and cherry brandy.

SHARK'S TOOTH 1.75
Like a bite from one. Lemon, lime, grenadine and rum.

MINT JULEP 2.50
An ice cooler featuring fine bourbon, mint and sugar.

PUPUS Hors d'Oeuvres

PUPU PLATTER 3.25
Choice of fried shrimp or crab puff, egg roll, crisp won-ton, herbaceous spareribs, char siu, rumaki.

BARBECUED SPARERIBS 2.75
Marinated in our special sauce.

FRIED SHRIMP 1.95
Fresh Gulf shrimp in a butter-golden brown.

CHO-CHO 1.75
Teriyaki skewers to toast over the hibachi.

CHAR SIU 1.95
Tender pork seasoned with a special sauce and barbecued in our Chinese oven.

SHRIMP COCKTAIL 1.95

EGG ROLL 1.50
Crisp Chinese vegetables and finely sliced chicken, deliciously seasoned and rolled in a thin blanket of egg omelet rumaki.

RUMAKI 1.50
Seasoned chicken livers, water chestnuts, wrapped in bacon.

CRISP WON TON 1.00
Finely chopped meats wrapped in thin square of noodle paste fried crisp in neutral oil.

Trader Vic's Hawaii





Don Ho Suck 'Em Up Mai Tai

Fill Glass with Shaved
Ice

1 oz Pineapple Juice

1 oz Orange Juice

1 dash Orgeat

1 dash Orange Curacao

½ fresh Lime

1 oz Dark Jamaican Rum

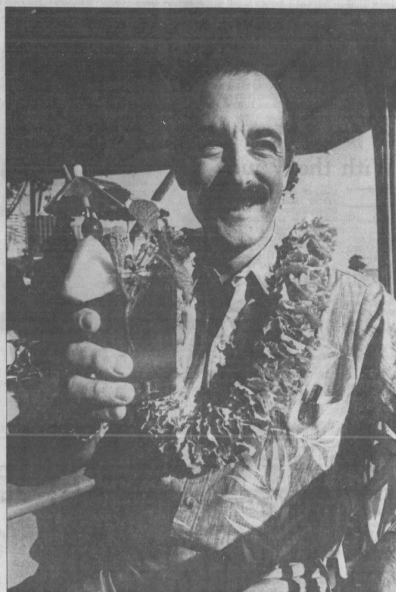
1 oz Light Rum

Stir and garnish with
Orchid and Pineapple
Spear

"Anyone who says I didn't create this drink is a dirty stinker"

— the late Trader Vic Bergeron on the Mai Tai

It's back! And we've got it!



Danny DePamphilis holds a newly revived Mai Tai.

The original Mai Tai returns to Waikiki

By Rick Carroll
Advertiser Staff Writer

Bright as a tropical moon. Smooth as summer surf. Rich like Lurline passengers. It's the return of a classic.

The one, the only, the original Mai Tai is back in Waikiki.

One sip and it's paradise. No cheap rum here, no store-bought mix. This is the real thing.

Thank Danny DePamphilis, a 39-year-old ex-New York bartender, who reintroduced the original Mai Tai to the Moana Hotel's Beach Bar where it debuted in Hawaii in 1963.

It was invented, in all places, Oakland, Calif., in 1944, and enjoyed in drizzly Seattle before arriving in Waikiki 33 years ago.

Since then, the Mai Tai's evolved into sort of a sticky sweet two-ram float with pineapple juice under a pink paper parasol.

That's what DePamphilis got when he ordered a Mai Tai on his first visit to Honolulu last fall. "I'll tell you this," he said, "I didn't have another one."

He used to serve Mai Tais at Russell's, a chic Park Avenue saloon in Manhattan, and knew, first sip, something was horribly wrong.

"It wasn't a Mai Tai," he said.

If Danny DePamphilis had gone back to New York, nobody probably would have ever known how the Mai Tai had slipped into a pale imitation of its original self.

Locals hardly ever drink them.

Tourists usually have one or two and go home happy.

But DePamphilis couldn't face another Manhattan winter and — as luck would have it — he got a job in Waikiki at the Sheraton Moana Hotel as beverage manager.

His first assignment — standardize the drink list.

He started with the Mai Tai.

That was two months ago.

I asked all the bartenders to make a Mai Tai and then one morning about 10 a.m., we had a taste test," he said. "By 11 a.m. I was gone for the rest of the day."

He conducted subsequent Mai Tai tastings later in the day.

The tests showed that everybody had a different Mai Tai recipe.

Each one tasted different, he said, although it was difficult to tell after three.

"We must have tasted 20 to 25 different Mai Tais," he said.

He asked for home recipes and ordered Mai Tais at other Waikiki bars and hotels until he, finally, found a yellowed 1947 copy of "The Trader Vic's Bartender's Guide" (Oleander).

His search for the original Mai Tai ended on Page 163.

There, Trader Vic Bergeron tells how he invented the Mai Tai in 1944, and introduced it in 1963 at the Moana Hotel.

"Can you believe it?" DePamphilis asked. "It was fate."

He threw out the orange concentrate mix, cheap rum and started making Mai Tais according to the original recipe.

"Exactly like the T," DePamphilis says. "No variations."

The exotic drink takes 80 proof, 515 a bottle J. Wray & Nephew Rum from Jamaica ("Since 1825") over shaved ice.

Half a fresh lime.

Some orange curacao.

A dash of rock candy syrup.

A dollop of French orange.

Shake vigorously.

Add a sprig of fresh mint.

Customers can't believe it," he said. "They say it's the best Mai Tai they've ever had."

At \$5.50 a pop, he's selling 200 a day.

"People appreciate quality," he says.

Now, he's looking into the original Bloody Mary.

One thing still puzzles him.

Pink paper parasols.

Who put the first one in a Mai Tai — and why — remains a mystery.

How the Mai Tai came to be

By Trader Vic Bergeron
from "The Trader Vic's Bartender's
Guide (Revised)" 1947, Page 163.

"There's been a lot of conversation over the beginning of the Mai Tai. And I want to get the record straight. I originated the Mai Tai."

"Many others have claimed credit. Some claim it was originated in Tahiti. All this aggravates my ulcer completely. The drink was never introduced by me into Tahiti except informally through our good friends, Earham and Carrie Guild."

"In 1944, after success with several exotic rum drinks, I felt a new drink was needed. I thought about all the really successful drinks: martinis, manhattans, disquirs, all basically simple drinks."

"I was at the service bar in my Oakland restaurant. I took down a bottle of 17-year-old rum. It was J. Wray & Nephew from Jamaica — surprisingly golden in color, medium bodied, but with the rich pungent flavor particular to the Jamaican blends."

"The flavor of this great rum wasn't meant to be overpowered with heavy addition of fruit juices and flavorings. I took a fresh lime, added some orange curacao from Holland, a dash of

rock candy syrup, and a dollop of French orange for its subtle almond flavor. I added a generous amount of shaved ice and shook it vigorously by hand to produce the marriage I was after."

"Half the lime shell went into each drink for color, and I stuck in a branch of fresh mint. I gave the first two of them to Ham and Carrie Guild, friends from Tahiti, who were there that night."

"Carrie took one sip and said, 'Mai Tai — Rosa Ae.'"

"In Tahitian this means, 'Out of this world — the best.'"

"Well, that was that. I named the drink 'Mai Tai.'"

"The drink enjoyed great acceptance over the next few years in California and in Seattle when we opened Trader Vic's there in 1948."

"In 1963, I took the Mai Tai to the Hawaiian Islands when I went down for the Maiana Steamship Lines — to formalize drinks for the bars at their Royal Hawaiian, Moana and Surfside Hotels."

"Any old kamaaina can tell you about this drink and of its rapid spread throughout the islands."

Return of the Original Mai Tai

Moana Hotel

It didn't last...

Honolulu Advertiser, June 30,
1986, page 9



Royal Hawaiian Mai Tai Circa 2010s

Build in shaker with ice:

1 oz Bacardi Rum

1 tsp Cherry Vanilla Puree

½ oz Amaretto di Saronno

½ oz Cointreau

1 oz Fresh Govinda Orange Juice

2 oz Fresh Govinda Pineapple Juice

½ oz Whaler's Dark Rum Float

Roll the shaker, pour in a large “bucket” glass. Float with Whaler's Dark Rum, garnish with a parasol with cherry, pineapple and lime wedge.

Royal Hawaiian Mai Tai Present Day

2 oz Pineapple Juice

1 oz Orange Juice

½ oz Orgeat

½ oz Orange Curacao

1 oz Old Lahaina Light Rum

1 oz Old Lahaina Dark Rum (float)

Shake all ingredients except the Dark Rum with ice. Pour in a large “bucket” glass. Float the Dark Rum, garnish with a parasol with cherry, pineapple and lime wedge.



THE (DE)EVOLUTION HALL OF SHAME

The Best of the Worst





APPLEBEE'S \$1 MAI TAI

(2019)

World's Best Mai Tai 2017

1 oz. Bacardi 8 Year (1/4 oz. Float)
1 oz. Aged Cachaça
1/4 oz. Ko Hana Agricole
1 oz. Fresh Pressed Green Grape Juice
1 oz. Lime Juice
1/2 oz. Pineapple Juice
1/2 oz. Creme de Banane
3/4 oz. Sicilian Almond Orgeat
1/4 oz. Kev's 57 Falernum



Kevin Beary, Three Dots and a Dash



Li-Po Chinese Mai Tai

Chinatown, San Francisco

Dark Rum

Light Rum

151 Rum

Chinese Liqueur (Ng Ka Py)

Pineapple Juice

Anthony Bourdain: "Holy shit these things are fucking lethal!" (2012)



Bali Hai Restaurant's “World-Famous Mai Tai”

3,000,000 Mai Tai's Sold (May 21, 2024)

½ oz Sweet and Sour Mix

¼ oz Orgeat

¼ oz Triple Sec

2½ oz Cruzan Light Rum

2½ oz Coruba Jamaican Rum

Shake with ice

The Cocktail Book (1980)

$\frac{3}{4}$ oz Dark Rum

1½ oz Light Rum

$\frac{3}{4}$ oz Tequila

$\frac{3}{4}$ oz Triple Sec

1½ oz Apricot Brandy

1½ oz Orange Juice

1 dash Orgeat

1 dash Angostura Bitters

2 dashes Grenadine

Blend with ice in a blender. Pour into large goblet or tankard.

Garnish with slices of orange, lime, lemon, pineapple, and a maraschino cherry.

"There are several different versions of the Mai Tai, but this seems to be the most popular with bartenders and patrons alike."



MYTH: TRADER VIC KEPT THE RECIPE SECRET

More like “Unpublished”



Myth: Trader Vic Kept the Recipe Secret

Technically,
“unpublished”

Trader Vic's Book of Food and Drink (1946)

Bartender's Guide (1947)

Trader Vic's Kitchen Kibitzer (1952)

Trader Vic's Pacific Island Cookbook (1968)

Trader Vic's Bartenders Guide Revised (1972)

The Menehunes (1972)

Trader Vic's Book of Mexican Cooking (1973)

Frankly Speaking: Trader Vic's Own Story (1973)

Trader Vic's Rum Drinkery & Cookery (1974)

Trader Vic's Helluva Man's Cookbook (1976)



Trader Vic's Mai Tai Mix

Don the Beachcomber
Mai Tai Mix



WILL THE
REAL MAI TAI
CREATOR
PLEASE
STAND UP?

1960s Bottled Mai Tai Mix

THE SEARCH FOR THE ULTIMATE MAI TAI

Traveling the Bay Area and beyond to find the best Mai Tai in the world! Tiki, cocktails, and adventures by Kevin Crossman

[Home](#)[Mai Tais](#)[Features](#)[Tiki Travels](#)[Tiki Bar Ratings](#)[About](#)

TRADER VIC'S HISTORY OF THE MAI TAI

Let's Set the Record Straight on the Mai Tai

by Victor J. Bergeron "Trader Vic"
San Francisco, 1970

Earlier this year, a long time friend from Tahiti, Carrie Guild (now Mrs. Howard Wright), sent me a column from a Honolulu newspaper which once again has raised the argument over where the Mai Tai was born and who originated it.

I originated the Mai Tai and have put together a bit of the background on the evolution of this drink, which has earned worldwide identification and acceptance.

There has been a lot of conversation over the beginning of this drink. Many have claimed credit, including Harry Owens. The people who now own Trader Vic's in Honolulu (which at this time has no connection with the Trader Vic operations on the mainland) claimed it was originated in Tahiti This aggravates my ulcer completely. The drink was never introduced by me in Tahiti except informally through our good friends, Eastham and Carrie Guild.

In 1944, after success with several exotic rum drinks, I felt a new drink was needed. I thought about all the really successful drinks; martinis, manhattans, daiquiris All basically simple drinks.

I was at the service bar in my Oakland restaurant. I took down a bottle of 17-year old rum. It was J. Wray & Nephew from Jamaica; surprisingly golden in color, medium bodied, but with the rich pungent flavor particular to the Jamaican blends.

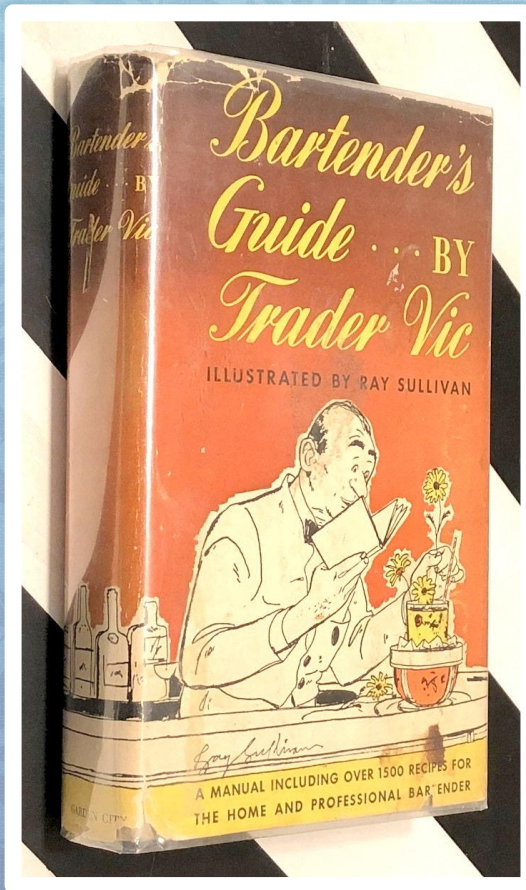
The flavor of this great rum wasn't meant to be overpowered with heavy additions of fruit juices and flavorings. I took a fresh lime, added some orange curacao from Holland, a dash of Rock Candy Syrup, and a dollop of French Orgeat, for its subtle almond flavor. A generous amount of shaved ice and vigorous shaking by hand produced the marriage I was after.

Half the lime shell went in for color ... I stuck in a branch of fresh mint and gave two of them to Ham and Carrie Guild, friends from Tahiti, who were there that night.

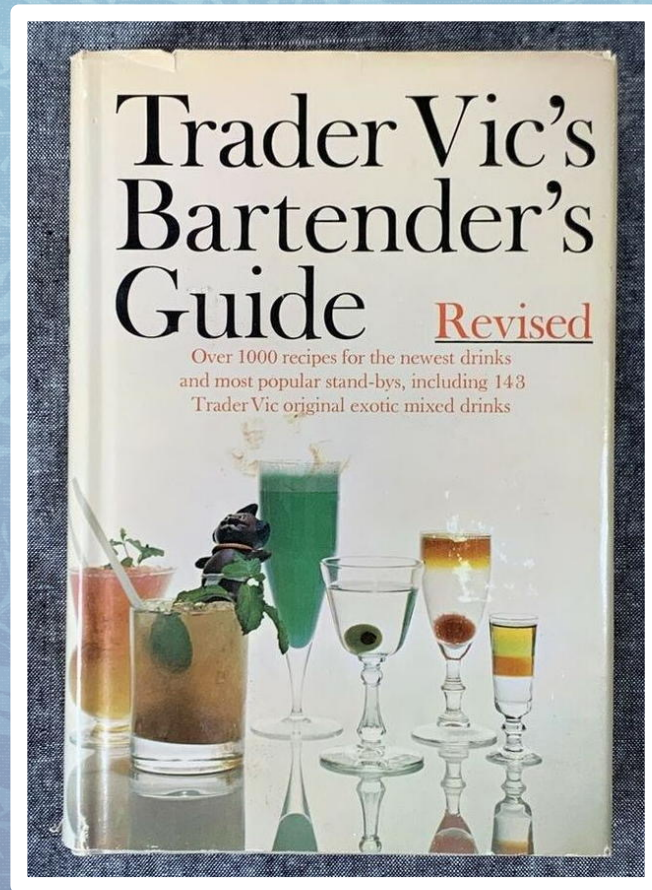
SETTING THE RECORD STRAIGHT

Press Release, early 1970

Trader Vic's Bartender's Guides



1947



1972



WHY THE MAI TAI?



royal planters punch 1.10

I have blended pineapple and tropical fruit juices with pungent, heavy rums and light rums, making a flavorful drink for your enjoyment.

kamaaina 1.00

I mix the juice of green coconuts with gin, flavoring liqueurs and a dash of lime juice and serve this in a baby coconut just as the first settlers drank it many years ago.

kava bowl 1.50

My original Kava bowl, before the white man came, was a heady potion. Now I blend light and dark rums in place of okolehao—I think you'll enjoy it.

scorpion 1.50

I stole this from the kamaainas of the islands. It is made from light rums and flavoring liqueurs. Watch out! This is a favorite drink with us menehunes.

zombie 1.50

I sent one of my menehunes to the land of the Zombies. At the risk of becoming a Zombie himself, he brought back this magic brew. Beware of this in the hot sun.

tonga 1.00

From the Tonga Islands I have brought this favorite cooler—a blend of light rums and tropical fruit juices.

vanda daiquiri 1.00

A favorite drink of lady menehunes — mild, cooling and refreshing.

pino pepe 1.25

Every morning I send my menehunes to the pineapple plantations to pick baby pineapples. We hollow them out and fill them with rum and pineapple juice.

mai tai (meaning "Out of this World") 1.25

My chief helper brought this drink from Tahiti. Made simply with fine old rums and fresh limes.

banana cow 75¢

Bananas from Kailua, blended with rum and fresh milk, make this a wonderful early morning drink. I give this to my young menehunes without the rum and you can do it, too.

Why Wasn't the Royal Planters Punch a Hit?

“Blended pineapple and tropical fruit juices, with pungent, heavy rums and light rums”

The right recipe... but the wrong name

Didn't sound exotic, like the Mai Tai - “from Tahiti”

NATURE IS HEALING





Without Pineapple

Halekulani Hotel

Skull & Crown Trading Co.
Maunakea Mai Tai
plus, several variants

Deck

Heyday

House without a Key

Monkeypod Kitchen
Topped with Honey Liliko'i Foam

With Pineapple

Royal Hawaiian Mai Tai Bar

Duke's '44

Arnold's Beach Bar

**Where to Get a
Good Mai Tai in
Honolulu?**

CONCLUSION





50,000,000
Mai Tai
Fans
Can't Be
Wrong

MAHALO

Slides and more: www.UltimateMaiTai.com



QUESTIONS

We'll Try to Be Accurate and Knowledgeable



The Ultimate Mai Tai

- 1 oz Fresh Lime Juice
- ½ oz Orgeat (Latitude 29)
- ¼ oz Demerara Syrup
- ½ oz Orange Curacao (Ferrand Dry Curacao or Clement Creole Shrub)
- 2 oz Ultimate Mai Tai Rum Blend
 - ½ oz Appleton 12 Rare Casks Jamaica Rum
 - ½ oz Smith & Cross Jamaican Rum
 - ½ oz Planteray Xaymaca Special Dry Jamaican Rum
 - ½ oz Planteray O.F.T.D. Rum

Shake with ice and garnish with spent lime shell and mint sprig





Top 10 Mai Tais

Beachbum Berry's Latitude 29

The Copper Room (Yucca Valley, CA)

Dr. Funk

Hale Pele

Inside Passage

Maunakea Mai Tai at Skull & Crown Trading Co.

Smuggler's Cove

San Francisco Mai Tai at Trader Vic's Emeryville

Sunken Harbor Club (Brooklyn)

Undertow



Best Mai Tai Ever... for Me

The Kon-Tiki in Oakland

The last Ultimate Mai Tai by Terry Six

Always use "Please" and "Thank you"

Remember to work with your bartender and
tip generously





Mai Tai Variants at Trader Vic's

By the early 1970s, Trader Vic's had added several cocktails to the menu that basically were variants of the Mai Tai that replaced the 2 oz of Jamaica-forward Mai Tai Rum with another spirit or ratio.

- Menehune Juice – sub Light Puerto Rican rum. Garnish with Menehune figure.
- Suffering Bastard – sub 3 oz rum (Light, Gold, Dark)
- Pinky Gonzales – sub Tequila
- Honi Honi – sub Bourbon
- Vodka Tai (before 2020: Rusky Tai) – sub Vodka



Trader Vic's Island-Tai Variants

Maui Tai (with Pineapple)

Mango Tai

Guava Tai

Passion Tai

½ oz Lime Juice

1 oz Pineapple Juice / Mango Puree / Guava Puree / Passionfruit Puree

¾ oz Mai Tai Concentrate

1 oz Trader Vic's Gold Rum

1 oz Trader Vic's Light Rum

Garnish with spent lime shell and mint sprig



RTD Mai Tais

High End
(higher ABV)

Tip Tip Proof
Proof Cocktail
Co.

Small Hand
Cocktails

Kō Hana

Low End
(lower ABV)

Trader Vic's

Koloa

The rest in this
class are terrible



ultimatemaitai.com/about/rtd-mai-tai/



POWDERED MAI TAI MIX



POWDERED MAI TAI MIX



TOMMY BAHAMA FROZEN MAI TAI

MAI TAI CUSTOMIZATION

Mai Tai:
Sub Appleton 12
Heavy Orgeat

“Idk Man Im just a messenger.
Yes I Charged Extra”

July 5, 2021



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MAI TAI CUSTOMIZATION

Mai Tai:
Sub Appleton 12
Heavy Orgeat

“Idk Man Im just a messenger.
Yes I Charged Extra”

“Uhhhh Only Light Rum
Due To His Gout”

July 5, 2021



moverandshakerco

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