



ISLAND FARE

LUAU CHIPS
pineapple guacamole
12

TUNA CRISP
avocado & cilantro
15

CRAB RANGOON
blue crab, sweet chili sauce
11

COCONUT SHRIMP
magic mustard sauce
13



THAI FRIED CHICKEN
garlic-chili sauce
10

BEEF NEGAMAKI STYLE
asparagus, sesame
14

CURRY CHICKEN SKEWERS
fresno chili, mint
13

PORK BELLY BUNS
cucumber kimchi
14

FOIE GRAS MUSUBI
five-spice-pineapple chutney
17

TIKI

In 1934, Donn Beach opened Don's Beachcomber Cafe in Hollywood, California. Trader Vic followed with his own tropical establishment in 1937, and Stephen Crane in 1953. Each contributed something invaluable to the Tiki drinking experience: Donn the mixology, Vic the culinary innovation, and Crane the hospitality. But alas, many others thought they too had something to add, and Tiki jumped the shark and landed in its watery (and watered-down) grave.

Then, in 1998, Jeff "Beachbum" Berry published *Beachbum Berry's Grog Log*, and the classic cocktail corpse of Tiki rose again. While the Bum unearthed recipes from the notebooks of bartenders long since retired, Martin Cate put them into practice at our generation's seminal Tiki bar, Smuggler's Cove, in San Francisco. (Finally, a bar at which to ruminate over the bottomless well of rum knowledge possessed by Chicago's own Minister of Rum, Ed Hamilton).

Now here we are in 2013, and Three Dots and a Dash is finally open. Over the past few years I've learned much from my dabbles in Polynesian mixology. When Don the Beachcomber said, "What one rum can't do, three rums can," I took that to also mean, "What one rum can't do, three rums—and a gin and a whiskey and a brandy—can." The Tiki tradition of splitting base spirits has certainly become part of my signature style. Balancing that with my proclivity for a "less is more" approach and a preference for a dry flavor profile in my cocktails, I hope you'll find a uniqueness in my original recipes, or what I hope will be the contribution Three Dots and a Dash makes in the grand history of Tiki.

But, after all, the very bar you find yourself in now is named for a classic recipe. That is why I took special care when curating the "Classics" portion of our menu and why exactly half of the selections we offer are from our Tiki forefathers. You'll find the Tiki canon well represented, but also some of the quirkier, lost-along-the-way recipes you may not yet be familiar with. I aim to meet the standards of craft and taste set by Donn Beach and Trader Vic, and pay homage to the special hospitality practiced by Stephen Crane.

With that, please enjoy your cocktails and your evening at Three Dots and a Dash. Thank you for joining us!

Paul McGee

THREE DOTS AND A DASH

Three Dots and a Dash is a classic Tiki cocktail created by Don the Beachcomber to celebrate the end of World War II. Morse code for the letter V, three dots and one dash, symbolized "victory" and the return of Allied soldiers.

Though it is now considered a classic cocktail recipe, with one of Tiki's most iconic garnishes, Three Dots and a Dash was nearly lost in the dusty annals of history. Beachbum Berry rescued the recipe from the yellowed notebook pages of Don the Beachcomber's own bartenders and printed it in his book *Sippin' Safari*. It was with that noble act that you are able to enjoy this fine concoction today.



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Three Dots
and a Dash™
...

CHICAGO

Classic

Selections from the Tiki cocktail canon as well as some quirkier, lost-along-the-way recipes you may not be familiar with.



HALEKULANI
House Without a Key,
Waikiki Beach, 1930s
Dark Jamaican Rum,
Bourbon, Curaçao,
Grenadine, Lemon,
Pineapple,
Angostura Bitters

JUNGLE BIRD
Aviary Bar,
Kuala Lumpur,
Hilton, 1978
Bajan Rum,
Dark Jamaican Rum,
Campari, Lime,
Pineapple



**A LONELY ISLAND
LOST IN THE MIDDLE
OF A FOGGY SEA** ☠️
Aged Rhum Agricole,
Black Strap Rum, Indian Rum,
Cold Brew Coffee, Pineapple, Lime

PAINKILLER NO. 3
Bajan Rum,
Jamaican Rum,
Coconut Liqueur,
Passionfruit,
Pineapple,
Cream



Modern

Original recipes and riffs on classic Tiki cocktails, crafted for present-day beachcombers.



TROPICAL ITCH
Harry Yee,
Hawaiian Village Hotel,
Waikiki, 1957
Bourbon,
Trinidadian Rum,
Overproof Rum,
Curaçao, Passionfruit,
Lemon, Angostura Bitters



**THREE DOTS
AND A DASH**
Donn Beach,
Don the Beachcomber,
Hollywood, California, 1940s
Aged Rhum Agricole,
Guyanese Rum, Honey,
Falernum, Lime, Allspice,
Angostura Bitters



MAI TAI
Trader Vic,
Oakland, California, 1944
Aged Rhum Agricole,
Jamaican Rum, Lime,
Curaçao, Macadamia Orgeat,
Mint



SOUVENIR MUGS
Each of our Tiki mugs are available for purchase. If a particular character catches your eye, please let us know and we'll package them for a safe voyage home.
Rumscallions beware...

☠️ **POIPU BEACH
BOOGIE BOARD**
Rye Whiskey, Overproof Rum,
Guava, Maraschino, Grenadine,
Pineapple, Lemon



**TROPIC
OF THISTLE**
Aged Puerto Rican Rum,
Aged Caribbean Rum,
Batavia Arrack, Cynar,
Luxardo Amaro Abano,
Lime, Cane Syrup, Mint



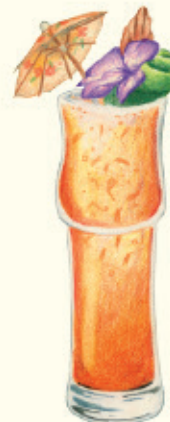
**ALOHA,
MEXICO**
Tequila, Genever,
Pineapple, Mint,
Tamarind,
Hellfire Bitters



PAGO PAGO
Hyman Gale and
Gerald F. Marco,
The How and When, 1947
Gold Nicaraguan Rum,
Green Chartreuse,
Pineapple, Lime,
Creme De Cacao



SATURN
J. Popo Galsini,
Huntington Beach,
California, 1967
Navy Strength Gin,
Passionfruit, Lemon,
Falernum, Almond



☠️ **JET PILOT**
Stephen Crane,
Luau Restaurant,
Beverly Hills, 1958
Dark Jamaican Rum,
Gold Dominican Rum,
Overproof Rum, Lime,
Cinnamon, Grapefruit,
Falernum, Absinthe,
Angostura Bitters



RUM RIVER MYSTIC
Aged Puerto Rican Rum, Bourbon,
Quinquina, Benedictine, 'Elemakule Bitters

**BUNNY'S
BANANA DAIQUIRI**
Jamaican Rum, Spiced Rum,
Overproof Rum,
Coconut Liqueur,
Banana, Lime, Nutmeg



OUR SELECTION OF FINE RUMS

We have carefully curated a rum list containing over 150 offerings from countries spanning the globe, many of them rare bottlings. Please ask your server or bartender for the list. We are thrilled to help you navigate and find the perfect rum for you.

BEER

RED STRIPE LAGER - Jamaica 6
FOUNDER'S ALL-DAY I.P.A. - Michigan 6
KONA BREWING BIG WAVE GOLDEN ALE - Hawaii 7
COLORADO CERVEJARIA BERTHÔ - Brazil 8
COLORADO CERVEJARIA DEMOISELLE - Brazil 8

WINE

SAUVIGNON BLANC 10 40
Mt. Beautiful, New Zealand
ROSÉ 10 40
Chapoutier, "Belleruche," France
MALBEC 10 40
Tamari, Argentina

CHAMPAGNE

SPLIT OF MOËT & CHANDON 17
"Impérial," NV, France
NICOLAS FEUILLATTE 125
Brut Réserve, NV, France
BILLECART-SALMON 195
Brut Rosé, NV, France
DOM PÉRIGNON 385
"Luminous," 2004, France

DRINKS OF IMPRESSIVE STRENGTH.
PLEASE SIP DELICATELY.

Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

FOR SHARING

TREASURE CHEST NO. 1 ☠️

Guatemalan Rum, Passionfruit,
Pineapple, Guava, Lemon, Lime,
Served with a bottle of Dom Perignon
\$385 serves 10-12



CHRISTMAS IN JULY ☠️

Bajan Rum,
Trinidadian Rum,
Overproof Rum, Passionfruit,
Ginger, Vanilla,
Allspice, Lime
\$50 serves 3-4



ZOMBIE PUNCH ☠️

Don the Beachcomber - 1934

Dark Jamaican Rum,
Nicaraguan Rum,
Jamaican Overproof Rum,
Overproof Rum, Lime,
Grapefruit, Cinnamon
\$75 serves 4-6

PLANTER'S PUNCH ☠️

Dick Moano - 1950

Puerto Rican Rum,
Haitian Rum, Jamaican Rum,
Lime, Grapefruit, Grenadine,
Angostura Bitters
\$60 serves 4-6

