**Starters**

**Vic's Signature Tuna Poke**  
Yellow fin Ahi tuna, soy chili dressing, cilantro  
Toasted sesame seeds, root vegetable chips

**Baked Crab & Artichoke Dip**  
Blue crab, artichoke bottoms, parmesan cheese, house chips

**Salads & Bowls**

**Hawaiian Macadamia Chicken Salad**  
Specialty chicken salad, toasted macadamia nuts, greens, fresh fruit

**Tuna Poke Bowl**  
Soy sesame chili dressing, sushi rice, greens Mango, daikon, edamame, avocado

**Paninis & Sandwiches**

*Served with root chips & pineapple wedges*

**Maharaja Mansour**  
Roasted vegetable & gruyere, curry mayonnaise

**Honolulu Grilled Cheese**  
Melted brie, sourdough bread  
Pineapple chili compote

**Breakfast**

*Served from opening to 11:30AM*  
*We offer Chromatic coffee from San Jose, fresh juices & iced tea*

**Island Coconut Parfait**  
Straus yogurt, Vic's peanut butter  
Fresh berries, almond granola

**Ham & Egg Hawaiian Press**  
Egg & ham with pineapple chutney  
Gruyere cheese, pressed in sourdough bread
In 1944 Trader Vic’s concocted a rum drink and served it to a guest who, upon tasting it, said “Mai Tai Roa Ae!”...or “Out of this world!” in Tahitian. The Original Mai Tai was made with lime, orgeat, rock candy, orange curaçao and aged rum. Today, the Mai Tai is the most famous rum drink in the world and you can only get the Original here at Trader Vic’s.

**The Original Mai Tai**

The Trader's take on Don the Beachcomber’s legendary lethal libation...light and dark rums, grenadine and curacao.

**Zombie XX**

A potent blend of dark rum, pineapple and passion fruit.

**Bahia XX**

A snowy concoction of light rum with coconut and pineapple. Innocent looking but watch it!

**Pilole Pilole**

This rum libation with a hint of spice created as the signature cocktail for Trader Vic's San Jose, will make you fly.

**E’ville Awa XX**

This drink was made for the sailors at Emeryville marina. Strong E’ville combination of pineapple, rums, gin and brandy!

**Signature SJC XX**

This Poisonous Pufferfish packs a punch! A fruity and potent concoction of pineapple, passion and almond, all mixed with gin and an extra dropper of overproof rum.

**Keoke Coffee XX**

A blend of brandy and coffee liqueur topped with heavy cream.

**Tahitian Coffee XX**

A delectable blend of rum and coffee topped with hand whipped cream.

**Irish Coffee XX**

A great mix of Irish whiskey, coffee, and cream.

**No Tai Mai Tai XX**

Our classic original adapted to perfection.

**Puerto Pincipe XX**

Creamy pineapple-coconut classic.

**Scorpion XX**

(Individual) A powerful sting of rum, brandy and orange juice with a whisper of almonds.

**Suffering Bastard XX**

Inspired by Joe Scialom’s original formula from the Sheppard’s Hotel in Cairo. Vic’s version made with a forthright blend of rums and lime.

**Passion Punch XX**

Gin, brandy and passion fruit with the opulence of “down under”.

**Navy Grog XX**

A truly great drink. A blend of rums and grapefruit with a spiced syrup.

**Tropical Taís**

**Mango Tai XX**

**Guava Tai XX**

**Passion Tai XX**

**Maui Tai XX**

... with Pineapple

**Rusky Tai XX**

... with Vodka

**Menenhune Juice XX**

... with light rum

**Pinkky Gonzalez XX**

... with tequila

**Traders to Be**

**Coral Reef XX**

A tropical drink made with strawberries, mango and coconut cream.

**Kona Cooler XX**

Pineapple, cranberry and orange juice mixed with passion fruit.