**Starters & Salads**

**Vic's Signature Tuna Poke** 19
Yellowfin Ahi tuna, soy chili dressing, cilantro
Toasted sesame seeds, root vegetable chips

**Baked Crab & Artichoke Dip** 15.50
Blue crab, artichoke bottoms, parmesan cheese, house chips

**Hawaiian Macadamia Chicken Salad** 22
Poached chicken salad, toasted macadamia nuts over baby kale
With fresh fruit

**Hawaiian Lunch Plates**

**Steamed rice & Hawaiian Macaroni Salad**

**Sweet Plantains & Greens**
Please choose one protein below:
- Crispy Chicken Katsu 17
- Teriyaki Glazed Salmon 20

**Paninis & Sandwiches**

**Maharaja Monsieur** 15
Roasted vegetable & gruyere, curry mayonnaise

**Honolulu Grilled Cheese** 15
Melted brie, sourdough bread
Pineapple chili compote

**Bowls**

**Chicken Katsu Bowl** 20
Breaded chicken breast, sushi rice, baby kale, carrot
Sriracha aioli, daikon, soy egg, edamame, avocado

**Teriyaki Salmon Bowl** 23
Teriyaki glazed salmon, sushi rice, baby kale, carrot
Sriracha aioli, daikon, soy egg, edamame, avocado

**Tuna Poke Bowl** 23.50
Soy sesame chili dressing, sushi rice, greens, mango
Daiikon, edamame, avocado

**Breakfast**

Served from opening to 11:30AM

**Island Coconut Parfait** 6.50
Greek yogurt, Vic's peanut butter
Fresh berries, almond granola

**Ham & Egg Hawaiian Press** 13
This breakfast favorite is pressed between two slices of sourdough with Gruyere cheese

**Retail**

**SJC Mug** 21
**Notu Mug** 25
**Coconut Cup Mug** 17
**Blowfish Mug** 25
**Suffering Bastard Mug** 28
**Fogcutter Mug** 33
**Compass Rose T-shirt** 31
Looking for more swag? Be sure to stop by our Outpost across the way or ask your server for more details!
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** 15.49

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
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<tbody>
<tr>
<td>Zombie</td>
<td>16.49</td>
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<tr>
<td>Bahia</td>
<td>14.49</td>
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<tr>
<td>Pili Pili</td>
<td>14.49</td>
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<tr>
<td>Koana Puffer</td>
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<tr>
<td>Coffee Groggs</td>
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<tr>
<td>Keoke Coffee</td>
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<tr>
<td>Tahitian Coffee</td>
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<tr>
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</tbody>
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*Note: All prices are in USD.*

**Zombie 16.49**
The Trader’s take on Don the Beachcomber’s legendary lethal libation...light and dark rums, grenadine and curacao.

**Bahia 14.49**
A snowy concoction of light rum with coconut and pineapple. Innocent looking but watch it!

**Pili Pili 14.49**
This rum libation with a hint of spice created as the signature cocktail for Trader Vic’s San Jose, will make you fly.

**Koana Puffer 15.49**
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.

**Coffee Groggs**

**Keoke Coffee 14.49**
A blend of brandy and coffee liqueur topped with heavy cream.

**Tahitian Coffee 14.49**
A delectable blend of rum and coffee topped with hand whipped cream.

**Irish Coffee 14.49**
A great mix of Irish whiskey, coffee, and cream.

**Suffering Bastard 15.49**
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 15.49**
Gin, brandy and passion fruit with the opulence of “down under”.

**Samoan Fog Cutter 16.49**
“A vaseful of rum, gin, brandy and sherry wine with orange juice and orgeat... Strong enough to cut through any fog and later put you in one!”

**Scorpion 16.49**
(Individual) A powerful sting of rum, brandy and orange juice with a whisper of almonds.

**Potted Parrot 15.49**
“When it’s time to go home, the Parrot goes with you.” Light rum, curaçao and citrus juices.

**E’ville Awa 16.49**
This drink was made for the sailors at Emeryville marina. Strong E’ville combination of pineapple, rums, gin and brandy!

**London Sour 15.49**
If you like scotch, this is a different way to enjoy it.

**Trader Vic’s Grog 15.49**
A potent blend of dark rum, pineapple and passion fruit.

**Tropical Taïs**

**Mango Tai 15.49**

**Guava Tai 15.49**

**Passion Tai 15.49**

**Maui Tai 15.49**
... with Pineapple

**Vodka Tai 15.49**
... with light rum

**Menehune Juice 15.49**
... with tequila

**Coral Reef 11.50**
A tropical drink made with strawberries, mango and coconut cream.

**No Tai Mai Tai 11.50**
Our classic original adapted to perfection.

**Puerto Principe 11.50**
Creamy pineapple-coconut classic.