

The background of the entire page is a vibrant green color, densely packed with overlapping slices of lime. Each slice is shown from a top-down perspective, revealing the characteristic radial pattern of the fruit's segments and the central pith. The slices are arranged in a somewhat chaotic but rhythmic pattern, creating a fresh and tropical atmosphere.

Tropical & Tasty

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Margaritaland
Drink Recipes



Murder in Margaritaland



The Top Tropical Drinks You Must Know

BAHAMA MAMA

BLUE HAWAIIAN

HURRICANE

MAI TAI

PIÑA COLADA

PLANTER'S PUNCH

RUM RUNNER

STRAWBERRY DAIQUIRI

ZOMBIE

Bahama Mama

1 ounce of light rum
1 ounce of dark rum
2 ounces of Piña Colada mix
2 ounces of bar punch mix

GLASS: Tropical drink glass.

MIXING METHOD: Blend.

GARNISH: Pineapple and cherry flag, anything tropical, or just a cherry.

NOTES: You'll see a lot of recipes that use coconut rum. This is because they are replacing it with the coconut flavor of the Piña Colada mix then adding pineapple juice. Some recipes will have banana liqueur and coffee liqueur.

Blue Hawaiian

It's believed that bartender, Harry Yee from Hawaii invented this drink in 1957. His original recipe has equal parts of pineapple juice and sour mix and garnished with an pineapple and orchid.

1 ounce of light rum
1 ounce of blue Curacao

Fill with pineapple juice

GLASS: Tropical drink glass.

MIXING METHOD: Shake.

GARNISH: Pineapple slice, pineapple flag, or a cherry at the minimum.



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Hurricane

1 ounce of light rum
1 ounce dark rum
1 ounce passion fruit juice
Fill with bar punch

GLASS: Hurricane glass.

MIXING METHOD: Some shake then strain into a glass of ice and some build then roll.

GARNISH: Flag and a cherry at the minimum.

NOTE: Most bars don't carry passion fruit juice, so they just omit it. Also, some bars add a 151 rum floater. No original recipes have ever called for the floater, but it believed to have started in the 1980's to distinguish it from a Planter's Punch since the passion fruit was not being used.

Mai Tai

Mai Tai means Out of this World in Tahitian. Vic Bergeron, also known as Trader Vic, claims to have invented the Mai Tai in 1944, however Don the Beachcomber says the same thing. Evidence seems to lean towards Trader Vic though. His original recipe uses Jamaican light and gold rum, fresh limejuice, a few dashes of orange Curacao syrup, French orgeat, and rock candy syrup. The gold rum is saved to float on top of the drink. Since most modern bars don't carry orgeat (OAR-zhat, non-alcoholic almond flavored syrup) or Curacao syrup (CURE-uh-sow, non-alcoholic orange flavored syrup), amaretto replaced the orgeat, triple sec replaced the Curacao, and the fresh lime juice and rock candy syrup was replaced by sweet-n-sour mix. The gold rum was even replaced by dark rum. So a real Mai Tai should be goldish with a dark top. Just like the Mai Tai's Angela Lansbury serves at a party for Elvis Presley in the 1961 film, Blue Hawaii.

Somehow, someway, pineapple juice crept into the recipe over the years and grenadine followed soon after. Here are two of the most popular Mai Tai recipes.

#1 Mai Tai

1 ounce light rum
1 ounce dark rum float
1/2 ounce triple sec
1/2 ounce amaretto
2 ounces sour mix

GLASS: Tropical glass.

MIXING METHOD: Some shake and strain into a glass of ice then float and some build and roll then float.

#2 Mai Tai

1 ounce light rum
1 ounce dark rum
1/2 ounce triple sec
1/2 ounce amaretto
2 ounces sour mix
2 ounces pineapple juice
1/2 ounce grenadine

GLASS: Tropical glass.

MIXING METHOD: Some shake and strain into a glass of ice and some build and roll.

GARNISH: Pineapple flag and a cherry at the minimum.





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Planter's Punch

2 ounces dark rum
Fill with bar punch mix

GLASS: Tropical glass.

MIXING METHOD: Some shake then strain into a glass of ice and some build then roll.

GARNISH: Flag and a cherry at the minimum.

NOTE: Some recipes call for no pineapple juice.

Piña Colada

In Spanish, Piña Colada means strained pineapple. The Piña Colada is probably the most popular tropical drink of all time. It's said to be invented on August 15, 1954 at the Caribe Hilton's Beachcomber Bar in San Juan, Puerto Rico. It's said that bartender Ramon Monchito Marrero Perez invented it and served in coconuts and pineapples. At the time, the drink was not blended. That came a little bit later when the coconut cream called Coco Lopez made it's way to the Beachcomber Bar. The Piña Colada is the official drink of Puerto Rico.

1 1/2 ounces of rum
4 ounces of Piña Colada mix

GLASS: Tropical drink glass.

MIXING METHOD: Blend.

GARNISH: Pineapple and cherry flag and just a cherry at the minimum. Please don't add an orange.

NOTES: The very best Piña Colada mix is mixture of Coco Lopez and pineapple juice. You'll need about 1 cup of Coco Lopez for every 3 cups of pineapple juice. However, depending on your taste you can add more or less of each ingredient. Most bars will have some kind of Piña Colada mix you'll have to use. You can make flavored Coladas by adding strawberry mix for a Strawberry Colada or Midori for a Melon Colada.

Rum Runner

In the 1500's, rumrunners were pirates that ran illegal rum to colonies that were heavily taxed. During prohibition in the 1920's the most famous rumrunner was Captain William McCoy because he didn't add water to his spirits like the others. This is how we got the phrase The Real McCoy.

1 ounce dark rum
1/2 ounce 151 rum
1 ounce crème de banana
1 ounce blackberry brandy
1 ounce grenadine
1 ounce Rose's limejuice

GLASS: Tropical glass.

MIXING METHOD: Blend.

GARNISH: Anything tropical.

NOTES: Of course there are slight variations for the Rum Runner, but the common ingredients are always banana liqueur, blackberry brandy, lime, cherry, and rum. You'll notice in most bars that the banana liqueur and blackberry brandy always sit next to each other and the reason is for this drink. When made on the rocks, most add pineapple juice to fill in the gaps.





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Strawberry Daiquiri

1 1/2 ounces of rum
4 ounces of strawberry mix

GLASS: Tropical drink glass.

MIXING METHOD: Blend.

GARNISH: Strawberry, lime wedge, sugared rim, or whipped cream with a cherry on top. Just depends where you work.

NOTES: Most bars have a strawberry mix that they use, but are usually just sweet strawberry flavored liquid like the stuff you see in the mixer section of your local store. Bars in tropical locations tend to bump it up a notch and stock better and meatier brands, however, the very best is using fresh crushed ripe strawberries, fresh lime juice and simple syrup blended together to make a pourable strawberry mix. At home you can buy the frozen strawberries that are packed in sugar to help bulk up the mixture. Also, most people don't know that lime juice is an essential part of this drink, but it is and it's also why it's appropriate to garnish with a lime wedge.

It is also easy to make other flavored daiquiris. If your bar doesn't provide a lot of flavored mixers then you'll have to get creative. For example, you can make a peach daiquiri by using peach schnapps, lime juice, orange juice and a touch of grenadine to color it peachy. Just think about all the different flavored liqueurs that are available to you and you'll begin to see that the options are unlimited.

Zombie

1 ounce light rum
1 ounce dark rum
1 ounce apricot brandy
Fill with bar punch mix
1/2 ounce 151 float

GLASS: Tropical glass.

MIXING METHOD: Some shake and strain into a glass of ice then float and some build and roll then float.

GARNISH: Flag and a cherry at the minimum.

NOTES: There have been other ingredients in the recipe in the past like papaya juice, Cherry Heering, Pernod, apple-jack, passion fruit juice, and orange curacoa, but most modern bars don't carry these items or even get asked for the drink so most bartenders just make a Hurricane with apricot brandy and a 151 rum floater.

Donn's original recipe had, light rum, gold rum, 151 rum, lime juice, lemon juice, pineapple juice, passion fruit syrup, brown sugar, and bitters garnished with a mint sprig.

