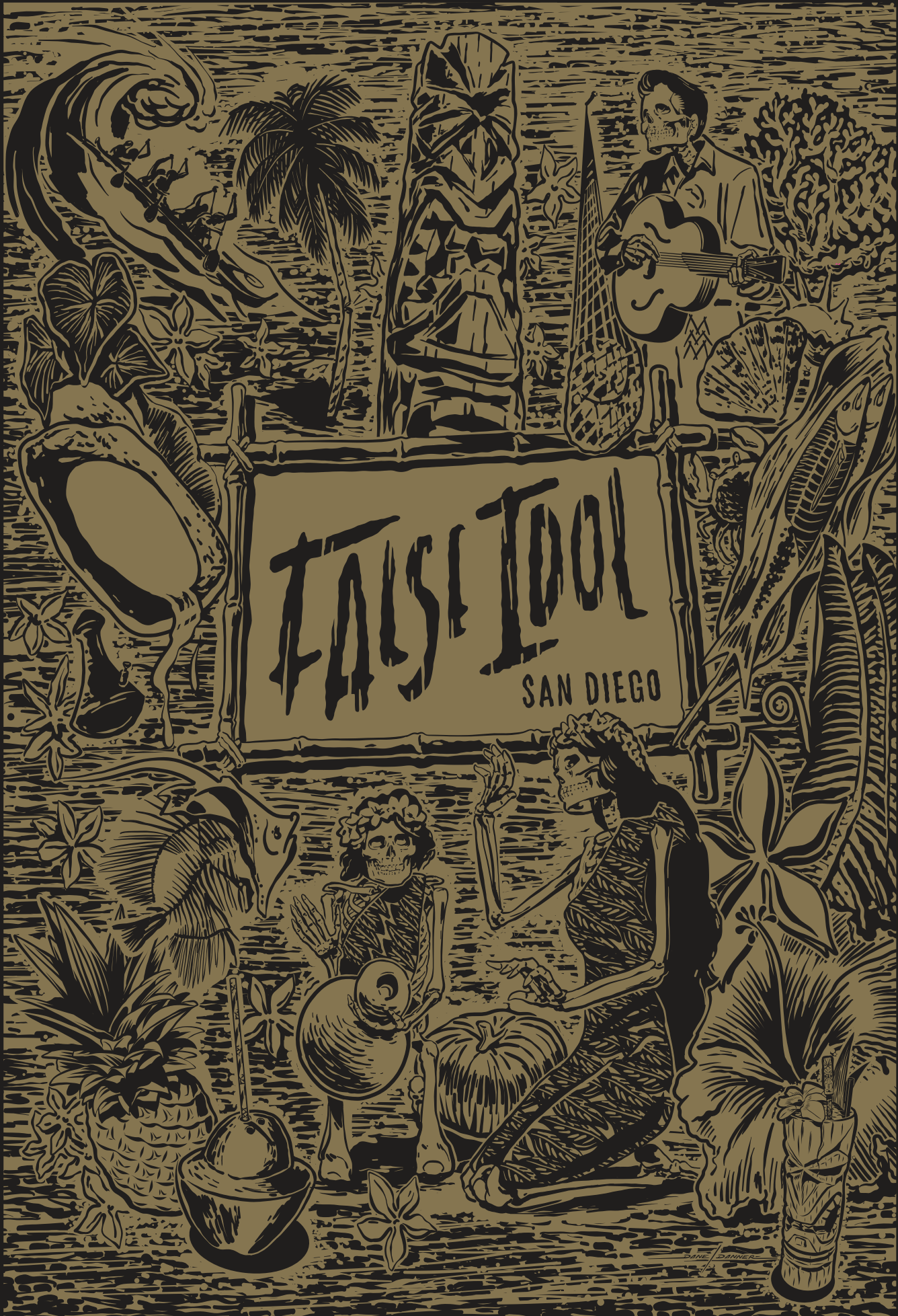






FALSE IDOL

SAN DIEGO





The False Idol Menu Book

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SAN DIEGO

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FAKE IDOL TIKI CLASSICS



MAI TAI

The elegance and simplicity of this iconic beverage shows that rich flavorful rums need only the most gentle of accessories (dry curacao, fresh lime, and orgeat) to achieve perfection. Trader Vic's masterpiece. \$15



PAINKILLER

A creamy and delightful Caribbean classic from the British Virgin Islands that comes with its own Tortola tradition: you choose how much pain you're in— "2" worth of Pusser's Navy rum for \$15 ... bump to level 3 or 4 for maximum pain relief (for a small fee)



151 SWIZZLE

Overproof black Demerara rum, fresh lime, and sugar, spiced with Angostura bitters and Herbsaint. Don the Beachcomber's extra crisp, simple and frosty spin on the Planter's Punch. \$13

TIKI CLASSICS



DEMERARA DRY FLOAT

Deep, rich 8 year old Demerara Rum, Maraschino Liqueur, passion fruit, and lots of fresh lime. Served with a "Side of Danger." Another classic from Don the Beachcomber... Crisp, tropical, and dangerous!!! Beware!! \$15



CORONADO LUAU SPECIAL

Blended lightly aged rum and black rums are combined with brandy, dry curacao, orgeat, lemon and orange. An original from the long lost Luau Room, right here in San Diego's famous Hotel Del Coronado \$16



JET PILOT

As served at the legendary Luau in Beverly Hills, this maverick cocktail of blended, overproof, and aged rum is essentially a re-proportioned Zombie that will goose you with its pungent blend of strong spirits, citrus and spice, served over plenty of ice, man \$17

PEARL DIVER

A blend of two aged rums, orange, lime, spiced bitters, and our version of Don's Gardenia Mix - a spiced butter cordial. "Plenty of lung capacity required for this one." - Kon Tiki, 1962 \$15



TRADEWINDS

A blend of aged and black rums, apricot liqueur, coconut cordial, then made crisp with lashings of fresh lemon. Hailing from Jamaica, circa 1970's \$14



THREE DOTS AND A DASH

A pairing of Guyana and Martinique rums, pimento dram, falernum, spiced bitters and the juice of lime and orange. The classic, heavily spiced war-time dedication from Don the Beachcomber. Morse code for "Victory" \$14



TIKI CLASSICS



PORT LIGHT

From Trader Vic's 1972 Bartender's Guide, this tart and frothy beacon (made with chick-pea based aquafaba in place of the traditional egg white) will guide you to the South Pacific...via Kentucky. Bourbon, passionfruit, honey, and lemon. \$14

MAC NUT CHI CHI

By the 1950s, macadamia nuts were a highly prized Hawaiian delicacy. So it was only a matter of time before they started swinging with light-blended rum, pineapple, and coconut, who were already in a long-term poly relationship. \$14



SATURN

London Dry Gin, Lemon, Orgeat, Falernum, and Passionfruit. J. "Popo" Gallini's brilliant drink won him the 1967 IBA World Cocktail Competition... Every bartender's dream: win a competition with a cocktail destined for greatness. \$14





MISSIONARY'S DOWNFALL

A Don the Beachcomber original from the 1930s and one of his 'Delectable Thirty' on original souvenir menus, this one has an allure by no means limited to men of the cloth. Light-bodied with notes of sweet peach, pineapple and mint. \$13



STEVE'S RUM BARREL

Every legendary tiki bar offered their own version of a hearty blend of rums and fruit juices, and each one was a lesson in mystery and potency. Here we celebrate the version offered by Steve Crane at his legendary Beverly Hills hotspot, The Luau. As Steve himself said, "Before ordering a third one, better check with your insurance man." \$20



ZOMBIE

Donn's original lethal libation is a flawless study in balance, depth of flavor, and the precise execution of an almost impossible amount of rum with a hint of spice and citrus. A limit of two is in place for your own protection. \$20

TIKI CLASSICS

SIDEWINDER'S FANG

A blend of aged rums, passion fruit, lime, orange, and a touch of seltzer water. Bright, crisp, tropical, & delicious! The star of the menu at the legendary Lanai in San Mateo, CA. \$16



70'S SINGAPORE SLING

Summon the tropics with a tantalizing twist! This effervescent cocktail combines the zesty allure of lemon and pineapple, kissed with the sweet embrace of grenadine and Cherry Heering. A dash of Benedictine and Dry Curacao adds depth, while gin adds a botanical flourish. \$14



HAWAII KAI TREASURE

A melodious blend of zesty lime and grapefruit, complemented by the richness of aged Puerto Rican rum. The sweetness of orgeat and honey dance with the complexity of dry curacao, while a touch of cream adds a luxurious texture. Sip into paradise with each velvety sip. \$14



FALSE IDOL

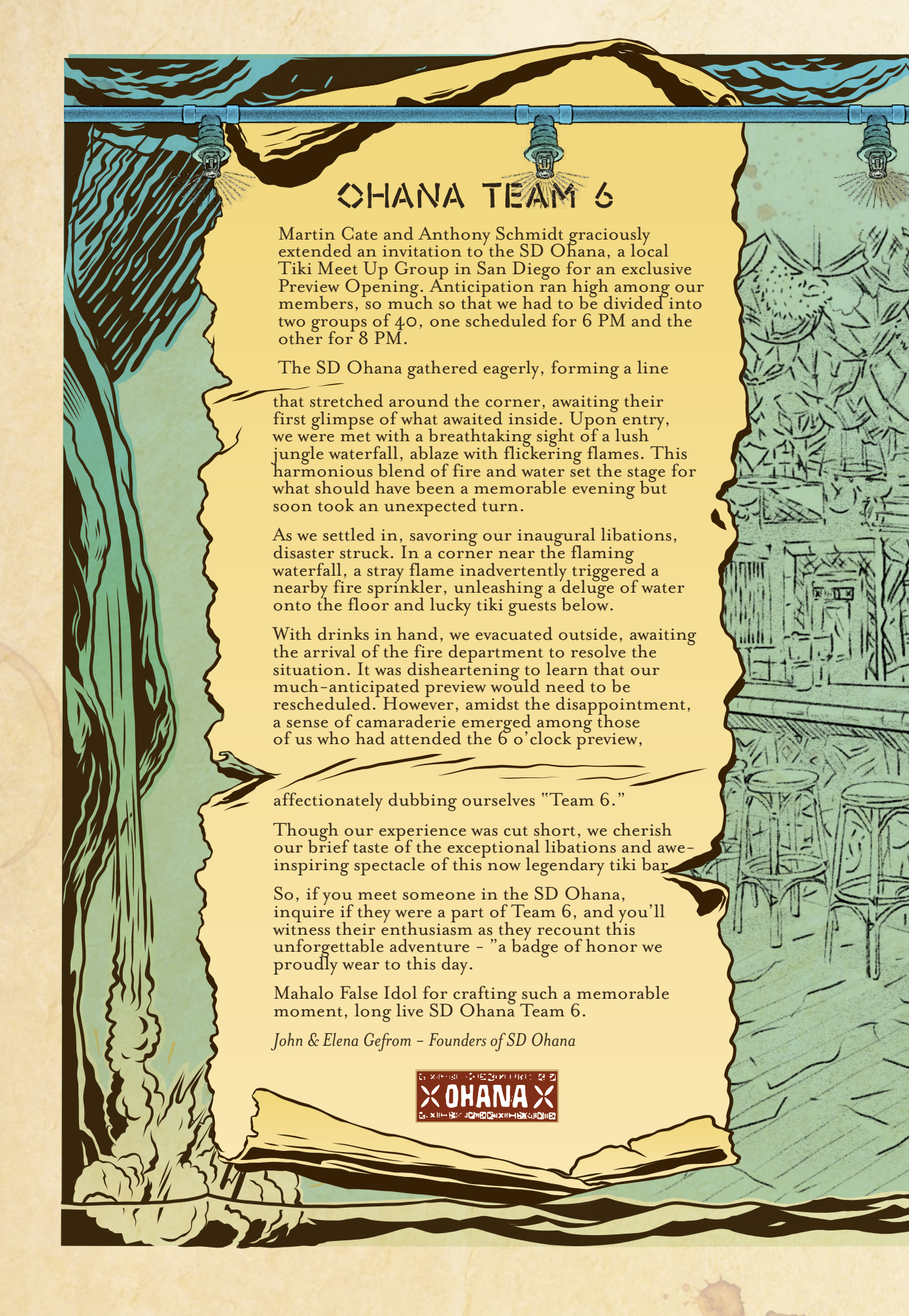
SAN DIEGO

In the winter of 2015, as workers toiled away remodeling Craft & Commerce restaurant, the errant swing of a sledgehammer revealed the entrance to a long sealed burial chamber. As a thousand years of forgotten tomb air wafted into the room, the unmistakable musk of old barrels and aged rum filled the air, alongside a surprisingly fresh hint of lime. Work was halted so that expert archaeologists could enter the chamber and carefully study the cryptograms and icons to understand who these ancient peoples were. In time, it came to be understood that they were known as the Boskovites, and that they worshipped a mysterious god called Alkala.

They decorated the chamber with effigies of Alkala and an enormous glass reliquary filled with the ephemera of their civilization- a civilization seemingly built around matchbooks and paper umbrellas.

Further excavation revealed a series of scrolls on which were transcribed elaborate liquid concoctions, presumably offerings made to Alkala to slake his mighty thirst. Slowly, the scrolls were methodically translated, but no one was prepared for the awesome power the beverages contained.

(continued on page 30)



OHANA TEAM 6

Martin Cate and Anthony Schmidt graciously extended an invitation to the SD Ohana, a local Tiki Meet Up Group in San Diego for an exclusive Preview Opening. Anticipation ran high among our members, so much so that we had to be divided into two groups of 40, one scheduled for 6 PM and the other for 8 PM.

The SD Ohana gathered eagerly, forming a line that stretched around the corner, awaiting their first glimpse of what awaited inside. Upon entry, we were met with a breathtaking sight of a lush jungle waterfall, ablaze with flickering flames. This harmonious blend of fire and water set the stage for what should have been a memorable evening but soon took an unexpected turn.

As we settled in, savoring our inaugural libations, disaster struck. In a corner near the flaming waterfall, a stray flame inadvertently triggered a nearby fire sprinkler, unleashing a deluge of water onto the floor and lucky tiki guests below.

With drinks in hand, we evacuated outside, awaiting the arrival of the fire department to resolve the situation. It was disheartening to learn that our much-anticipated preview would need to be rescheduled. However, amidst the disappointment, a sense of camaraderie emerged among those of us who had attended the 6 o'clock preview,

affectionately dubbing ourselves "Team 6."

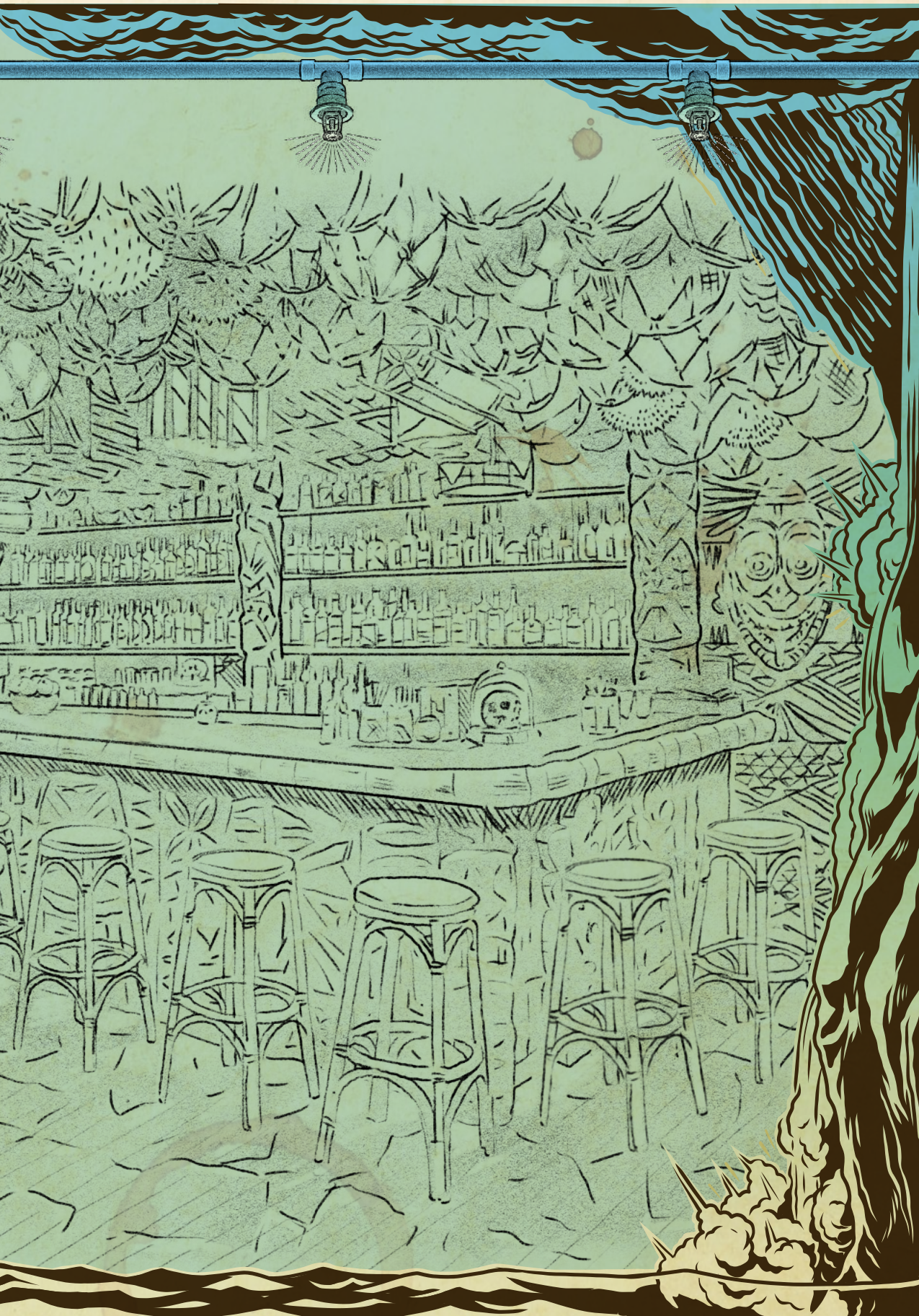
Though our experience was cut short, we cherish our brief taste of the exceptional libations and awe-inspiring spectacle of this now legendary tiki bar.

So, if you meet someone in the SD Ohana, inquire if they were a part of Team 6, and you'll witness their enthusiasm as they recount this unforgettable adventure - "a badge of honor we proudly wear to this day.

Mahalo False Idol for crafting such a memorable moment, long live SD Ohana Team 6.

John & Elena Gefrom - Founders of SD Ohana





FALSE IDOL ORIGINALS



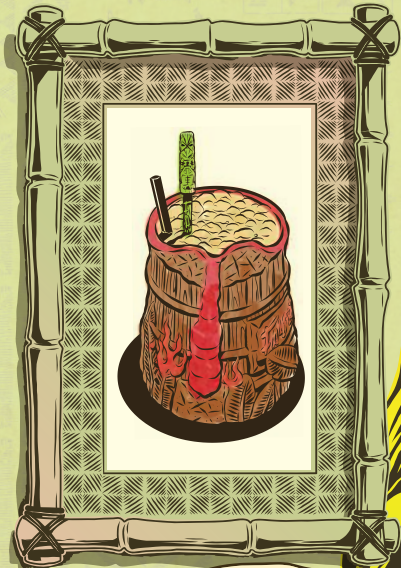
UBE BAE

When coconut and pineapple get curious about taro, ube, and toasted rice flavors, decadent tropical madness heads in an earthy southeast Asian direction. A blend of light column-still rum and rustic Haitian pot-still made with wild sugarcane. \$15



MATCHAAAAA-LOOOOOOOO-HAA!

Overproof rum agricole, coconut, passionfruit, matcha, lemon, orange, and pineapple. Earthy, grassy, and slightly boozy, if there was a way to drink the scent of moonlight on Hanalei Bay after a gentle rain, this would be it. \$16



ALKALA'S RUM BARREL

Speaking of hearty blends! This trio of cask strength spirits is fit for our house deity, Alkala!! He loves rum. He also loves his rum lovingly intertwined with a mix of ingredients we dare not share. For if the recipe were to fall in the wrong hands, Alkala would show no mercy! \$19



CRIOLLA

Bear witness to the rise of Mexican rum! Vibrant and vegetal pure cane juice rum from Oaxaca meets lime, mint and cilantro with a splash of dry vermouth. Bodacious & herbaceous! \$15



ENIGMA DE MUERTE

Blanco tequila, lime, Maraschino Liqueur, and passion fruit, lengthened with fresh lime. Con costado de peligro! \$16



CHUNKY DUNK

A creamy banana daiquiri with a touch of earthy sherry? Perfection. You simply cannot dunk on the Chunky Dunk. \$14

ORIGINALS



WAYFINDER

Take a world tour around this big blue ball of ours with a big blue bowl of fresh citrus, almond, cream, pandan, and rums from Haiti, Jamaica, and Barbados! #blue \$16



MALAMBO #1

Did you order too much Thai food and forget to leave room for the mango sticky rice? Rookie move. Don't worry, we got you. Lime, coconut, mango, pandan, and bright fruity blend of pisco, cachaca, and rum. \$15



ORIGINALS

TABOO TING

How complicated can we make a Wray & Ting? Answer: Very. Watch as we smash a bunch of spice into the mix with some lime, grapefruit, Wray & Nephew OP rum (of course) and hey, what the heck, let's see what some 110 proof agricole does in here. Mmmm....frankenlicious. \$15



CORONATION

Alkala takes a smokey trip to the south side and meets his downfall. Mezcal, gin and Jamaican rum reign supreme with mint, guava, peach, lime, and orange in attendance. \$14



PANTHER'S TOOTH

Bite into this enigmatic mix of bright strawberry, basil and tequila made rewardingly rich with honey, butter, and spices. 60% of the time... it works every time. \$16



BOMBAY SLING

This sling has slung its way to Bombay, picked up some garam masala and chai along the way, and orders the gin navy strength from the ships in Mahim Bay. \$16



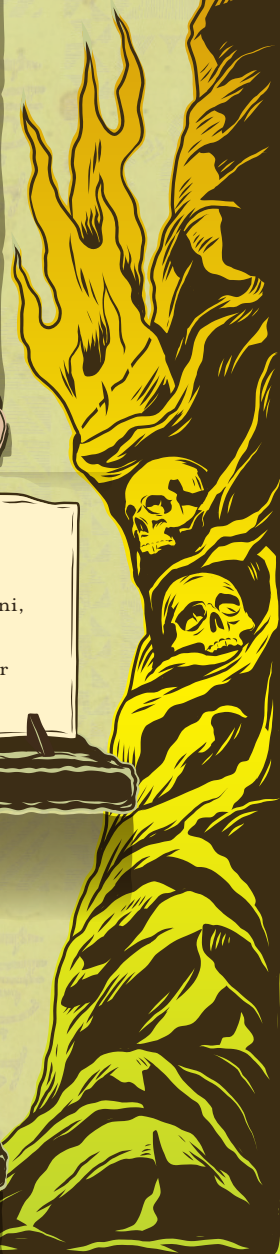
SAIGON SIPPER

Vietnamese coffee is the secret to lifting this updated espresso martini, with a little help from amaro and macadamia nut to add depth and intrigue. Sweet and creamy, but far from ordinary! \$15



REMEDY POTION

Lime and passionfruit intertwine, infusing this potion with a burst of exotic flavors. Plum wine adds a touch of sophistication while tequila brings a hint of fiery allure. Savor the magic of this bewitching concoction, guaranteed to remedy any dull moment. \$8





RESERVE MAI TAI

Embark on a journey of refinement!
A symphony of lime, orgeat,
and dry curacao, elevated by the
distinguished notes of aged Rhum
JM and Appleton 15yr. \$32



RESERVE RUM OLD FASHIONED

This concoction intertwines the richness of False Idol Chairman's Reserve 13yr & 19yr Select Barrels, the subtle sweetness of honey, and the intricate flavors of sweet vermouth, blends with a hint of aromatic bitters, offering an unparalleled spirit forward taste experience. \$30



RESERVE CAPTAIN'S BLOOD

Hampden Estate's pure single Jamaican rum forms the base of this creation with lime and demerara sugar. Angostura bitters brings a touch of complexity erupting tropical spice notes. \$40

NAVIGATORS NICHE

<RESERVE SECTION>

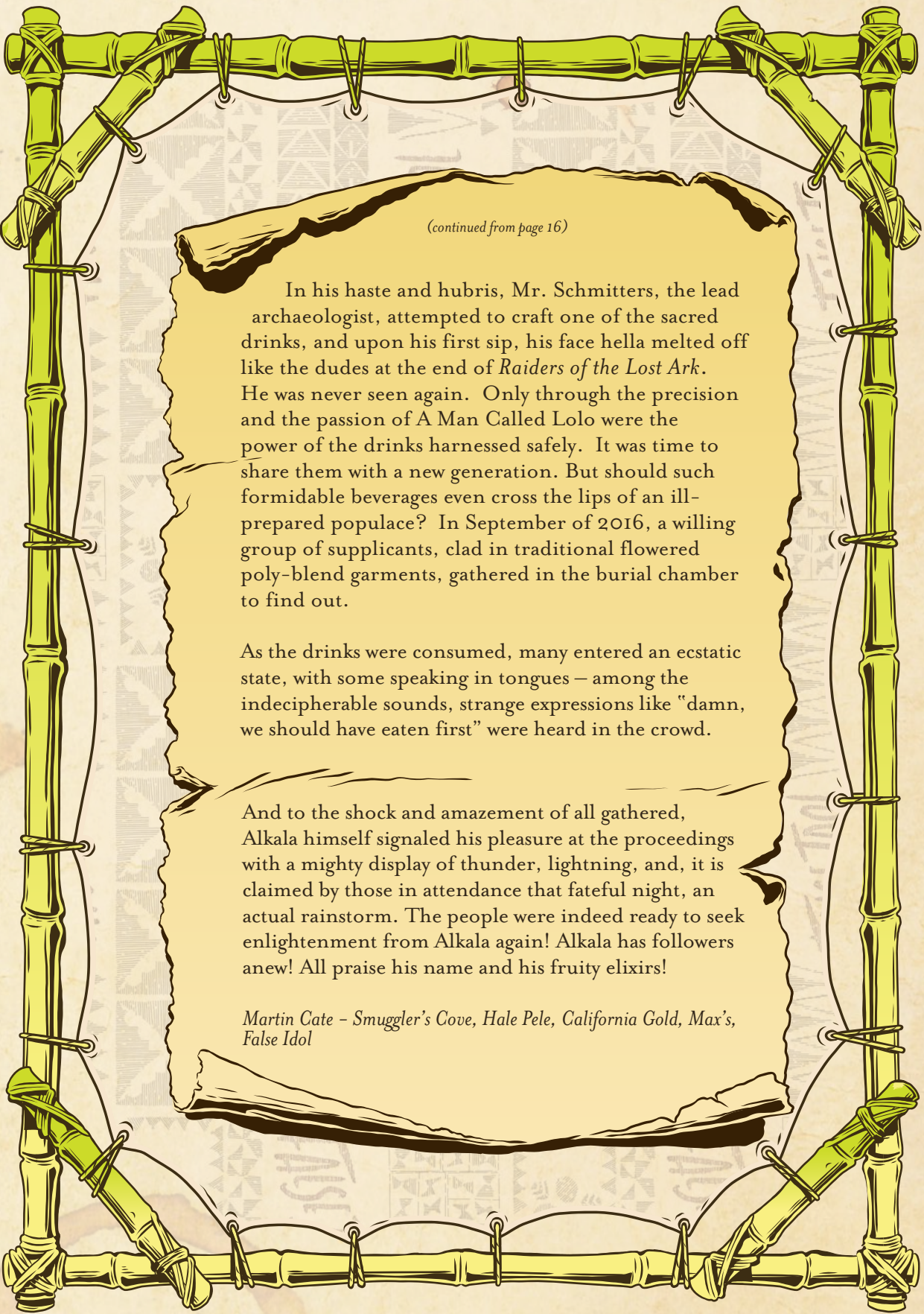
RESERVE CORN 'N OIL

Bringing a bit of traditional Barbados to you with hints of clove and flashings of bitters—the perfect companions to rotating False Idol single barrel rums stirred over clear block ice. As enjoyed by Bajans for more than a century. \$30



RESERVE PLANTER'S PUNCH

This exquisite blend follows the classic formula: one of sour, two of sweet, three of strong, and four of weak. Lime and cane are elevated by the warm allure of all-spice dram, all perfectly balanced with the luxurious depth of blended aged Appleton 21 year rum. \$45



(continued from page 16)

In his haste and hubris, Mr. Schmitters, the lead archaeologist, attempted to craft one of the sacred drinks, and upon his first sip, his face hellia melted off like the dudes at the end of *Raiders of the Lost Ark*. He was never seen again. Only through the precision and the passion of A Man Called Lolo were the power of the drinks harnessed safely. It was time to share them with a new generation. But should such formidable beverages even cross the lips of an ill-prepared populace? In September of 2016, a willing group of supplicants, clad in traditional flowered poly-blend garments, gathered in the burial chamber to find out.

As the drinks were consumed, many entered an ecstatic state, with some speaking in tongues – among the indecipherable sounds, strange expressions like “damn, we should have eaten first” were heard in the crowd.

And to the shock and amazement of all gathered, Alkala himself signaled his pleasure at the proceedings with a mighty display of thunder, lightning, and, it is claimed by those in attendance that fateful night, an actual rainstorm. The people were indeed ready to seek enlightenment from Alkala again! Alkala has followers anew! All praise his name and his fruity elixirs!

Martin Cate - Smuggler's Cove, Hale Pele, California Gold, Max's, False Idol

FAISL IDOL PUNCH BOWLS





LUAU SCORPION

A journey for at least four brave explorers! A sprawling combination of aged rum, London dry gin, brandy, orgeat, and demerara cordial, accompanied by the juice of lime and orange. \$58



ALKALA THE FIERCE

Chai-infused-bourbon meets aged and dark rum, vanilla, pimento dram, and orgeat. Beware the anger of our Idol, Alkala!! For he is merciless when enraged! \$58



MANGO STICKY RICE

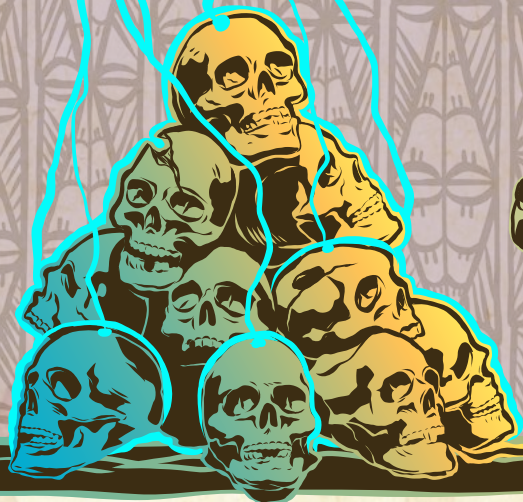
A synthesis of zesty lemon and orange, intertwined with the creamy essence of coconut and succulent mango, elevated by the exotic notes of pandan. Finished with a spirited blend of gin, cachaca, and pisco. \$54

FAKE IDOL PUNCH BOWLS



HALEAKALA

Transport your taste buds to paradise with a tantalizing blend of zesty lime, luscious pineapple, exotic passionfruit, tropical guava, and succulent peach, perfectly balanced with the vibrant spirit of light and dark rum. Share the joy of island flavors in every sip. \$54



FAKE IDOL SAFE HARBOR

X NON ALCOHOLIC X



TROPIC THUNDER

Paradise in a glass. Tangy lime, orange & passionfruit brightened with guava and effervescent seltzer. Dive into the refreshing taste of the tropics, \$9 without the alcohol.



CHI BREEZE

Indulge in a taste of the tropics (sans booze of course). A refreshing blend of juicy pineapple, tangy orange, rich macadamia nut, and creamy coconut. \$9



GINGER SODA

Quench your thirst with this invigorating and flavorful non-alcoholic delight. Zesty lemon, sweet pineapple, fiery ginger, and soothing vanilla, topped with a refreshing hint of mint. \$9

FALSE IDOL THE MERCH

TIKI OBJECTS by BOSKO

Assorted Mugs from past special evening offerings. Inquire, but be warned... these almost always sell out immediately



Shark Barrel \$35



Rocks Glass \$15



Erupting Volcano Barrel \$40



False Idol Totem \$50



Zombie Glass \$15





Souvenir 3 Fold Menu
from the Past \$15

5 Pack Vintage
Matches \$15

MMM Totem Pin \$8

Home Bar Unused
Swizzle Sticks \$5

20 Pack Home Bar
Cocktail Napkins \$10

False Idol Stickers \$5

Coveted False Idol
Tiki Shirt \$50

Apologies, sometimes we sell out of presented items or have new items not yet listed. What is shown above is not always the available colorway... Check with your server.







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