
LIFE

The Essential Tiki Drinks You Need To Try Before The Summer Ends

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**The Macadamia Mai Tai — by Merriman's and Handcrafted Restaurants —
Kauai's North Shore, HI**



VIA MERRIMAN

Made right, the Mai Tai is a perfect cocktail; a balanced symphony of sweet and sour. Rum, orgeat, curaçao, and lime combine to make a drink that is “out of this world” as the Trader Vic’s origin story would have us know. Unfortunately, a lot of us have had a Mai Tai in name only: orange juice, pineapple, and grenadine have their place, but it’s not in this tiki classic. That said, there’s still a place for riffing on a beloved recipe, and Merriman’s produces one hell of a play on the original king of the tiki cocktails.

Jason Vendrell, the Beverage Director of Handcrafted Restaurants has this to say about the mouthwatering Macadamia Mai Tai:

In my opinion, what makes the Monkeypod/Merriman's Mai Tai so special is actually its simplicity. It's fairly similar to the original Trader Vic's recipe, with the crucial addition of honey-lilikoi foam to make it unique. It's a well-balanced drink but is also extremely eye-catching! When a tray full of Mai Tais goes through the room, people always turn their heads and say 'ooh what's that!?' I think it's one of the most photographed cocktails in the world!

Ingredients:

- .1 oz. Old Lahaina Light Rum
- .1 oz. Old Lahaina Dark Rum
- .1/2 oz. macadamia-nut orgeat
- 1/2 oz. Marie Brizard Orange Curaçao
- .3/4 oz. fresh lime juice
- Honey Liliko'i Foam

Ingredients for Honey Liliko'i Foam:

- .1 oz. Old Lahaina Light Rum
- 1/2 oz. honey
- 1 oz. liliko'i purée
- 1 oz. simple syrup
- 1 oz. egg whites
- 1.5 oz. cold water

Directions:

Mix foam ingredients well and put in a nitrous-oxide (NO₂) infuser* to half capacity. Use 4 charges for a liter-sized infuser. (Or blend ingredients on high speed till foamy.) Add lime juice, orgeat, orange curaçao and Old Lahaina Light Rum to mixing glass. Shake with 1 cup cubed ice about 30 seconds and pour into highball glass. Float dark rum. Top with honey-liliko'i foam and garnish with pineapple half-moon.