

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



THE ORIGINAL MAI TAI®

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.

ZOMBIE XX

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



SCORPION XX

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

SAMOAN FOG CUTTER

"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!"



BAHIA XX

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

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

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



PILO PILO



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

SIGNATURE SJC XX



POTTED PARROT XX

"When it's time to go home, the Parrot goes with you." Light rum, curaçao and citrus juices.



NAVY GROG XX

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

E'VILLE AWA XX

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



TROPICAL TAIS

MANGO TAI XX

GUAVA TAI XX

PASSION TAI XX

MAUI TAI XX

... with Pineapple

RUSKY TAI XX

... with Vodka

MENEHUNE JUICE XX

... with light rum

PINKY GONZALEZ XX

... with tequila

KOANA PUFFER 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.



CHI CHI XX

A Piña Colada with vodka and a hint of orange.

LONDON SOUR XX

If you like scotch, this is a different way to enjoy it.



TRADER VIC'S GROG XX

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

COFFEE GROGS

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.

TRADERS TO BE

NO TAI MAI TAI XX

Our classic original adapted to perfection.

PUERTO PINCIPE XX

Creamy pineapple-coconut classic.



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.