

# 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

Served with root chips & pineapple wedges

### 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  
Daikon, 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!

## THE ORIGINAL MAI TAI® 15.49



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 16.49

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



### SCORPION 16.49

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

### 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!"



### BAHIA 14.49

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

### 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".



## PILO PILO

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.



### SINGAPORE SYMPHONY 14.49

A combination of pineapple, passion fruit, fine rums and gin...Add a touch of passion to your life.

### 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!



### NAVY GROG 16.49

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

## TROPICAL TAIS

### 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.



### CHI CHI 14.49

A Piña Colada with vodka and a hint of orange.



### MANGO TAI 15.49

### GUAVA TAI 15.49

### PASSION TAI 15.49

### MAUI TAI 15.49

... with Pineapple

### VODKA TAI 15.49

### MENEHUNE JUICE 15.49

... with light rum

### PINKY GONZALEZ 14.49

... with tequila

## COFFEE GROGS

### KEOKE COFFEE 14.49

A blend of brandy and coffee liqueur topped with heavy cream.

### 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.

### 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.

### NO TAI MAI TAI 11.50

Our classic original adapted to perfection.

### PUERTO PRINCIPE 11.50

Creamy pineapple-coconut classic.



## TRADERS TO BE

### CORAL REEF 11.50

A tropical drink made with strawberries, mango and coconut cream.



### KONA COOLER 11.50

Pineapple, cranberry and orange juice mixed with passion fruit.