



DESSERT

MANGO MERINGUE TART

Yuzu Curd 9

CHOCOLATE KILL-DEVIL'S FOOD CAKE

Bruléed Banana, Caramel Rum Sauce 11

YOGURT PANNA COTTA

Fresh Fruit With Lychee & Hibiscus 11

PEANUT BUTTER & CHOCOLATE CREAM PUFFS

Roasted Peanut, Chocolate Mousse, Dark Chocolate Sauce 9

WARM BROWNIE PUDDING

Toasted Marshmallow & Caramel 10

THE SAMOAN

*Layers of Angel Food, Coconut, Caramel
To Share 19*

A Dressed-Up Swirl

THAI COFFEE SOFT SERVE 6

PINA COLADA SOFT SERVE 6

Zacapa Floater add 3

TEA

Tea blends custom made for The Hurricane Club by The Teaologist 3.75

BLACK GOLDEN-TIPPED ASSAM
GREEN SENCHA
COCONUT CHAI

WHITE SILVER NEEDLE
LEMON-GRASS HOJJICHA
LEMON BASIL MINT

COFFEE

Custom-blended Hawaiian Kona Dark roasted to Viennese style 3.75

CAPPUCCINO 4.50

ESPRESSO 4.50





BY THE GLASS
SIPPING RUMS & TEQUILAS

SIPPING RUMS

EL DORADO 21 YR Guyana 21

Their mother company traces its roots to traders from the Dutch East Indies company.

ORONOCO Brazil 18

Distilled from mountain-grown sugarcane, the result of a 2-decade long experiment.

RHUM J.M. 1994 Martinique 24

After losing to the Brits in the 7 years war, the French gave up all of French Canada to keep Martinique's lucrative sugarcane business.

RON ZACAPA "XO" Guatemala 33

Early bottles came covered in a petate a hand-woven matting made from palm leaves which dates from the Mayan period.

THE HURRICANE CLUB RUM Barbados 16

Custom-blended at Foursquare Rum Distillery of R.L. Seale, the oldest family-owned rum producer on Barbados.

ZAFRA 21 YR Panama 19

A new venture that focuses on blending & aging in bourbon casks.

TEQUILAS

TANTEO JALAPEÑO 15

Tanteo is an ultra-premium collection of flavor-infused 100% Blue Weber Agave Blanco Tequila.

GRAN PATRON PLATINUM 40

Gran Patron is triple distilled then aged to perfection. It is a true connoisseur's silver tequila.

CASA DRAGONES 60

Casa Dragones is 100% Blue Agave Joven Tequila, hand crafted in small batches in Tequila, Mexico. Our entire process is designed with a singular purpose: to deliver tequila so smooth it can only be called sipping tequila.

CABO UNO 25

Cabo Uno Anejo Reserva is aged for 38 months.

GRAN PATRON BURDEOS 90

This tequila is aged in French & American oak barrels for a minimum of 12 months. It is then distilled again before it is raked in vintage Bordeaux Barrels.

