BAR TIKI CWB

Grindz Menu

Kah-Lah Nachos 12
Fresh fried tortilla chips, black beans, pico de gallo, queso fundido, guacamole, sour cream, cilantro.

chicken - 15, *luau pork* - 16.

Coconut Shrimp 14
Made to order, with rum orange glaze.

Ono Tuna Poke 16
Sweet & spicy ahi tuna, seaweed salad, sesame seeds, scallions, taro root chips.

Shrimp Ceviche 13
Fresh lime, cilantro, serrano chile, taro chips, red onion, avocado, mango.

Trio of Empanadas 15
Short rib, chicken, carnitas, chimichurri sauce, jalapeño crema.

Ancho Chile Chicken Quesadilla 12
Black beans, aztec corn, smoked bacon.

Garden Quesadilla 11
Red onions, tri-color peppers, aztec corn, spinach, jack cheese.

add shrimp - 14.

Mojo Chicken Skewers 12
Three marinated chicken thigh skewers with pineapple mojo glaze & Mexican spices.

Hawaiian Flatbread 15
Pineapple, ham, mozzarella cheese, sliced red onion.

Guava BBQ Short Rib Flatbread 17
Braised shredded short rib, caramelized onions, scallions, mozzarella, sesame seeds, kicking mayo aioli.

Pu Pu Platter 24
A combination for sharing! Spring rolls, mojo chicken skewers, and coconut shrimp.

The Legend of Bar Tiki

October of 2021, a crew of tiki enthusiasts and one too many Zombies resulted in a rum-filled shipwreck in the Clearwater Marina. After a bit of exploration and discovery of no traditional tiki bars, they quickly realized something needed to be done.

Our crew decided to share the experience, knowledge, and skills of our craft by honoring legendary tiki cocktails and the bartenders who created them, as well as sharing a bit of our own. Enjoy exploring our renditions of iconic tiki classics and the ongoing evolution of our menu utilizing techniques passed through the ages.

Welcome to Bar Tiki, where we pride ourselves in creating an unforgettable experience exclusive to our rooftop oasis and Tiki Crew ohana. From the bottom of our mugs, Mahalo nui loa!

The Bar Tiki Toast

*May Ku lay down his sword,
May Lono's fruit be sweet,
May Kane's light shine upon you,
and Kanaloa smooth your seas*