

Please note: This example wine list gives a sense of the variety of drinks and cocktails available, however, our drinks list is constantly being updated – drinks listed here may not be available when you visit, and prices are subject to change.

Jetty Bar Drinks



Juices

Refreshing tropical juices to cool down & energize.

All juices are US\$4.50

- ★ Guava
- ★ Lime
- ★ Orange
- ★ Pineapple
- ★ Apple

Soft Drinks

All Soft drinks are US\$3.50

- ★ Coca Cola
- ★ Diet Coke
- ★ Ginger Ale
- ★ Soda Water
- ★ Sprite
- ★ Tonic Water

Mocktails

Unique, refreshing, non-alcoholic mixed drinks

Beat The Heat US\$6.00

Pineapple, Orange, Lime Juice, Grenadine, Soda

Limeade US\$6.00

Fresh Lime Juice, Syrup, Bitter, Soda Water

Diver's Fizz US\$6.00

Fresh Ginger, Lime juice, Syrup, Soda

Fruit Loops US\$6.00

Orange, Cranberry, Apple Juice, Grenadine

House Reef US\$6.00

Coconut Milk, Fresh Milk, Pineapple Juice, Grenadine, Chocolate

Pussy Foot US\$6.00

Apple, Orange, Grapefruit Juice, Grenadine

Virgin Pluto US\$6.00

Pineapple, Orange, Lime, Guava Juice

Lime Mistery US\$6.00

Fresh Lime Juice, Ginger, Lemongrass, Lime Leaves, Lemonade

Beer

Bintang (330ml) US\$4.50

Bir Bintang is the best selling beer in Indonesia and is produced by Multy Bintang, an Indonesian subsidiary of Heineken. The 5% pilsner has a malt and hop flavor. 'Bintang' is the Indonesian word for 'star', hence the red star on the label.

Corona (330ml) US\$6.50

Corona extra is the number-one selling beer in Mexico. This pilsner type beer was first brewed in 1925 by Cervceria Modelo, located in Mexico City. Corona extra has enjoyed remarkable success abroad, especially in the US where it gained immense popularity during the early 1980's. It is currently available in more than 150 countries.

Guinness Foreign Extra (330ml) US\$6.50

Guinness Foreign Extra Stout has a deep, rich and powerful taste and has the highest alcohol content of all Guinness beers. It was originally brewed in Dublin and first exported in 1802 when beer was brewed to a higher alcoholic strength to survive long journeys by sea. Since 1962 it has been brewed throughout Asia, Africa and the Caribbean. Foreign Extra stout now accounts for 40% of Guinness sold throughout the world.

Spirits

Served to your liking – on the rocks, neat, straight up, straight, with water or with a simple mixer

Apertifs..... US\$10.00

Pernod, Campari, Vermouth, Fernet Branca

Brandy/Cognac US\$10.00

Remy Martin VSOP, Beehive 3 Star

Cognac US\$12.00

Martel VSOP, Hennessy XO

Gin..... US\$10.00

Gordon Dry, Bombay Sapphire

Grappa US\$12.00

Di Sangiovese

Liqueurs..... US\$10.00

Baileys, Cointreau, Drambuie, Grand Marnier

Rum US\$10.00

Bacardi, Myers, Malibu

Tequila US\$10.00

Jose Cuervo

Vodka US\$10.00

Smirnoff, Absolut

Vodka (premium) US\$12.00

Belvedere

Whisky US\$10.00

JW Red Label, Jim Beam, Jameson,
JW Black Label, Jack Daniels

Whisky US\$12.00

Chivas Regal

Whisky (Single Malt) US\$12.00

Glenfiddich, Glenmorangie

Aperitif cocktails

Refreshing, before dinner, alcoholic mixed drinks

Americano US\$10.00

Dry Vermouth, Campari, Soda

The cocktail was first served in creator Gaspare Campari's bar, Cafe Campari, in the 1860s. It was originally known as the "Milano-Torino" because of its ingredients: Campari, the bitter liqueur, is from Milan and Cinzano, the vermouth, is from Turin (Torino). In the early 1900s, the Italians noticed a surge of Americans who enjoyed the cocktail. As a compliment to the Americans, the cocktail later became known as the "Americano".

Rob Roy US\$12.00

Scotch Whisky, Dry Vermouth, Bitters

A Rob Roy is a cocktail similar to a Manhattan. The drink is named for the Scottish folk hero Robert Roy MacGregor. The Manhattan is made with any other whiskey, while the Rob Roy is made with Scotch whisky.

Caipirinha US\$10.00

Bacardi, Lime, Brown Sugar

This world famous Brazilian cocktail is both tangy and sweet and best enjoyed with sunshine. Brazil's national cocktail, Caipirinha can be translated to 'little peasant girl' and is also referred to as the cocktail that replaced the malaria shot.

Dirty Martini US\$10.00

Gin, Vermouth, Olive Brine

Over the years, the martini has become one of the most well-known mixed alcoholic beverages. H L Mencken once called the martini "the only American invention as perfect as the sonnet", and E. B. White called it "the elixir of quietude". The "dirty" martini is a version in which olive brine is used in place of, or alongside, vermouth.

Long Island Iced Tea US\$14.00

Gin, Vodka, Tequila, Bacardi, Lime Juice, Triple Sec, Coke

Long Island Iced Tea was first served in the late 1970s by Robert (Rosebud) Butt, a bartender at the Oak Beach Inn, in the Town of Babylon, Long Island, New York. The drink has a much higher alcohol concentration (~28%) than most highballs because of the proportionally small amount of mixer. The cola is just for color.

Kamikaze US\$10.00

Vodka, Triple Sec, Fresh Lime Juice

The drink's name is definitely Japanese in origin, or so it is written. The Kamikaze is rumored to have originated in Japan during the American occupation at a bar on Yokosuka base near Tokyo.

Negroni US\$10.00

Gin, Campari, Rosso Vermouth

This signature Campari cocktail has been an international favorite for more than a century. It was invented in the early 1900s by a Florentine aristocrat, Count Camillo Negroni. The count asked a bartender to add some bite to his preferred cocktail, the Americano. With an addition of gin, an instant classic was conceived, and the Negroni became the Count's new favorite.

Sidcar US\$10.00

Brandy, Cointreau, Fresh Lime Juice

The exact origin of the Sidecar is unclear, but it is thought to have been invented around the end of World War I in either London or Paris. The first recipes for the Sidecar appear in 1922.

Margarita US\$10.00

Tequila, Triple Sec, Lime Juice

Margarita is the Latin word for pearl and the Spanish word for daisy. There are many stories about who invented the margarita and why – all hail from the late 1930s to the 1940s. The margarita cocktail was the "Drink of the Month" in Esquire magazine, December 1953.

Midori Illusion..... US\$10.00

Midori, Cointreau, Vodka, Lime Juice

The Midori Illusion is the creation of the Midori company itself, as the cocktail is made with Midori melon liqueur. Said to be the quintessential Australian cocktail, with the refreshing combinations of lime, this drink can be enjoyed anywhere the sunshine is strong.

Piña Colada US\$12.00

Bacardi, Malibu, Coconut Cream, Pineapple Juice

The piña colada is known as the official beverage of Puerto Rico. Though, the earliest reference to a drink called a piña colada containing rum, coconut cream and pineapple juice, occurred in the April 16, 1950, edition of the New York Times: 'Drinks in the West Indies range from Martinique's famous rum punch to Cuba's pina colada (rum, pineapple and coconut milk).'

Planters Punch US\$10.00

Myers, Cointreau, Bacardi, Angostura, Pineapple, Orange & Lime Juice

This recipe I give to thee, Dear brother in the heat. Take two of sour (lime let it be) To one and a half of sweet, Of Old Jamaica pour three strong, And add four parts of weak. Then mix and drink. I do no wrong – I know whereof I speak.

Singapore Sling US\$12.00

Gin, Cherry Brandy, Cointreau, Benedictine, Grenadine, Soda

The Singapore Sling is a cocktail that was invented by Ngiam Tong Boon for the Raffles Hotel in Singapore sometime between 1910 and 1915.

Zombie US\$14.00

Bacardi, Almond Liqueur, Triple Sec, Myers, Orange, Pineapple Juice & Lime Juice

The Zombie is an exceptionally strong cocktail made of fruit juices, liqueurs, and various rums, so named for its perceived effects upon the drinker. It first appeared in the late 1930s, invented by Donn Beach (formerly Ernest Raymond Beaumont-Gannt) of Hollywood's Don the Beachcomber restaurant. For many years the Don the Beachcomber restaurants limited their customers to two Zombies apiece.

Blue Hawaiian US\$10.00

Blue Curacao, Bacardi, Pineapple Juice, Coconut Cream

Blue Curacao is a sweet blue liqueur, distilled and flavored from the dried peel of bitter oranges. It can also contain distillates of lemons and curacao fruit, sugar and wine. This is what gives this cocktail its vibrant and exotic color.

Jetty 2005 US\$12.00

Vodka, Bacardi, Cherry Brandy, Cointreau, Orange and Cranberry Juice

This intensely fruity cocktail was the delightful creation of our esteemed bartender Muji. This drink was mixed to commemorate the beginning of operation for the Jetty Bar in November 2005

Harvey Wallbanger US\$12.00

Vodka, Galliano, Orange Juice

The Harvey Wallbanger was invented in 1952 by three-times world champion mixologist Donato 'Duke' Antone, the brother-in-law of New York state senator Carlo Lanzillotti.

Tequila Sunrise US\$10.00

Tequila, Orange Juice, Grenadine

Originally served at the Arizona Biltmore, the cocktail is named for the way it looks after it has been poured into a glass. The denser ingredients (cassis or grenadine) settle, creating variations in color that mimics a sunrise. The drink's name was popularized in the 1973 Eagles single "Tequila Sunrise" and in the 1988 Mel Gibson/Michelle Pfeiffer film also titled Tequila Sunrise.

After dinner cocktails

The perfect end to a great meal

Angel's Ocean US\$12.00

Vodka, Frangelico, Milk, Kahlua

The arrival of the liqueur Frangelico to the Wakatobi liquor cabinet inspired the creation of this creamy cocktail. Frangelico is a hazelnut and herb flavored liqueur, adding a delicious twist to the mix of the traditional "White Russian". The name comes from "Angel" in Frangelico and having been mixed first at the Jetty Bar, 'Ocean' was appropriately added to the title.

Bahama Mama US\$12.00

Bacardi, Myers, Malibu, Kahlua, Pineapple Juice

The Bahama Mama cocktail is one of the most popular beach drinks around. If your poison is rum, then this is a must try for you. It doesn't get much better than lounging on the beach with a Bahama Mama.

Eclipse US\$10.00

Midori, Blue Curacao, Pineapple & Orange Juice

This cocktail is based on a recipe from Bali Moon, which is a popular liqueur in Bali. The original recipe calls for Bali Moon Melon liqueur but has just as delightfully been replaced with Midori Melon Liqueur. The fruit juices are refreshing and the festive colors of this cocktail make it a fun drink for any island getaway.

Grasshopper US\$10.00

Crème De Menthe, Crème De Cacao, Cream

A grasshopper is a sweet, mint-flavored, after-dinner drink. The name of the drink is derived from its green color which is provided by the Crème de Menthe.

Rusty Nail US\$12.00

Drambuie, Scotch

A Rusty Nail is a cocktail made by mixing Drambuie and Scotch. Many prefer less Drambuie to decrease the sweetness. It has a fairly biting and hot taste that is counterbalanced with the honeyed, herbal overtones of the Drambuie

Screaming Orgasm US\$12.00

Vodka, Amaretto, Kahlua, Baileys

This tasty creamy drink is delicious as an after dinner option. As this alcohol cocktail goes down particularly easily, be careful you don't wind up with a screaming headache.

White Russian US\$12.00

Kahlua, Vodka, Milk

The drink is not traditionally Russian, but is so named due to vodka being the primary ingredient. The "White Russians" were an anti-Bolshevik group from the Russian Civil War.