

Grab an [accessible menu](#).

RED'S RUMS

The Frog's favorites.
Yes, all of them.

ENGLISH-STYLE RUM

From the former British colonies, traditionally distilled from molasses in pot stills and aged in oak casks.

Appleton 12 Year Jamaica

Appleton Estate Jamaica

Bumbu Barbados

Chairman's Forgotten Cask Saint Lucia

Dos Maderas 5+3 Guyana, Barbados, Spain

El Dorado 12 Year Guyana

Myers's Dark Jamaica

Plantation XO Barbados

Pyrat XO Reserve Guyana

Smith & Cross Navy Strength Jamaica

FRENCH-STYLE RHUM

Also known as "rhum agricole," produced on French-speaking Caribbean islands from fresh-pressed sugar cane using a column still.

Clement VSOP Martinique

Starr 7 Year Mauritius

Starr Mauritius

AMERICAN-STYLE RUM

Because variety is the sugar of life.

Bayou Reserve Louisiana

Cape Fear North Carolina

Papa's Pilar Florida



SPANISH-STYLE RON

Originating on former Spanish colonies, these are distilled from molasses, typically lighter-bodied with a refined taste.

Bacardi Gran Reserva Limitada Puerto Rico

Bacardi Diez Puerto Rico

Bacardi Ocho Puerto Rico

Bacardi Superior Puerto Rico

Brugal 1888 Dominican Republic

Brugal Añejo Dominican Republic

Cruzan Black Strap St. Croix

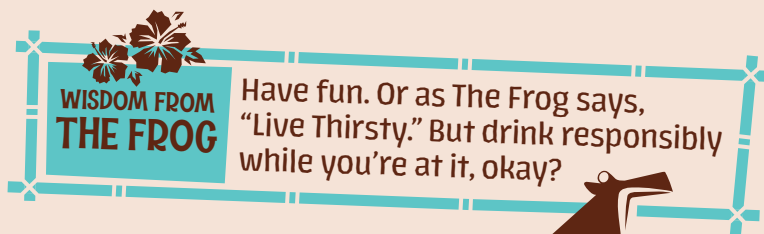
Flor de Caña 25 Year Nicaragua

Flor de Caña 18 Year Nicaragua

Flor de Caña 4 Year Nicaragua

Matusalem Gran Reserva 18 Year Dominican Republic

Zaya Trinidad



Have fun. Or as The Frog says, "Live Thirsty." But drink responsibly while you're at it, okay?



DRAFTS

Wisdom from The Frog: if the pint's full, you've got stories to tell.

TikiFrog Ale

Get tiki-fied with this thirst-quenching tropical beer, flavored with tangy pineapple and sweet coconut.



ThirstyFrog Red

The beer that started it all. Light, yet bold. Clean, yet frothy. The perfect partner for that story you're about to tell.



ThirstyFrog Caribbean Wheat

Orange-infused, as sunny as The Frog's favorite Caribbean hangouts



ThirstyFrog Hard Seltzer

Refreshingly perfect for poolside fun and balmy tropical nights.

Choose your flavor

- Frog Grog
- Hibiscus Lime
- Pineapple
- Mango



TIKI COCKTAILS

These drinks will transport you to a tropical paradise of leis and hula girls.

PAU HANA!

Pau Hana means “the time after work,” which happens to be all the time on a Carnival vacation. Refreshingly sweet with Myers’s Dark Rum, Frog Grog, Angostura Bitters and Hibiscus Syrup.

WIKIWIKI

Fun to say, even more fun to drink, with Bacardi Ocho Rum, 1800 Silver Tequila, Passion Fruit Syrup, fresh Lime Juice and Cinnamon Syrup.

MAI TAI

Trader Vic’s 1944 classic, a blend of Appleton Estate Rum, Clement VSOP Rhum, Orange Curacao, Orgeat and fresh Lime Juice.

NAVY GROG

You’re on a ship, after all. El Dorado 12 Year Rum, Appleton Estate Rum, Bacardi Superior Rum, Honey Syrup, Lime Juice, Grapefruit Juice and Club Soda.

RUM ~~RUNNER~~ JUMPER

Get hoppin’ with a mix of Starr Rum, Myers’s Dark Rum, Banana Puree, Orange Juice, Pineapple Juice, Angostura Bitters and Grenadine.

PIÑA COLADA

As tropical as it gets. A frozen blend of Bacardi Ocho Rum, Bacardi Superior Rum, Pineapple Juice and Cream of Coconut.

SHARK TOOTH

This cocktail has bite! Bumbu Rum, Appleton Estate Rum, Cherry Heering, Maraschino Liqueur, Lime Juice, Pineapple Juice and Simple Syrup.

ZOMBIE

The infamous 1934 classic created by the legendary Don the Beachcomber. Bacardi Superior, Myers’s Dark Rum, Smith & Cross Navy Strength Rum, Falernum, Grenadine and Don’s Mix. It’ll awaken the dead!

TROPICAL MULE

The Frog loves all animals. Malibu Coconut Rum, Banana Liqueur, fresh Lime Juice and Ginger Beer.

TAHITIAN KISS

Red’s Polynesian twist on a Kiss on the Lips. A frozen libation of Mango Puree, Peach Schnapps and Hibiscus Syrup.

THREE DOTS & A DASH ***_

Order in English, in Morse code or in frog croaks. A victorious blend of Clement VSOP Rhum, Bacardi Ocho Rum, Lime Juice, Orange Juice, Honey Syrup, Velvet Falernum, St. Elizabeth Allspice Dram and Angostura Bitters.

JET PILOT

Prepare for takeoff. Appleton Estate Rum, Smith & Cross Navy Strength Rum, Grapefruit Juice, Lime Juice, Cinnamon Syrup, Falernum, Pernod and Angostura Bitters.

BLUE HAWAIIAN

Reminds Red of a certain reptilian friend of his. Starr Rum, Blue Curacao, Cream of Coconut and Pineapple Juice.

HULA GIRL

Sway those hips for a frozen tropical treat of Flor de Caña 4 Year Rum, Chambord, Beso del Sol Sangria and Lemonade.

SINGAPORE SLING

The 1936 classic from the Raffles Hotel in Singapore, with Bombay Gin, Cherry Heering, Benedictine, Lime Juice, Angostura Bitters and Club Soda.

SCORPION

All flavor, no sting. Flor de Caña 4 Year Rum, Bombay Gin, Brandy, Orgeat, Orange Juice and Lemon Juice.

JUNGLE BIRD

Cruzan Blackstrap Rum, Campari, Lime Juice, Simple Syrup and Pineapple Juice. Hold the feathers, please.



ZERO-PROOF

All of the flavor, none of the booze.

FROG GROG

The Frog’s secret blend of tropical fruit juices. He won’t even tell us what’s in it.

MERMAID

Pink, bubbly and sweet, a mix of Hibiscus Syrup and Sierra Mist.

SMOOTH SEAS

Guaranteed not to get you seasick. Ginger Beer and Frog Grog.



HE WASN’T ALWAYS RED. BUT HE’S ALWAYS BEEN THIRSTY.

Red’s been traveling the world, gathering the best recipes to bring aboard to his Carnival hangouts. His latest journey took him to the remote South Pacific, where he learned how to have tiki’d fun. As a rum expert and tropical amphibian himself, Red fit right in. He was inspired to create Carnival’s very first Tiki bar while under the influence of boozy cocktails and exotic tropical fruits.