



KōNōKō
A JAMAICAN EXPERIENCE

Kocktail Menu



MOCKTAIL MENU AVAILABLE

Please exercise discretion when making your drink selection as we do not accept returns or discounts on house-curated cocktail. If you are unsatisfied with a drink selection, our mixologist can customize it to meet your preference (additional charges may be applicable).

SIGNATURE KOCKTAILS

Kōnōkō Rhum Punch \$16

J. Wray & Nephew Rum | Pineapple | Guava

A St. Ann Sunset \$16

Captain Morgan Spiced Rum | Passion Fruit | Pineapple

The B. Marley \$16

Myers's Dark Rum | Coconut Rum | Pineapple

Island Gyal \$16

Pineapple Rum | Nutmeg | Cream of Coconut | Passion Fruit

Kōkō Chanel \$17

Absolut Vodka | Guava | Citrus | GM's Favorite!

One Love! \$18

Captain Morgan White Rum | Pineapple | Melon | Grenadine | Layered cocktail. For strong cocktail lovers!

GingerRITA Marley \$20

El Jimador Blanco Tequila | Fresh Ginger and Pineapple. For ginger lovers!

In Konok'Old Fashioned \$20

Crafted Blend of Appleton Rum | Smoky Notes, and Pineapple

Hennytime \$18

Hennessy V.S | Pineapple | Bitters

The Private Flight Sampler \$120

The perfect way to elevate group experiences of three or more! Twelve samples of our signature house cocktails uniquely crafted in a flight. Crafted with two of each signature cocktail: Kōnōkō Rhum Punch, GingerRITA Marley, The B. Marley, Island Gyal, Kōkō Chanel, and A St. Ann Sunset.

BEER \$7

BOTTLED BEER

Red Stripe
Heineken
Guinness Stout
Corona Extra

DRAFT BEER

Blue Moon
IPA Loose Cannon
Konoko Lager
Modelo
Pineapple Cider

WINE & BUBBLES

\$11 by the glass | \$40 by the bottle

WHITES

Icardi D'Asti, Moscato, Italy
The Atom, Chardonnay, California
Dawn Chorus. Sauvignon Blanc, New Zealand

REDS

The Atom, Cabernet Sauvignon, California
Silver Creek, Merlot, California
Terrazas Altos, Malbec, Argentina
Notebook, Red Blend, Washington

ROSÉ

Biutiful Rosé, Spain
The Beach by Whispering Angel, France \$14 BTG

BUBBLES

Cielo Prosecco, Italy
white fruit, on the palate Granny Smith apples and white peaches
Chandon Garden Spritz \$14 BTG
a delicious blend of Chandon sparkling wine and handmade orange bitters. The perfect summer Aperitif!

CHAMPAGNE

Moët Impérial Brut, Champagne, France BTG/BTB \$20/\$90

RHUM BAR SPIRITS

RUMS

Appleton, J. Wray & Nephew, Myers's Dark Rum, Bumbu, Ron Centenario, Plantation, Captain Morgan, Malibu

TEQUILA

Don Julio, Casamigos, Patrón, El Jimador, Clase Azul

VODKA

Grey Goose, Ketel One®, Tito's Handmade Vodka

WHISKEY

Sagamore Rye, Bulleit, Woodford Reserve, Maker's Mark®, Jameson, Crown Royal

COGNAC

Hennessy, Hennessy V.S.O.P, D'ussé, Rémy Martin

SCOTCH

Johnnie Walker Red Label, Johnnie Walker Black Label



HAPPY HOUR MON-FRI

11:30AM TO 2PM

4PM TO 7PM

Bar service requires a pre-authorization hold against a major credit card. Although we release holds immediately upon payment of your tab, bank timing is beyond our control. Those without a card, may resolve tabs as each round is served. We reserve the right to ID all patrons purchasing alcohol. To support our front-line-service staff there is a minimum 18% gratuity added on all checks and minimum 20% for parties of 8 or more.

