

# SF WEEKLY

## Dining

Castro / Events

### TONIGHT!: Blackbird Goes Tiki

Posted By The Dapper Diner on Mon, Jun 8, 2015 at 10:01 AM



Blackbird Bar

The Forbidden Shake made with Cana Brava and Diplomatico rums gets the black rice horchata treatment at Blackbird tonight.

Call it June Gloom, San Francisco Summer, or Thank-God-it's-not-90-degrees-and-humid, but residents of the city are getting ready to usher in the official start of the summer season on the 21st by making sure all their sweaters, scarves, and jackets are cleaned and ready. Add having tiki cocktails to that list, because **Blackbird Bar** is hosting a tiki night this evening starting at 8 p.m. and going until close.

And sure, temperatures are getting pretty high today, but at least it's not humid!

While San Francisco has a variety of full-time tiki bars, ranging from those offering sickly sweet drinks to those with balanced, knock-you-on-your-ass drinks, few off the latter with drinks for only \$10 each. Partnering with distillers **The 86 Co.**, the bartenders at Blackbird have taken the company's Panama made Cana Brava rum and put together neo-tiki cocktails to showcase the rum's flavor. Drinks will include the following:

**Forbidden Shake:** Cana Brava and Diplomatico Reserva rums, Clement Coco, black rice horchata, coconut milk, lime, and salt

**Improved Piña Colada:** Grilled pineapple, vanilla, cinnamon infused Cana Brava rum, fresh pressed pineapple juice, coconut crème, and coconut milk

**Ape Do Good:** Cana Brava rum, fresh banana, Giffard Banane du Brasil, peanut butter, cereal infused almond milk, and burnt sugar

**Daiquiri Time Out (DTO):** Cana Brava rum, lime, and burnt sugar

**Samoan Fog Cutter:** Lemon, orange juice, orgeat, brandy, gin, Cana Brava rum, and sherry

**Ancient Mariner:** Lime, grapefruit, simple syrup, Allspice, and Cana Brava rum

**Jamoca:** Cana Brava rum, lime, coffee syrup, and cold brew coffee

**Hurricane Buster:** Cana Brava rum, Calvados, Curacao, guava, and lime

**Blackbird Bar**, 2124 Market St., 415-503-0630.