

# Three Dots and a Dash

## EXPERIENCE

With a secret alleyway entrance, Three Dots and a Dash is an award-winning speakeasy-style take on the traditional island bar—ready to transport you to the glamorous bygone eras of Trader Vic, Stephen Crane and Don the Beachcomber. Descend underground to discover a subterranean hideaway filled with Polynesian artifacts—colorful globe lights slung in fishing net, bamboo accents and a thatched grass hut—and tropical spirits, where our mixologists serve a menu of nearly two dozen classic, modern and original tropical cocktails in whimsical ceramic mugs brimming with elaborate garnishes, smoke and fire.

## BEVERAGE

Both classic and original tropical recipes are featured on the cocktail menu, named one of The World's 50 Best Bars by Drinks International. Led by Beverage Director, Kevin Beary, the menu includes the *Trader Vic Mai Tai* (aged Jamaican rum, 55° Martinique rum agricole blanc, dry curacao, lime, almond orgeat, overproof float), the namesake drink *Three Dots and a Dash* (aged Martinique rum agricole, aged Guyana rum, lime, orange, falernum, allspice), a classic *Painkiller* (Caribbean rum blend, tangerine, pineapple, coconut), as well as a number of non-alcoholic options.

Large-format group options are also an options are also available, including the *Sippopotamus* (blanco tequila, Venetian aperitivo, passionfruit, pineapple, lime) for 2-3 people and *Bali Bali* (Caribbean rum blend, London dry gin, x.o. armagnac, lime, pineapple, tangerine, passionfruit, falernum) for 3-4 people.

## CUISINE

A menu of Polynesian-inspired island classics—think *Coconut Shrimp*, *Thai Fried Chicken* and *Pu Pu Platter* with an assortment of a half-dozen tasty treasures—perfectly complements these high-octane tropical cocktails..

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