

GUYANA

EL DORADO 8 YEARS OLD CASK AGED

\$ 6.50

A COMPLEX FUSION OF A FULL FLAVORED, HEAVY BODIED RUM WITH LIGHT TO MEDIUM RUMS AGED IN BOURBON OAK CASKS. ITS NOSE, HINTS OF TOBACCO MIXED WITH CARAMEL TOFFEE, LIGHT AROMAS OF DRIED STONE FRUITS & FLAMBÉED BANANA. SMOOTH WITH A SOFT AND FAINTLY SWEET MOUTH-FEEL WITH TRACES OF OAK AND BUTTERSCOTCH.

EL DORADO 15 YEARS, SPECIAL RESERVE

\$ 9.50

VIEWS BY MANY AS A FINE, COGNAC-LIKE RUM WITH THE MOST INTRIGUING, COMPLEX CHARACTER IN ITS CLASS. THE COMBINATION OF SELECTED AGED RUMS SOME AS OLD AS 25 YEARS MAKE FOR A FULL NOSE PACKED WITH DARK COFFEE, CANDIED ORANGE, ALMONDS, DARK CHOCOLATE, PEPPER AND RICH VANILLA. A BEAUTIFUL PALATE WITH FLAVORS OF GRILLED TROPICAL FRUIT WITH A SMOOTH OAKY SPICE. PERFECT FOR SLOW SIPPING.

JAMAICA

APPLETON ESTATE SIGNATURE BLEND

\$ 6.00

A FULL-BODIED, MEDIUM-SWEET RUM. A DELICIOUS BLEND OF 15 AGED GOLDEN RUMS WITH A WARM HONEY COLOR, A LUSH, FRUITY AROMA, AND A RICH TASTE. IT'S FOR EVERYONE AND EVERY DAY, AND IT'S THE PERFECT WAY TO MAKE 'JUST ANOTHER DAY' FEEL SPECIAL.

THE NETHERLANDS

FLYING DUTCHMAN DARK RUM NO. 3.

\$ 7.50

FROM AN ARTISANAL DISTILLERY IN THE NETHERLANDS THAT PRODUCES A PRODIGIOUS NUMBER OF DIFFERENT SPIRITS, INCLUDING GENEVER, WHISKEY, RUM, AND LIQUEURS. THIS RUM IS TRIPLE DISTILLED, THEN AGED FOR A MINIMUM OF THREE YEAR IN OLOROSSO SHERRY, PX CASKS AND NEW AMERICAN OAK. THE TASTE IS SUBLIME - IT REMINDS ME STRONGLY OF COGNAC. NOT OVERLY SWEET, THIS IS A FANTASTIC SIPPER.

NICARAGUA

FLOR DE CAÑA CENTENARIO 18

\$ 6.50

A STUNNING AMBER & FULL-BODIED RUM, WITH A RICH COMPLEXITY OF FLAVORS AND A SMOOTH FINISH THAT STAYS WITH YOU, LONG AFTER THE SWALLOW. A RICH ENTRY LEADS TO A VISCOUS, DRYISH, FULL-BODIED PALATE WITH DARK CHOCOLATE, CARAMEL, ROASTED NUTS, AND BROWN SPICE FLAVORS. FINISHES WITH A LONG, CHARRED OAK, VANILLA, AND BURNT NUT FADE

US VIRGIN ISLANDS

CAPTAIN MORGAN PRIVATE STOCK

\$ 6.50

CAPTAIN MORGAN PRIVATE STOCK IS MADE FROM THE FINEST OF CAPTAIN MORGAN'S RESERVES, MARRIED WITH A RICHER BLEND OF MELLOW ISLAND SPICES. AGED IN OAK FOR AT LEAST 2 YEARS THE RICH, DARK AND FULL-BODIED BLEND HAS HINTS OF ISLAND SPICES WITH A SMOOTH TEXTURE. IT'S PERFECT FOR SIPPING AND SAVORING ON THE ROCKS WITH A TWIST OF LIME.

VENEZUELA

CACIQUE 500

\$ 6.50

THIS "CHIEF OF THE TRIBE" HAS A RICH DARK BRONZE COLOR AFTER BEING IN COPPER DISTILLATION STILL AND AGED FOR ABOUT EIGHT YEARS IN AMERICAN WHITE OAK BARRELS. IT HAS A COMPLEX AROMA OF TOFFEE AND SWEET VANILLA; AND ON THE TONGUE A THICK AND VISCOUS BODY WITH SWEET, MORE TOFFEE, AND AN ALMOST TEQUILA-LIKE ZING.

RON PAMPERO ANIVERSARIO RESERVA EXCLUSIVA

\$ 6.00

AGED IN OAK CASKS, THIS IS A BLEND OF RUMS AGED FROM 2 YEARS TO 8 YEARS AND HAS A DARK, MAHOGANY COLOR. THE NOSE IS FULL AND RICH. NOTES OF COCOA ARE DOMINANT AT THE FRONT, WITH A TOUCH OF VANILLA. IN THE BACK, HINTS OF TOFFEE AND A VERY SLIGHT HINT OF LEATHER. THE SPIRIT IS LIGHT AND WARM ON THE TONGUE. IT IS SMOOTH ON THE ENTRY AND FINISH. THE COCOA IN THE NOSE IS THE FIRST FLAVOR, FOLLOWED BY A LIGHT VANILLA RIDING ON TOP, A HINT OF LEATHER AND A SLIGHT WOODINESS. THE FINISH IS BUTTERY WITH SMOKEY NOTES AT THE BACK.

DIPLOMÁTICO RESERVA EXCLUSIVA

\$ 6.00

AN ELEGANT AND COMPLEX RUM, FROM THE PUREST OF SUGAR CANE HONEYS. DISTILLED IN ANCIENT COPPER POT STILL AND AGED IN SMALL OAK CASKS FOR UP TO TWELVE YEARS. IT'S AMBER COLOR AND COMPLEX, CHARACTERFUL TASTE WITH NOTES OF MAPLE SYRUP, ORANGE PEEL, BROWN SUGAR AND LIQUORICE WITH THE SWEET TOFFEE FUDGE MOUTH FEEL AND SEDUCTIVE AND ELEGANT FINISH MAKE IT A GREAT SIPPING RUM.

SANTA TERESA 1706

\$ 7.50

SANTA TERESA 1796 RON ANTIGUO SOLERA IS AGED IN FRENCH LIMOUSIN OAK SOLERA SYSTEM. PARTS ARE AGED MORE THAN FIFTEEN YEARS, RESULTING IN A MATURE AND DECADENT SPIRIT. AROMAS OF CARAMEL, HONEY, WALNUT, OAK; AND ON THE PALATE TOFFEE, MOCHA, AND COCONUT. THE FINISH IS LONG AND COMPLEX, EVOLVING THROUGH BROWN SUGAR, TROPICAL FRUIT, AND CHOCOLATE. TO BE ENJOYED NEAT OR ON THE ROCKS.

UNIQUE MIXING RUMS

BONAIRE

OUR FAVORITE ROM RINCON



\$ 5.50

FROM THE ARTISAN CADUSHY DISTILLERY ON BONAIRE THAT PRODUCES A PRODIGIOUS NUMBER OF DIFFERENT SPIRITS, INCLUDING THE FAMOUS CADUSHY CACTUS LIQUEUR, CARIBBEAN WHISKEY AND CACTUS VODKA. ROM RINCON IS SPICED IN THE CLASSIC CARIBBEAN TRADITION. THIS SMOOTH AND FULL-BODIED RUM IS SPICED WITH BONAIREAN WILD BASIL 'YERBA DI HOLE'. PRODUCED IN SMALL BATCHES BY THE MASTER DISTILLER AND AGED IN FRENCH OAK BARRELS, HE CREATES A RUM WORTHY OF THE NAME OF THE CAPITAL OF BONAIRE 'ROM RINCON'.

BARBADOS

MOUNT GAY ECLIPSE

\$ 6.00

FOR MANY RUM AFICIONADOS ECLIPSE BY MASTER BLENDER ALLEN SMITH IS THE REFERENCE BY WHICH ALL RUM SHOULD BE MEASURED. ECLIPSE HAS A BRILLIANT GOLDEN AMBER COLOR AND A LUXURIOUSLY COMPLEX AROMA OF DISTINCTIVE FLORAL AND FRUITY NOTES OF APRICOT AND BANANA, WITH HINTS OF VANILLA. ALSO A SUBTLE SMOKINESS IMPARTED BY THE TOASTED KENTUCKY OAK BARRELS IN WHICH THE RUM IS AGED WHICH MAKES FOR A WARM, MEDIUM BODY WITH A BRIGHT FINISH.

MALIBU ORIGINAL

\$ 6.00

NOTHING BEATS AN ORIGINAL AND MALIBU IS NOT ONLY AN ORIGINAL, IT IS THE WORLD'S BEST-SELLING CARIBBEAN RUM WITH NATURAL COCONUT FLAVOR. EXCELLENT FOR MIXING WITH JUICES AND COKE OR IN A COCKTAIL. THE TASTE IS SUNSHINE IN A BOTTLE - SMOOTH, FRESH COCONUT FLAVOR WITH A SWEET FINISH - PERFECT FOR BRINGING THE SUN-KISSED ISLAND TO YOU ANYTIME.

YOU ARE HERE