

JAMAICA

MYERS'S ORIGINAL DARK RUM

DISTILLATION IN TRADITIONAL POT STILLS AND MATURATION IN WHITE OAK BARRELS. LOVELY FRESH SCENTS OF PEPPERMINT CANDY AND FRESH LIQUORICE. THE PALATE IS MEDIUM WEIGHT, OFF DRY AND CLEAN FINISHING WITH SWEETER NOTES OF TOBACCO, ANISE. ENJOY ON ITS OWN OR MIXED AND OF COURSE TO TOP OF THE PERFECT RUM RUNNER.

\$ 6.00

NICARAGUA

FLOR DE CAÑA AÑEJO ORO 4

GOLDEN-AMBER, MEDIUM-BODIED WITH A VANILLA BOUQUET. FLOR DE CAÑA AÑEJO ORO 4 IS EXCELLENT WITH SODA AND COLAS, AND A PERFECT MATCH FOR PUNCHES AND LIGHT COCKTAILS. A SOFT ENTRY LEADS TO A ROUND, DRY, MEDIUM-BODIED PALATE WITH CARAMEL, SUGAR CANE, AND PEPPERY SPICE FLAVORS. FINISHES WITH A DASH OF TOASTED COCONUT SHAVINGS AND PEPPER. VERY CLEAN AND PURE

\$ 5.50

DOMINICAN REPUBLIC

BRUGAL ANEJO

CAREFULLY MATURED FOR UP TO FIVE YEARS IN SPECIFICALLY SELECTED EX-BOURBON AMERICAN OAK CASKS. THE RUM IS CLEAN, DRY, BALANCED AND UNMISTAKABLY MATURE. A SMOOTH YET INTENSE FLAVOR THAT IS CRAFTED FOR BALANCE. THE WARM AND WELCOMING AMBER TONES HAVE A LIGHT AND WOODY AROMA WITH JUST A WHISPER OF CHOCOLATE. A BUTTERY TEXTURE AND CARAMEL TINGLE ON THE TONGUE. IT IS PERFECT FOR TRADITIONAL RUM-BASED DRINKS.

\$ 6.00

PUERTO RICO

BACARDI SUPERIOR

WITH DISTINCTIVE VANILLA AND ALMOND NOTES THAT ARE DEVELOPED IN WHITE OAK BARRELS AND SHAPED THROUGH A SECRET BLEND OF CHARCOAL FOR A DISTINCTIVE SMOOTHNESS MAKE IT IDEAL FOR MIXING.

\$ 6.00

BACARDI LIMON

FLAVORED WITH THE ESSENCES OF THE ROYAL FAMILY OF CITRUS; GRAPEFRUIT, LIME AND LEMON

\$ 6.00

BACARDI ELIXER

A POWERFUL AND INTENSE SUGAR TOAST AROMA. THIS RUM HAS A SWEET TASTE AND FULL OF CHARACTER, SOMETHING THAT COMES FROM SUGAR CANE TOAST. IT WAS CREATED BY DON FACUNDO IN 1862. THE MOST POPULAR WAY TO DRINK IT IS WITH COLA WITH PLENTY OF ICE IN A GLASS, THEN POUR SOME RUM AND COMPLETED WITH COLA AND LIME SLICES. IT ALSO PAIRS GREAT WITH SWEETS, DESSERTS AND COFFEE

\$ 6.00

US VIRGEN ISLANDS

CAPTAIN MORGAN ORIGINAL SPICED

A SECRET RECIPE OF ADVENTUROUS SPICE & NATURAL FLAVORS, AGED IN CHARRED WHITE OAK BARRELS TO CREATE A TASTE WITH NOTES OF RICH NATURAL VANILLA, BROWN SUGAR, DRIED FRUIT, WARMING SPICES WITH HINTS OF OAK COME TOGETHER TO CREATE A PERFECTLY BALANCED SPIRIT WITH A SMOOTH FINISH. FOR A SMOOTH AND REFRESHING TASTING DRINK, CAPTAIN MORGAN ORIGINAL SPICED IS BEST SERVED OVER ICE, WITH COLA AND A SLICE OF LIME.

\$ 6.00

YOU ARE HERE



ASK YOUR BARTENDER OR WAITER FOR OUR
"OF THE MENU BOTTLES" OR FAVORITE RUM SPECIALTY

AGED & RESERVE RUMS

"ALWAYS DO SOBER WHAT YOU SAID YOU'D DO DRUNK. THAT WILL TEACH YOU TO KEEP YOUR MOUTH SHUT."
ERNEST HEMINGWAY

BONAIRE

OUR FAVORITE

ROM RINCON PRIVATE STOCK



\$ 6.50

MASTER DISTILLER ERIC GIETMAN OF THE CADUSHY DISTILLERY CREATES A PRIVATE STOCK OF ROM RINCON. AGED IN SMALL BARRELS, THESE RUMS EVOLVE TO "STARS FROM HEAVEN" WHERE YOU TASTE THE MOST DELICATE NOTES. SERVED IN OUR BAR DIRECTLY FROM THE BARREL; A RUM DRINKERS PARADISE.

BARBADOS

MOUNT GAY XO

\$ 7.50

AN OPULENT BLEND OF THE FINEST SPIRITS AGED FOR 8 TO 15 YEARS. EXTRA OLD BLENDS SIGNIFICANTLY OLDER BARRELS OF MAINLY DOUBLE POT DISTILLATES THAT HAVE ROUNDED ITS NOTES INTO A SUBTLER BALANCE. IT EXUDES THE FINESSE THAT ONLY TIME CAN BRING AND OFFERS A TRUE TASTE OF PARADISE. THE NOSE OF RIPE BANANA AND TOAST, FOLLOWED BY VANILLA, PASTRY AND WARM SPICE WITH THE RICH, OAKY AND SHARP TASTE MAKE FOR A WELL ROUNDED TASTE AND SMOOTH FINISH.

CUBA

HAVANA CLUB AÑEJO 7 AÑOS

\$ 6.00

HAVANA CLUB AÑEJO 7, TAKES MORE THAN 14 YRS WITH THE MINIMUM AGE OF THE BLEND BEING 7 YEARS. THE TASTE OF THE CUBAN TERROIR COMES THROUGH, FROM THE WORLD FAMOUS CUBAN TOBACCO AND THE RICH, SWEET FRUITS OF A CUBAN GARDEN TO SPICES AND VANILLA FLAVORS. INCREDIBLY EASY TO ENJOY NEAT.

LEGENDARIO 7 AÑOS ELIXER DE CUBA

\$ 6.50

WITH AROMAS OF BROWN SUGAR, CARAMEL, LIGHT MILK CHOCOLATE AND MUSTY OLD WOOD, YOU WILL NOTE A SWEET ALCOHOL TINGE ON THE NOSE WITH SOFT MOLASSES AS WELL AS LIGHT SPICES AND A HINT OF GRAPE, RAISIN, MANGO, AND BANANA

DOMINICAN REPUBLIC

BRUGAL XV

\$ 6.50

A UNIQUE BLEND OF RUMS THAT COMBINES AGED RUMS OF 3-8 YEARS IN WHITE AMERICAN OAK EX-BOURBON CASKS & RUMS WHICH HAVE BEEN AGED FOR 2-3 YEARS IN EX SHERRY PEDRO XIMENEZ CASKS MAKING A PREMIUM RUM THAT MIXES EFFORTLESSLY. BRILLIANT, BRIGHT WITH A CLEAR AMBER COLOR, AROMAS OF HONEY, DRIED FRUITS AND CARAMEL ARE ECHOED ON THE LIPS, WITH A SUBTLE SWEETNESS THAT COMPLEMENTS THE SMOOTH, DRY FLAVOR & LEAVES A LONG AND LIGHT AFTERTASTE. IT'S MORE INTENSE AND ROBUST TASTE OFFERS GOLDEN RUM DRINKERS A UNIQUE EXPERIENCE.

GUATEMALA

ZACAPA 23

\$ 8.95

AGED "IN THE CLOUDS", ABOVE 2300 M IN THE QUETZALTENANGO HIGHLANDS, THIS IS A COMPLEX, GENEROUS AND FULL BODIED RUM, WITH NOTES OF COFFEE, DELICATELY SWEET VANILLA & A SPICY TOUCH OF CINNAMON & GINGER

ZACAPA XO

\$13.50

A PERFECTLY BALANCE COMBINATION OF SWEETNESS, SPICE, FRUIT & SPIRIT. WITH NOTES OF DARK CHERRY CHOCOLATE AND INTENSE DRIED FRUIT & SPICED WITH CLOVE AND CINNAMON