

RUM

RUM WAS FIRST PRODUCED IN BRAZIL, Barbados, and Jamaica after Columbus introduced sugarcane to the West Indies in the late fifteenth century; within two centuries it was the favorite spirit of New England. Today this spirit, made from molasses, sugarcane juice, or syrup made by reducing the free-run juice of sugarcane, is among the most popular in the United States.

Rums can be divided into three stylistic types: Light rums, sometimes called white or silver, are traditionally produced in southern Caribbean islands (like Puerto Rico, Trinidad, and Barbados) and aged up to a year in barrels. Medium rums, sometimes called gold or amber, are smoother as a result of either congeners (organic compounds produced during fermentation), the addition of caramel, or occasionally through aging in wood barrels. Dark rums, which take their color from being aged anywhere from 3 to 12 years (and in some cases from the addition of caramel), are produced in the tropics: Jamaica, Haiti, or Martinique. And speaking of the French island of Martinique, if you see the words “rhum agricole” on a bottle or menu it refers to how pure-cane rum is known there—and pure-cane rums are suddenly all the rage. Brazilians call their pure-cane spirit “cachaça,” which is synonymous with Caipirinha cocktails.

Subcategories of rum include spiced or flavored rums, which are infused with spices or aromatics while being distilled. There are also 151-proof rums, also called high-proof rums, which are often added to complete a mixed drink or in desserts or dessert cocktails that call for flaming—literally igniting the spirit. (Obviously, one should be very careful when playing with fire and high-proof rum!)

A DAY AT THE BEACH

1 oz. Coconut-flavored Rum
 ½ oz. Amaretto
 4 oz. Orange Juice
 ½ oz. Grenadine

Shake rum, amaretto, and orange juice with ice and pour into ice-filled highball glass. Top with grenadine and garnish with a pineapple wedge and a strawberry.

AGRICOLE RUM PUNCH

2 oz. Aged Rhum Agricole
 1 oz. Lime Juice
 1 oz. Simple Syrup
 2 dashes Angostura Bitters
 ¼ oz. Allspice Liqueur

Shake with ice and strain into ice-filled Collins glass. Garnish with ground nutmeg.

AIR MAIL

1 oz. White Rum
 ½ oz. Lime Juice
 ½ oz. Honey Syrup
 1 splash Champagne, chilled

Shake first three ingredients, then strain into champagne flute. Top with Champagne.

ANCIENT MARINER

1 oz. Aged Rum
 1 oz. Dark Rum
 ¾ oz. Lime Juice
 ½ oz. Grapefruit Juice
 ½ oz. Simple Syrup
 ¼ oz. Allspice Liqueur

Shake with ice and strain into old-fashioned glass filled with crushed ice. Garnish with lime wedge and mint sprig.

APPLE PIE NO. 1

¾ oz. Light Rum
 ¾ oz. Sweet Vermouth
 1 tsp. Apple Brandy
 ½ tsp. Grenadine
 1 tsp. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

BAHAMA MAMA

½ oz. Dark Rum
 ½ oz. Coconut Liqueur
 ¼ oz. 151-proof Rum
 ¼ oz. Coffee Liqueur
 ½ oz. Lemon Juice
 4 oz. Pineapple Juice

Combine all ingredients and pour into ice-filled highball glass. Garnish with a strawberry or a maraschino cherry.

☐ **BAJITO (BAHITO)**

- 4 Fresh Mint Leaves
- 4 Fresh Basil Leaves
- 5 slices Fresh Lime
- 1 tbsp. Superfine Sugar
(or Simple Syrup)
- 3 oz. Dark Rum

In shaker glass muddle mint and basil with lime slices and sugar/syrup. Top with ice and then rum. Shake well and strain into ice-filled old-fashioned glass. Garnish with a basil leaf.

🍸 **BANANA COW**

- 1 oz. Light Rum
- 1 oz. Crème de Banana
- 1½ oz. Cream
- 1 dash Grenadine

Shake ingredients with crushed ice and strain into chilled cocktail glass. Garnish with a banana slice and fresh-grated nutmeg on top.

☐ **THE BEACHBUM**

- 1 oz. Light Rum
- 1 oz. Dark Rum
- ½ oz. Apricot Brandy
- ½ oz. Almond Syrup
- ¾ oz. Lime Juice
- 1 oz. Pineapple Juice

Shake with ice and strain into ice-filled Collins glass. Garnish with cherry/orange flag.

🍸 **BEACHCOMBER**

- 1½ oz. Light Rum
- ½ oz. Triple Sec
- ½ oz. Grenadine
- ½ oz. Superfine Sugar
(or Simple Syrup)
- ½ oz. Lemon Juice

Shake with ice and strain into chilled, sugar-rimmed cocktail glass. Garnish with a lime wheel.

🍸 **THE BEAUTY BENEATH**

- 2 oz. Aged Rum
- ½ oz. Sweet Vermouth
- ½ oz. Campari
- ½ oz. Triple Sec
- 1 dash Angostura Bitters

Shake with ice and strain into chilled cocktail glass. Garnish with orange twist.

🍷 **BEE'S KISS**

- 1½ oz. White Rum
- 1 oz. Heavy Cream
- ¾ oz. Honey Syrup

Shake and strain into a champagne flute.

🍸 **BENJAMIN BARKER DAIQUIRI**

- 2 oz. Dark Rum
- ½ oz. Lime Juice
- ½ oz. Simple Syrup
- ½ oz. Campari
- 2 dashes Absinthe

Shake with ice and strain into chilled cocktail glass. Garnish with lime wedge.

BERMUDA RUM SWIZZLE

2 oz. Dark Rum
1 oz. Lime Juice
1 oz. Pineapple Juice
1 oz. Orange Juice
¼ oz. Falernum

Shake with ice and strain into ice-filled highball glass. Garnish with a slice of orange and a maraschino cherry.

BERMUDA TRIANGLE

1 oz. Peach Schnapps
½ oz. Spiced Rum
3 oz. Orange Juice

Pour ingredients into ice-filled old-fashioned glass.

BITCHES' BREW

1 oz. Aged Rum
1 oz. White Rhum Agricole
1 oz. Lime Juice
½ oz. Simple Syrup
½ oz. Allspice Liqueur
1 Egg

Shake without ice. Then shake with ice and strain into highball glass. Garnish with grated nutmeg.

BITTERLY DARK

1 oz. Blood Orange Juice
1½ oz. Aged Rum
1 oz. Amaro
¼ oz. Crème de Cassis

Shake and strain into chilled cocktail glass. Garnish with a slice of blood orange.

BLACK DEVIL

2 oz. Light Rum
½ oz. Dry Vermouth

Stir with ice and strain into chilled cocktail glass. Add a black olive.

BLACK MARIA

2 oz. Coffee-flavored Brandy
2 oz. Light Rum
4 oz. Strong Black Coffee
2 tsps. Superfine Sugar
(or Simple Syrup)

Stir in brandy snifter and add ice.

BLACK WIDOW

3 oz. Dark Rum
1 oz. White Crème de Menthe

Shake with ice and strain into old-fashioned glass filled with ice.

BLOOD AND SAMBA

¾ oz. Cachaça
¾ oz. Orange Juice
¾ oz. Sweet Vermouth
¾ oz. Cherry Heering
2 dashes Peychaud's Bitters

Shake with ice and strain into chilled cocktail glass. Garnish with flamed orange twist.

BLUE HAWAIIAN

- 1 oz. Light Rum
- 1 oz. Blue Curaçao
- 2 oz. Pineapple Juice
- 1 oz. Cream of Coconut

Combine all ingredients with 1 cup crushed ice in blender on high speed. Pour into chilled highball glass. Garnish with a slice of pineapple and a maraschino cherry.

BOLERO

- 1½ oz. Light Rum
- ¼ oz. Apple Brandy
- ¼ tsp. Sweet Vermouth

Stir with ice and strain into chilled cocktail glass.

THE BONAIRE

- 1½ oz. Spiced Rum
- ¾ oz. Orange Curaçao
- ¾ oz. Cranberry Juice
- ½ oz. Lime Juice
- 2 dashes Angostura Bitters

Shake with ice and strain into chilled cocktail glass. Garnish with orange twist.

BORINQUEN

- 1½ oz. Light Rum
- 1 tbsp. Passion Fruit Syrup
- 1 oz. Lime Juice
- 1 oz. Orange Juice
- 1 tsp. 151-proof Rum

Combine all ingredients with half a cup of ice in blender on low speed. Pour into chilled old-fashioned glass.

BOSSA NOVA SPECIAL COCKTAIL

- 1 oz. Rum
- 1 oz. Galliano
- ¼ oz. Apricot Liqueur
- 2 oz. Pineapple Juice
- ¼ oz. Lemon Juice
- 1 Egg White

Shake and strain into an ice-filled highball glass. Garnish with a maraschino cherry.

BOSTON COOLER

- 1 oz. Lemon Juice
- 1 tsp. Superfine Sugar (or Simple Syrup)
- 2 oz. Club Soda
- 2 oz. Light Rum
- Club Soda or Ginger Ale

Into Collins glass pour lemon juice, sugar/syrup, and club soda. Stir. Fill glass with ice and add rum. Fill with club soda or ginger ale and stir again. Add spiral of orange or lemon peel and dangle end over rim of glass.

BOSTON SIDECAR

- ¾ oz. Brandy
- ¾ oz. Light Rum
- ¾ oz. Triple Sec
- ½ oz. Lime Juice

Shake with ice and strain into chilled cocktail glass.

 **BUCCANEER**

1½ oz. Spiced Rum
 ½ oz. White Crème de
 Cacao
 ½ oz. Falernum
 ¾ oz. Lime Juice
 ¾ oz. Pineapple Juice
 1 dash Angostura Bitters

Shake with ice and strain
 into chilled cocktail glass.
 Garnish with grated nutmeg.

 **BUCK JONES**

1½ oz. Light Rum
 1 oz. Sweet Sherry
 ½ oz. Lime Juice
 Ginger Ale

Pour first three ingredients
 into ice-filled highball glass
 and stir. Fill with ginger ale.

 **BULL'S BLOOD**

¾ oz. Aged Rum
 ¾ oz. Orange Curaçao
 ¾ oz. Spanish Brandy
 1½ oz. Orange Juice

Shake with ice and strain into
 chilled cocktail glass. Garnish
 with flamed orange twist.

 **BURGUNDY BISHOP**

½ oz. Lemon Juice
 1 tsp. Superfine Sugar
 (or Simple Syrup)
 1 oz. Light Rum
 Red Wine

Shake lemon juice, sugar/
 syrup, and rum with ice and
 strain into ice-filled highball
 glass. Fill with red wine and
 stir. Garnish with fruits.

 **CABLE CAR**

2 oz. Spiced Rum
 1 oz. Triple Sec
 ⅓ oz. Lemon Juice

Shake with ice and strain
 into chilled, cinnamon-
 sugar-rimmed cocktail
 glass. Garnish with a twist
 of lemon peel and a dust of
 cinnamon.

 **CAIPIRINHA**

1 Whole Lime
 1 tsp. Sugar
 2 oz. Cachaça (Brazilian
 White Rum)

Wash the lime and cut it into
 quarters. Muddle sugar and
 lime in highball glass. Add
 cachaça and stir. Fill with ice
 and stir again.

 **CANADO SALUDO**

1½ oz. Light Rum
 1 oz. Orange Juice
 1 oz. Pineapple Juice
 ½ oz. Lemon Juice
 ½ oz. Grenadine
 5 dashes Bitters

Combine all ingredients in
 ice-filled highball glass. Gar-
 nish with pineapple slices,
 an orange slice, and a mara-
 schino cherry.

 **CAPTAIN'S BLOOD**

1½ oz. Dark Rum
¼ oz. Lime Juice
¼ oz. Superfine Sugar
(or Simple Syrup)
2 dashes Angostura Bitters
Shake with ice and strain
into chilled cocktail glass.
Garnish with a spiral of
lemon peel.

 **CARIBBEAN
CHAMPAGNE**

½ oz. Light Rum
½ oz. Crème de Banana
Champagne, chilled
Pour rum and banana
liqueur into champagne
flute. Fill with Champagne
and stir gently. Add a slice of
banana.

 **CARIBBEAN ROMANCE**

1½ oz. Light Rum
1 oz. Amaretto
1½ oz. Orange Juice
1½ oz. Pineapple Juice
1 splash Grenadine
Shake rum, amaretto, and
juices with ice and strain into
ice-filled highball glass. Float
grenadine on top and gar-
nish with an orange, lemon,
or lime slice.

 **CASA BLANCA**

2 oz. Light Rum
1½ tsps. Lime Juice
1½ tsps. Triple Sec
1½ tsps. Maraschino Liqueur
Shake with ice and strain
into chilled cocktail glass.

 **CASTAWAY**

1½ oz. Aged Rum
3 oz. Pineapple Juice
¾ oz. Coffee Liqueur
Shake with ice and strain
into hurricane glass filled
with crushed ice. Garnish
with cherry speared to pine-
apple wedge.

 **CHANTILLY COCKTAIL**

1½ oz. Rum
¾ oz. Apricot-flavored
Brandy
2 dashes Peach Bitters
1 oz. Lemon Juice
1 oz. Superfine Sugar
(or Simple Syrup)
Shake with ice and strain
into chilled, cinnamon-sugar-
rimmed cocktail glass. Gar-
nish with an orange peel
spiral wrapped around a
cinnamon stick.

 **CHERIE**

1 oz. Lime Juice
½ oz. Triple Sec
1 oz. Light Rum
½ oz. Cherry-flavored Brandy
Shake with ice and strain
into chilled cocktail glass.
Add a maraschino cherry.

CHERRY RUM

1¼ oz. Light Rum
 1½ tsps. Cherry-flavored Brandy
 1 tbsp. Light Cream

Shake with ice and strain into chilled cocktail glass.

CHET BAKER

1 cube Sugar
 2 dashes Angostura Bitters
 2 oz. Aged Rum
 ¼ oz. Punt e Mes
 ¼ oz. Honey Syrup

Muddle sugar cube with bitters in mixing glass. Add ice, then other ingredients and stir briefly. Strain over fresh ice in old-fashioned glass. Garnish with a lemon twist.

CHINESE COCKTAIL

1 tbsp. Grenadine
 1½ oz. Jamaican Rum
 1 dash Bitters
 1 tsp. Maraschino Liqueur
 1 tsp. Triple Sec

Shake with ice and strain into chilled cocktail glass.

CHOCOLATE RUM

1 oz. Light Rum
 ½ oz. Crème de Cacao (Brown)
 ½ oz. Crème de Menthe (White)
 1 tbsp. Light Cream
 1 tsp. 151-proof Rum

Shake with ice and strain into ice-filled old-fashioned glass.

COCOMA COQUE

1 oz. Lemon Juice
 2 oz. Pineapple Juice
 2 oz. Orange Juice
 1½ oz. Light Rum
 2 oz. Red Wine

Shake all ingredients except wine. Pour into ice-filled Collins glass and top with wine. Add a pineapple stick.

COFFEY PARK SWIZZLE

1 oz. Aged Rum
 1 oz. Amontillado Sherry
 ¾ oz. Ginger Liqueur
 ¾ oz. Lime Juice
 ¼ oz. Falernum
 4 dashes Angostura Bitters

Build in Collins glass filled with crushed ice. Swizzle, and top with crushed ice. Garnish with a mint sprig.

CONTINENTAL

1¾ oz. Light Rum
 1 tbsp. Lime Juice
 1½ tsps. Crème de Menthe (Green)
 ½ tsp. Superfine Sugar (or Simple Syrup)

Shake with ice and strain into chilled cocktail glass. Add a twist of lemon peel.

☐ COOL CARLOS

- 1½ oz. Dark Rum
- 2 oz. Cranberry Juice
- 2 oz. Pineapple Juice
- 1 splash Superfine Sugar
(or Simple Syrup)
- 1 splash Lemon Juice
- 1 oz. Orange Curaçao

Shake first five ingredients with ice. Strain into ice-filled Collins glass and float curaçao on top. Garnish with pineapple and orange slices and a maraschino cherry.

🍸 CORKSCREW

- 1½ oz. Light Rum
- ½ oz. Dry Vermouth
- ½ oz. Peach-flavored Brandy

Shake with ice and strain into chilled cocktail glass. Garnish with a lime slice.

☐ CREAM PUFF

- 2 oz. Light Rum
- 1 oz. Light Cream
- ½ tsp. Superfine Sugar
(or Simple Syrup)
- Club Soda

Shake first three ingredients with ice and strain into chilled highball glass over two ice cubes. Fill with club soda and stir.

☐ CREOLE

- 1½ oz. Light Rum
- 1 dash Tabasco Sauce
- 1 tsp. Lemon Juice
- 1½ oz. Beef Bouillon
- Salt and Pepper as needed

Shake with ice and strain into ice-filled old-fashioned glass.

🍸 CREOLE CLUB COCKTAIL

- 2 oz. Aged Rhum Agricole
- 1 oz. Creole Shrub
- ¾ oz. Lime Juice
- 1 dash Angostura Bitters
- 1 dash Orange Bitters

Shake with ice and strain into chilled cocktail glass. Garnish with grated nutmeg and a whole star anise pod.

☐ CUBA LIBRE

- ½ oz. Lime Juice
- 2 oz. Light Rum
- Cola

Put lime juice and twist of lime into highball glass and add rum. Top with ice and fill with cola.

🍸 CUBAN COCKTAIL NO. 1

- ½ oz. Lime Juice
- ½ tsp. Superfine Sugar
(or Simple Syrup)
- 2 oz. Light Rum

Shake with ice and strain into chilled cocktail glass.

 **CUBAN SPECIAL**

1 tbsp. Pineapple Juice
½ oz. Lime Juice
1 oz. Light Rum
½ tsp. Triple Sec

Shake with ice and strain into chilled cocktail glass. Garnish with a slice of pineapple and a maraschino cherry.

 **DAIQUIRI**

1 oz. Lime Juice
1 tsp. Superfine Sugar
(or Simple Syrup)
1½ oz. Light Rum

Shake with ice and strain into chilled cocktail glass.

 **DAISY DE SANTIAGO**

2 oz. Dark Rum
¾ oz. Superfine Sugar
(or Simple Syrup)
¾ oz. Lime Juice
1 oz. Chartreuse (Yellow)

Shake first three ingredients and strain into ice-filled red-wine glass. Pour chartreuse over an inverted bar spoon to float. Garnish with a sprig of mint.

 **DARK 'N' STORMY**

2 oz. Dark Rum
4 oz. Ginger Beer

Mix in an old-fashioned glass over ice.

Dark 'n' Stormy is a registered trademark of Gosling Brothers Limited, Hamilton, Bermuda.

Get in Their Heads

If a bartender has time, it's always good to try to get "inside the head" of his or her customer, to try to discern their individual tastes. For instance, if somebody orders a Negroni, the bartender might ask, "Traditional gin Negroni?" since many people in the 21st century seem to prefer vodka (some people might not condone this, but facts are facts). This can lead to asking which brand of gin the customer prefers, and in turn, when the guest returns to the bar, the bartender might suggest another cocktail made with the same gin. Thus the bartender better understands the customer, and the customer enjoys the bar more.

—GARY REGAN,
co-publisher, ArdentSpirits.com


DERBY DAIQUIRI

1½ oz. Light Rum
 1 oz. Orange Juice
 1 tbsp. Lime Juice
 1 tsp. Sugar

Combine all ingredients with ½ cup of shaved ice in blender on low speed. Pour into champagne flute.


DIABOLO

2 oz. Rum
 ½ oz. Triple Sec
 ½ oz. Dry Vermouth
 2 dashes Angostura Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with a twist of orange peel.


DINGO

½ oz. Light Rum
 ½ oz. Amaretto
 ½ oz. Whiskey (Tennessee Sour Mash)
 1 oz. Superfine Sugar (or Simple Syrup)
 1 oz. Lemon Juice
 2 oz. Orange Juice
 1 splash Grenadine

Shake with ice and pour into ice-filled highball glass. Garnish with an orange slice.


DOCTOR FUNK #2

1½ oz. Dark Rum
 ½ oz. Falernum
 ½ oz. Grenadine
 ¾ oz. Lime Juice
 1 dash Absinthe
 1 dash Angostura Bitters
 Club Soda

Shake first six ingredients with ice and strain into hurricane glass. Top with club soda and garnish with a lime wedge.


DOMINICANA

1½ oz. Coffee Liqueur
 1½ oz. Dark Rum (Reserve)
 1 oz. Heavy Cream

Stir and strain first two ingredients into champagne flute. Pour heavy cream slowly over an inverted spoon to float.


EL PRESIDENTE COCKTAIL NO. 1

1 oz. Lime Juice
 1 tsp. Pineapple Juice
 1 tsp. Grenadine
 1½ oz. Light Rum

Shake with ice and strain into chilled cocktail glass.


EL PRESIDENTE COCKTAIL NO. 2

¾ oz. Dry Vermouth
 1½ oz. Light Rum
 1 dash Bitters

Stir with ice and strain into chilled cocktail glass.

FAIR-AND-WARMER COCKTAIL

¾ oz. Sweet Vermouth
1½ oz. Light Rum
½ tsp. Triple Sec

Stir with ice and strain into chilled cocktail glass.

FAT LIKE BUDDHA

2 oz. Aged Rum
¾ oz. Dubonnet Rouge
¼ oz. Bénédictine
¼ oz. Triple Sec

Stir with ice and strain into chilled cocktail glass. Garnish with a flamed orange twist.

FIREMAN'S SOUR

½ tsp. Superfine Sugar
(or Simple Syrup)
½ tbsp. Grenadine

2 oz. Lime Juice
2 oz. Light Rum
Club Soda (optional)

Shake sugar/syrup, grenadine, lime juice, and rum with ice and strain into chilled sour glass. Fill with club soda, if desired. Garnish with a half-slice of lemon and a maraschino cherry.

FLORIDITA

1½ oz. Rum
½ oz. Lime Juice
½ oz. Sweet Vermouth
⅛ oz. Crème de Cacao
(White)
⅛ oz. Grenadine

Shake with ice and strain into chilled cocktail glass. Garnish with a lime twist.

FLORIDITA NO. 3

2 oz. White Rum
¾ oz. Lime Juice
½ oz. Grapefruit Juice
½ oz. Maraschino Liqueur
½ oz. Superfine Sugar
(or Simple Syrup)

Shake and strain into champagne flute. Garnish with a lime wheel.

FOG CUTTER

1½ oz. Light Rum
½ oz. Brandy
½ oz. Gin
1 oz. Orange Juice
1½ oz. Lemon Juice
1½ tsps. Orgeat Syrup
(Almond Syrup)
1 tsp. Sweet Sherry

Shake all ingredients except sherry and strain into ice-filled Collins glass. Top with sherry.

☐ FORT LAUDERDALE

1½ oz. Light Rum
 ½ oz. Sweet Vermouth
 1 oz. Orange Juice
 ¼ oz. Lime Juice

Shake with ice and strain into ice-filled old-fashioned glass. Add a slice of orange.

☐ GAUGUIN

2 oz. Light Rum
 1 tbsp. Passion Fruit Syrup
 1 tbsp. Lemon Juice
 1 tbsp. Lime Juice

Combine all ingredients with a cup of crushed ice in blender on low speed. Serve in chilled old-fashioned glass. Garnish with a maraschino cherry.

☐ GINGER GRAPEFRUIT RICKEY

2 oz. Light Rum
 2 oz. Grapefruit Juice
 1 oz. Ginger Liqueur
 ½ oz. Lime Juice
 Club Soda

Shake everything but the club soda with ice. Strain into highball glass and top with club soda.

☐ GOLDEN FRIENDSHIP

EQUAL PARTS

Amaretto
 Sweet Vermouth
 Light Rum
 Ginger Ale

Mix first three ingredients in Collins glass with ice, then fill with ginger ale. Garnish with an orange spiral and a maraschino cherry.

☐ GORILLA MILK

1 oz. Light Rum
 ½ oz. Coffee Liqueur
 ½ oz. Irish Cream Liqueur
 ½ oz. Crème de Banana
 1 oz. Light Cream

Shake with ice and pour into ice-filled hurricane or parfait glass. Garnish with a banana slice.

☐ GRANDE GUIGNOL

1½ oz. Aged Rum
 ¾ oz. Lime Juice
 ¾ oz. Yellow Chartreuse
 ¾ oz. Cherry Heering

Shake with ice and strain into chilled cocktail glass. Garnish with a lime wheel.

 **HAI KARATE**

1 oz. Lime Juice
 1 oz. Pineapple Juice
 1 oz. Orange Juice
 1 barspoon Maple Syrup
 1 dash Angostura Bitters
 2 oz. Aged Rum

Shake with ice and strain into ice-filled Collins glass. Garnish with a cherry/orange flag.

 **HARVEST NECTAR**

1½ oz. Rum
 1 oz. Pineapple Juice
 1 oz. Cranberry Juice
 1 oz. Orange Juice
 1 oz. Lemon-lime Soda

Shake with ice and strain into ice-filled beer mug.

 **HAVANA COCKTAIL**

1½ oz. Pineapple Juice
 ½ tsp. Lemon Juice
 ¾ oz. Light Rum

Shake with ice and strain into chilled cocktail glass.

 **HOP TOAD**

½ oz. Lime Juice
 ¾ oz. Apricot-flavored Brandy
 ¾ oz. Light Rum

Stir with ice and strain into chilled cocktail glass.

 **HURRICANE**

1 oz. Dark Rum
 1 oz. Light Rum
 1 tbsp. Passion Fruit Syrup
 2 tsps. Lime Juice

Shake with ice and strain into chilled cocktail glass.

 **HURRICANE LEAH**

¼ oz. Light Rum
 ¼ oz. Gin
 ¼ oz. Vodka
 ¼ oz. Tequila
 ¼ oz. Blue Curaçao
 1 dash Cherry Brandy
 1½ oz. Superfine Sugar (or Simple Syrup)
 1½ oz. Lemon Juice
 3 oz. Orange Juice

Pour into ice-filled hurricane or parfait glass and stir. Garnish with an orange wheel.

 **HUSH AND WONDER**

2 oz. Light Rum
 ¾ oz. Lime Juice
 ¾ oz. Simple Syrup
 3 dashes Grapefruit Bitters
 1 splash Crème de Violette

Shake first four ingredients with ice and strain into chilled, crème de violette-rinsed cocktail glass.

IRRESISTIBLE

- 1½ oz. White Rum
- ½ oz. Sweet Vermouth
- ¼ oz. Bénédictine
- ¼ oz. Lemon Juice

Shake and strain into cocktail glass. Garnish with a lemon twist.

JACK SPARROW FLIP

- 2 oz. Aged Rum
- ¾ oz. Simple Syrup
- ¾ oz. Madeira
- 2 dashes Angostura Bitters
- 1 Whole Egg

Shake without ice. Then shake with ice and strain into highball glass. Garnish with grated nutmeg.

JACQUELINE

- 1 oz. Triple Sec
- 2 oz. Dark Rum
- 1 oz. Lime Juice
- 1 pinch Superfine Sugar (or Simple Syrup)

Shake with ice and strain into chilled cocktail glass.

JADE

- 1½ oz. Light Rum
- ½ tsp. Crème de Menthe (Green)
- ½ tsp. Triple Sec
- 1 tbsp. Lime Juice
- 1 tsp. Superfine Sugar (or Simple Syrup)

Shake with ice and strain into chilled cocktail glass. Add a lime slice.

JAMAICAN CRAWLER

- 1 oz. Light Rum
- 1 oz. Melon Liqueur
- 3 oz. Pineapple Juice
- 1 splash Grenadine

Combine first three ingredients with ice and stir well. Pour into Collins glass, and float grenadine on top.

JAMAICAN GINGER

- 1½ oz. Light Rum
- 1 oz. Aged Rum
- ½ oz. Falernum
- ½ oz. Lime Juice
- 4 dashes Angostura Bitters
- Ginger Ale

Combine first five ingredients in ice-filled Collins glass. Top with ginger ale and garnish with a lime wheel.

KNICKERBOCKER SPECIAL COCKTAIL

- 1 tsp. Raspberry Syrup
- 1 tsp. Lemon Juice
- 1 tsp. Orange Juice
- 2 oz. Light Rum
- ½ tsp. Triple Sec

Shake with ice and strain into chilled cocktail glass. Garnish with a small slice of pineapple.

 **KO ADANG**

2 oz. Aged Rum
 1 oz. Coconut Rum
 ½ oz. Ginger Liqueur
 ½ oz. Mango Nectar
 ½ oz. Coconut Cream
 ½ oz. Lime Juice

Shake with ice and strain into ice-filled Collins glass. Garnish with a lime wheel.

 **KOLA NUT**

1 oz. Light Rum
 ½ oz. Dry Vermouth
 ¼ oz. Bénédictine

Stir with ice and strain into ice-filled old-fashioned glass. Garnish with a lemon twist.

 **LEMON-COCONUT COLADA**

1½ oz. Citrus-flavored Rum
 1½ oz. Coconut-flavored Rum
 2 oz. Coco Lopez
 1 oz. Heavy Cream
 4 oz. Pineapple Juice
 ½ oz.–1 oz. Lemon Juice

Shake all ingredients with ice and strain into ice-filled hurricane glass. Garnish with lemon zest or fresh toasted coconut.

 **LEVELHEADED COCKTAIL**

1½ oz. Aged Rhum Agricole
 1 oz. Chilled Brewed Coffee
 ½ oz. Allspice Liqueur
 ¼ oz. Simple Syrup
 2 dashes Angostura Bitters

Shake with ice and strain into snifter.

 **LITTLE DEVIL COCKTAIL**

½ oz. Lemon Juice
 1½ tsps. Triple Sec
 ¾ oz. Light Rum
 ¾ oz. Gin

Shake with ice and strain into chilled cocktail glass.

 **LITTLE PRINCESS COCKTAIL**

1½ oz. Sweet Vermouth
 1½ oz. Light Rum

Shake with ice and strain into chilled cocktail glass.

 **LOOK OUT BELOW**

1½ oz. 151-proof Rum
 ¼ oz. Lime Juice
 1 tsp. Grenadine

Shake with ice and strain into ice-filled old-fashioned glass.

LOUNGE LIZARD

1 oz. Dark Rum
 ½ oz. Amaretto
 Cola

Pour rum and amaretto into ice-filled Collins glass. Fill with cola. Garnish with a slice of lime.

LUMINATION

2 slices Ginger
 1 oz. Superfine Sugar
 (or Simple Syrup)
 2 oz. Dark Rum
 1 oz. Cognac (V.S.)
 1 oz. Lemon Juice
 1 dash Angostura Bitters

Muddle ginger in sugar/syrup, top with ice, add rest of ingredients and shake. Strain into champagne flute. Garnish with a lemon twist.

MAI-TAI

1 oz. Light Rum
 1 oz. Gold Rum
 ½ oz. Orange Curaçao
 ½ oz. Orgeat Syrup (Almond Syrup)
 ½ oz. Lime Juice
 1 oz. Dark Rum

Shake all but the dark rum with ice. Strain into chilled old-fashioned glass. Top with the dark rum. Garnish with a maraschino cherry.

MAI-TAI (ORIGINAL TRADER VIC FORMULA)

2 oz. Jamaican Rum
 ½ oz. French Garnier Orgeat
 ½ oz. Orange Curaçao
 ¼ oz. Rock Candy Syrup
 1 oz. Lime Juice

Shake ingredients in mixing glass and strain into ice-filled old-fashioned glass. Garnish with half of the lime shell inside the glass and float a sprig of fresh mint at the edge of the glass.

MALMAISON

1 oz. Lemon Juice
 1 oz. Light Rum
 ½ oz. Cream Sherry

Shake with ice and strain into chilled, anisette-rimmed cocktail glass.

MANDEVILLE

1½ oz. Light Rum
 1 oz. Dark Rum
 1 tsp. Anisette
 1 tbsp. Lemon Juice
 1 tbsp. Cola
 ¼ tsp. Grenadine

Shake with ice and strain into ice-filled old-fashioned glass.

Created by Victor "Trader Vic" Bergeron.

 **MARIPOSA**

1 oz. Light Rum
½ oz. Brandy
1 tbsp. Lemon Juice
1 tbsp. Orange Juice
1 dash Grenadine

Shake with ice and strain into chilled cocktail glass.

 **MARTINIQUE ROSE**

2 oz. Aged Rhum Agricole
½ oz. Amaretto
¾ oz. Lime Juice
½ oz. Orgeat
¾ oz. Grapefruit Juice

Shake with ice and strain into chilled cocktail glass.

 **MARY PICKFORD COCKTAIL**

1 oz. Light Rum
1 oz. Pineapple Juice
¼ tsp. Grenadine
¼ tsp. Maraschino Liqueur

Shake with ice and strain into chilled cocktail glass.

 **MIAMI**

1½ oz. Light Rum
½ oz. Crème de Menthe (White)
1 dash Lemon Juice

Shake with ice and strain into chilled cocktail glass.

 **MIDNIGHT EXPRESS**

1½ oz. Dark Rum
½ oz. Triple Sec
¾ oz. Lime Juice
1 splash Superfine Sugar (or Simple Syrup)
1 splash Lemon Juice

Shake with ice and pour into ice-filled old-fashioned glass.

 **MISSISSIPPI PLANTER'S PUNCH**

1 tbsp. Superfine Sugar (or Simple Syrup)
1 oz. Lemon Juice
½ oz. Light Rum
½ oz. Bourbon
1 oz. Brandy
Club Soda

Shake all but club soda with ice and strain into ice-filled Collins glass. Fill with club soda and stir.

 **MOJITO**

2 tsps. Sugar
4 sprigs Fresh Mint
1 Lime, halved
2 oz. Light Rum
Club Soda

Muddle sugar and mint in beer mug. Squeeze both halves of lime into the glass, leaving one hull in the mixture. Add rum, stir, and fill with ice. Top with club soda. Garnish with a mint sprig.

 **MONKEY WRENCH**

1½ oz. Light Rum
Grapefruit Juice

Pour rum into ice-filled Collins glass. Fill with grapefruit juice and stir.

 **MOON QUAKE SHAKE**

1½ oz. Dark Rum
1 oz. Coffee-flavored Brandy
1 tbsp. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

 **NEVADA COCKTAIL**

1½ oz. Light Rum
1 oz. Grapefruit Juice
1 oz. Lime Juice
1 dash Bitters
3 tsps. Superfine Sugar
(or Simple Syrup)

Shake with ice and strain into chilled cocktail glass.

 **NEW ORLEANS BUCK**

1½ oz. Light Rum
1 oz. Orange Juice
½ oz. Lemon Juice
Ginger Ale

Shake all ingredients except ginger ale with ice and strain into ice-filled Collins glass. Fill with ginger ale and stir.

 **NIGHT CAP**

2 oz. Light Rum
1 tsp. Superfine Sugar
(or Simple Syrup)

Warm Milk

Pour rum and sugar/syrup in Irish coffee glass, fill with warm milk, and stir. Garnish with fresh-grated nutmeg on top.

 **OH, GOSH!**

1½ oz. Light Rum
1½ oz. Triple Sec
1 oz. Lime Juice

Shake with ice and strain into chilled cocktail glass. Garnish with a lemon twist.

 **THE OLD CUBAN**

¾ oz. Lime Juice
1 oz. Superfine Sugar
(or Simple Syrup)
6 Mint Leaves
1½ oz. Rum (Aged)
2 dashes Angostura Bitters
2 oz. Champagne

In a mixing glass, muddle lime juice, sugar/syrup, and mint. Add rum and bitters, top with ice, and shake well. Strain into chilled cocktail glass and top with Champagne. Garnish with a sugar-dried vanilla bean and mint flecks.

PADDINGTON

- 1½ oz. Light Rum
- ½ oz. Lillet Blanc
- ½ oz. Grapefruit Juice
- ½ oz. Lemon Juice
- 1 barspoon Orange Marmalade
- 1 splash Absinthe

Shake with ice and strain into chilled, absinthe-rinsed cocktail glass. Garnish with a grapefruit twist.

PALMETTO COCKTAIL

- 1½ oz. Light Rum
- 1½ oz. Dry Vermouth
- 2 dashes Bitters

Stir with ice and strain into chilled cocktail glass.

PARIS WHEN IT SIZZLES

- 2 oz. Aged Rum
- ½ oz. Lime Juice
- ¾ oz. Elderflower Liqueur
- 1 dash Angostura Bitters

Shake with ice and strain into chilled cocktail glass. Garnish with a lime wedge.

PASSION DAIQUIRI

- 1½ oz. Light Rum
- 1 oz. Lime
- 1 tsp. Superfine Sugar (or Simple Syrup)
- 1 tbsp. Passion Fruit Juice

Shake with ice and strain into chilled cocktail glass.

PEARL BUTTON

- 2 oz. Cachaça
- ½ oz. Lime Juice
- ¾ oz. Lillet Blanc
- Lemon Soda

Shake with ice and strain into ice-filled Collins glass. Top with soda and garnish with half a grapefruit wheel.

PIÑA COLADA

- 3 oz. Light Rum
- 3 tbsps. Coconut Milk
- 3 tbsps. Crushed Pineapple

Combine all ingredients with 2 cups of crushed ice in blender on high speed. Strain into chilled Collins glass and serve with a straw.

PINEAPPLE COCKTAIL

- ¾ oz. Pineapple Juice
- 1½ oz. Light Rum
- ½ tsp. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

PINEAPPLE FIZZ

- 1 oz. Pineapple Juice
- ½ tsp. Superfine Sugar (or Simple Syrup)
- 2 oz. Light Rum
- Club Soda

Shake juice, sugar/syrup, and rum with ice and strain into chilled highball glass over two ice cubes. Fill with club soda and stir.

🍸 PINK CREOLE

1½ oz. Light Rum
 1 tbsp. Lime Juice
 1 tsp. Grenadine
 1 tsp. Light Cream

Shake with ice and strain into chilled cocktail glass. Add a black cherry soaked in rum.

🍷 PINK PARADISE

1½ oz. Coconut-flavored Rum
 1 oz. Amaretto
 3 oz. Cranberry Juice
 1½ oz. Pineapple Juice

Combine all ingredients in ice-filled hurricane or parfait glass. Garnish with a pineapple wedge and a maraschino cherry.

🍸 PLANTER'S COCKTAIL

½ oz. Lemon Juice
 ½ tsp. Superfine Sugar (or Simple Syrup)
 1½ oz. Jamaican Rum

Shake with ice and strain into chilled cocktail glass.

🍷 PLANTER'S PUNCH NO. 1

2 oz. Lime Juice
 2 tsps. Superfine Sugar (or Simple Syrup)
 2 oz. Club Soda
 2 dashes Bitters
 2½ oz. Light Rum
 1 dash Grenadine

Mix first three ingredients in ice-filled Collins glass, and stir until glass is frosted. Add bitters and rum. Stir and top with grenadine. Garnish with slices of lemon, orange, and pineapple, and a maraschino cherry. Serve with a straw.

RUM

Tend to People

As bartenders, we are there to tend to peoples' needs. Mixing up a great drink, although very important, is only a part of that equation. Being considered a great bartender should be as important as being a talented mixologist. They call it the hospitality industry for a reason: You need to be able to tune into people, and then follow through with them. Folks who choose to sit at your bar rather than at a floor table are doing so for a reason—often they are looking for interaction.

—Audrey Saunders (a.k.a. Libation Goddess),
 owner, Pegu Club, New York City

PLANTER'S PUNCH NO. 2

1 oz. Lime Juice
 ¼ oz. Lemon Juice
 2 oz. Orange Juice
 1 tsp. Pineapple Juice
 2 oz. Light Rum
 1 oz. Jamaican Rum
 2 dashes Triple Sec
 1 dash Grenadine

Pour first five ingredients into ice-filled Collins glass. Stir until glass is frosted. Add Jamaican Rum, stir, and top with Triple Sec and grenadine. Garnish with slices of orange, lemon, and pineapple, a maraschino cherry, and a sprig of mint dipped in sugar. Serve with a straw.

POKER COCKTAIL

1½ oz. Sweet Vermouth
 1½ oz. Light Rum

Stir with ice and strain into chilled cocktail glass.

PUERTO RICAN RUM DAISY

1½ oz. Aged Rum
 ¼ oz. Orange Curaçao
 ¾ oz. Lemon Juice
 ½ oz. Orange Juice
 ½ oz. Simple Syrup
 1 dash Angostura Bitters

Shake with ice and strain into chilled cocktail glass. Garnish with grated nutmeg and a slice of orange.

QUAKER'S COCKTAIL

¾ oz. Light Rum
 ¾ oz. Brandy
 ½ oz. Lemon Juice
 2 tsps. Raspberry Syrup
 Shake with ice and strain into chilled cocktail glass.

QUARTER DECK COCKTAIL

½ oz. Cream Sherry
 1½ oz. Light Rum
 ½ oz. Lime Juice

Stir with ice and strain into chilled cocktail glass.

RAIN MAN

1¼ oz. 151-proof Rum
 ¾ oz. Melon Liqueur
 4 oz. Orange Juice

Shake and pour into ice-filled hurricane or parfait glass.

RED STRING BIKINI

1 oz. Apple Rum
 2 oz. Cranberry Juice

Pour into ice-filled highball glass and stir.

RESTLESS NATIVE

2 oz. Coconut Rum
 1½ oz. Lime Juice
 ¾ oz. Crème de Cacao (White)

Shake with ice and strain into chilled cocktail glass. Garnish with a spiral-cut length of lime peel.

📄 RINGO STARR

- 3 Red Grapes
- ½ Lemon
- 6 Mint Leaves
- 1 cube Sugar
- ¾ oz. Superfine Sugar
(or Simple Syrup)
- 2 oz. Rum (African)

Muddle fruit, mint leaves, and sugar in shaker. Add rum and cracked ice and shake briefly. Strain into old-fashioned glass.

🍷 RIO FIX

- 1½ oz. Cachaça
- ½ oz. Maraschino Liqueur
- ¾ oz. Lime Juice
- ½ oz. Pineapple Juice
- 1 splash Pastis

Shake with ice and strain into pastis-rinsed champagne flute.

🍷 ROBSON COCKTAIL

- 2 tsps. Lemon Juice
- 1 tbsp. Orange Juice
- 1½ tsps. Grenadine
- 1 oz. Jamaican Rum

Shake with ice and strain into chilled cocktail glass.

🍷 RUM COBLER

- 1 tsp. Superfine Sugar
(or Simple Syrup)
- 2 oz. Club Soda
- 2 oz. Light Rum

In red-wine glass, dissolve sugar/syrup in club soda. Fill glass with shaved ice and add rum. Stir and garnish with fruits in season. Serve with a straw.

📄 RUM COLLINS

- 1 oz. Lime Juice
- 1 tsp. Superfine Sugar
(or Simple Syrup)
- 2 oz. Light Rum
- Club Soda

Shake juice, sugar/syrup, and rum with ice and strain into chilled Collins glass. Add several ice cubes, fill with club soda, and stir. Garnish with a slice of lemon and a maraschino cherry. Serve with a straw.

📄 RUM COOLER

- ½ tsp. Superfine Sugar
(or Simple Syrup)
- 2 oz. Club Soda
- 2 oz. Light Rum
- Club Soda or Ginger Ale

In Collins glass, dissolve sugar/syrup in club soda. Stir. Fill glass with ice and add rum. Fill with club soda or ginger ale and stir again. Insert a spiral of orange or lemon peel (or both) and dangle end over rim of glass.

 **RUM DAISY**

- ½ oz. Lemon Juice
- ½ tsp. Superfine Sugar
(or Simple Syrup)
- 1 tsp. Grenadine
- 2 oz. Light Rum

Shake with ice and strain into chilled beer mug or metal cup. Add one large ice cube and garnish with fruit.

 **RUM FIX**

- 1 oz. Lemon Juice (or Lime Juice)
- 1 tsp. Superfine Sugar
(or Simple Syrup)
- 1 tsp. Water (if not using Simple Syrup)
- 2½ oz. Light Rum

Stir juice, sugar, and water together in highball glass and fill glass with ice. Add rum. Stir and add a slice of lemon. Serve with a straw.

 **RUM HIGHBALL**

- 2 oz. Light or Dark Rum
 - Ginger Ale or Club Soda
- Pour rum into highball glass over ice cubes and fill with ginger ale or club soda. Add a twist of lemon peel and stir.

 **RUM MARTINI**

- 4–5 parts Light Rum
 - 1 dash Dry Vermouth
- Serve over ice in cocktail glass with a twist of lemon.

 **RUM OLD-FASHIONED**

- ½ tsp. Superfine Sugar
(or Simple Syrup)
- 1 dash Bitters
- 1 tsp. Water
- 1½ oz. Light Rum
- 1 tsp. 151-proof Rum

Stir sugar/syrup, bitters, and water in old-fashioned glass. When sugar is dissolved, add ice cubes and light rum. Add a twist of lime peel and float the 151-proof rum on top.

 **RUM RELAXER**

- 1½ oz. Light Rum
- 1 oz. Pineapple Juice
- ½ oz. Grenadine
- Lemon-lime Soda

Shake first three ingredients with ice and pour into hurricane or parfait glass. Fill glass with lemon-lime soda. Garnish with an orange slice and a maraschino cherry.

 **RUM RICKEY**

- ½ oz. Lime Juice
- 1½ oz. Light Rum
- Club Soda

Pour lime juice and rum into ice-filled highball glass and fill with club soda. Stir. Add a wedge of lime.

 **RUM SCREWDRIVER**

- 1½ oz. Light Rum
 - 5 oz. Orange Juice
- Combine ingredients in ice-filled highball glass.

 **RUM SOUR**

1 oz. Lemon Juice
½ tsp. Superfine Sugar
(or Simple Syrup)
2 oz. Light Rum

Shake with ice and strain into chilled sour glass. Garnish with a half-slice of lemon and a maraschino cherry.

 **RUM SWIZZLE**

1 oz. Lime Juice
1 tsp. Superfine Sugar
(or Simple Syrup)
2 oz. Club Soda
2 dashes Bitters
2 oz. Light or Dark Rum

Put lime juice, sugar/syrup, and club soda into Collins glass. Fill glass with ice and stir. Add bitters and rum. Fill with club soda and serve with a swizzle stick.

 **RUM TODDY**

½ tsp. Superfine Sugar
(or Simple Syrup)
2 tsps. Water
2 oz. Light or Dark Rum

In old-fashioned glass, dissolve sugar/syrup in water. Stir and add rum and a large cube of ice. Stir again and add a twist of lemon peel.

 **S & V**

1½ oz. Light Rum
½ oz. Creole Shrub
½ oz. Ruby Port
½ oz. Lime Juice

Shake with ice and strain into chilled cocktail glass. Garnish with a lime wheel.

 **SAINT LUCY BRACER**

½ oz. Butterscotch Schnapps
½ oz. Sweet Vermouth
2 oz. Aged Rum
2 dashes Angostura Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with a flower.

 **SANTIAGO COCKTAIL**

½ tsp. Superfine Sugar
(or Simple Syrup)
¼ tsp. Grenadine
1 oz. Lime Juice
1½ oz. Light Rum

Shake with ice and strain into chilled cocktail glass.

 **SARGASSO**

2 oz. Aged Rhum Agricole
¾ oz. Dry Sherry
½ oz. Aperol
2 dashes Angostura Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with an orange twist.

SAXON COCKTAIL

½ oz. Lime Juice

½ tsp. Grenadine

1¾ oz. Light Rum

Shake with ice and strain into chilled cocktail glass. Serve with a twist of orange peel.

SEWER WATER

1 splash Grenadine

1 oz. 151-proof Rum

½ oz. Gin

¾ oz. Melon Liqueur

Pineapple Juice

Lime Juice

In hurricane or parfait glass, splash grenadine. Add ice, then rum, gin, and melon liqueur. Fill with pineapple juice and float lime juice on top.

SHANGHAI COCKTAIL

½ oz. Lemon Juice

1 tsp. Anisette

1 oz. Jamaican Light Rum

½ tsp. Grenadine

Shake with ice and strain into chilled cocktail glass.

SIR WALTER COCKTAIL

¾ oz. Light Rum

¾ oz. Brandy

1 tsp. Grenadine

1 tsp. Triple Sec

1 tsp. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

SLOPPY JOE'S COCKTAIL NO. 1

1 oz. Lime Juice

¼ tsp. Triple Sec

¼ tsp. Grenadine

¾ oz. Light Rum

¾ oz. Dry Vermouth

Shake with ice and strain into chilled cocktail glass.

Be Pithy (but Hold the Pith)

When a recipe calls for a twist of lemon or lime, you want the skin, not the pith. This can be hard to do with a knife, but easy with a sharp carrot grater/potato peeler, especially the small, plastic-handled Swiss peeler made by Kuhn Rikon.

—WILLIAM GRIMES,
author of *Straight Up or On the Rocks:
The Story of the American Cocktail*

🍸 SPANISH TOWN COCKTAIL

2 oz. Light Rum
1 tsp. Triple Sec

Stir with ice and strain into chilled cocktail glass.

🍸 STONE COCKTAIL

½ oz. Light Rum
½ oz. Sweet Vermouth
1 oz. Dry Sherry

Stir with ice and strain into chilled cocktail glass.

📄 STONE WALL

¼ oz. Fresh Skinned Ginger
¾ oz. Demerara Syrup (Cane Syrup)
1½ oz. Fresh Apple Cider
1½ oz. Rum
1½ oz. Jamaican Ginger Beer

Muddle ginger and syrup in mixing glass. Add cider and rum and shake with ice. Strain into ice-filled old-fashioned glass and top with ginger beer. Garnish with a lime squeeze and a green apple slice.

📄 STORMY COLADA

2 oz. Rum
2 oz. Pineapple Juice
Ginger Beer

Fill 10-oz. highball glass with ice. Add rum and pineapple juice and top with ginger beer. Garnish with pineapple wedge, mint leaves, and candied ginger on skewer.

🍸 STRAWBERRY DAIQUIRI

1 oz. Light Rum
½ oz. Strawberry Schnapps
1 oz. Lime Juice
1 tsp. Superfine Sugar (or Simple Syrup)
1 oz. Fresh or Frozen Strawberries

Shake with ice and strain into chilled cocktail glass.

🍸 SUNSET AT GOWANUS

2 oz. Aged Rum
¾ oz. Lime Juice
½ oz. Maple Syrup
¼ oz. Apple Brandy
¼ oz. Yellow Chartreuse

Shake with ice and strain into chilled cocktail glass.

📄 SUSIE TAYLOR

½ oz. Lime Juice
2 oz. Light Rum
Ginger Ale

Pour lime juice and rum into ice-filled Collins glass and fill with ginger ale. Stir.

📄 TAHITI CLUB

2 oz. Light Rum
1 tbsp. Lemon Juice
1 tbsp. Lime Juice
1 tbsp. Pineapple Juice
½ tsp. Maraschino Liqueur

Shake with ice and strain into ice-filled old-fashioned glass. Add a slice of lemon.

THIRD-RAIL COCKTAIL

¾ oz. Light Rum

¾ oz. Apple Brandy

¾ oz. Brandy

¼ tsp. Anisette

Shake with ice and strain into chilled cocktail glass.

THE THOMAS TRIBUTE

3 Eggs (whites and yolks separated)

2 oz. Rum

1 tsp. Cinnamon

½ tsp. Cloves

½ tsp. Allspice

½ tsp. Cream of Tartar

1 lb. Sugar

2 oz. Brandy

Beat egg whites to stiff peaks and yolks until they are as thin as water. Mix yolks and whites together, and then add the rum, spices, and cream of tartar. Thicken with sugar until consistency of a light batter. Serve in an Irish coffee glass, combining 1 tablespoonful of the above mixture and 2 ounces of brandy, and then fill the glass with boiling water. Garnish with fresh-grated nutmeg on top.

THREE MILLER COCKTAIL

1½ oz. Light Rum

¾ oz. Brandy

1 tsp. Grenadine

¼ tsp. Lemon Juice

Shake with ice and strain into chilled cocktail glass.

TOMATO DAIQUIRI

3 Fresh Cherry Tomatoes

2 oz. Aged Rum

1 oz. Lime Juice

1 oz. Simple Syrup

1 dash Angostura Bitters

Muddle tomatoes in mixing glass. Add remaining ingredients. Shake with ice and strain into chilled cocktail glass.

TORRIDORA COCKTAIL

1½ oz. Light Rum

½ oz. Coffee-flavored Brandy

1½ tsps. Light Cream

1 tsp. 151-proof Rum

Shake all but 151-proof rum with ice and strain into chilled cocktail glass. Float 151-proof rum on top.

TROPICA COCKTAIL

1¼ oz. Light Rum

5 oz. Pineapple Juice

2 oz. Grapefruit Juice

1 dash Grenadine

Mix ingredients in ice-filled Collins glass. Garnish with a pineapple wedge.

🍸 THE VACATION COCKTAIL

1 tsp. Ginger, chopped
 ¾ oz. Lime Juice
 1 tsp. Superfine Sugar
 (or Simple Syrup)
 1 oz. Mango Puree
 ½ oz. Cranberry Juice
 ½ oz. Orange Juice
 ½ oz. Light Rum
 ½ oz. Dark Rum
 ½ oz. Spiced Rum

Muddle ginger, lime juice, and sugar/syrup in mixing glass. Add all but spiced rum, cover with ice, and shake. Strain into chilled cocktail glass and float spiced rum on top. Garnish with a mango slice.

📄 VAN VLEET

3 oz. Light Rum
 1 oz. Maple Syrup
 1 oz. Lemon Juice

Shake with ice and strain into ice-filled old-fashioned glass.

🍸 VIRGINIA DARE

2 slices Pear
 2 oz. Aged Rum
 ½ oz. Bénédictine
 2 dashes Angostura Bitters

Muddle 1 pear slice in mixing glass. Add other ingredients. Shake with ice and double-strain into chilled cocktail glass. Garnish with remaining pear slice.

🍸 WHITE LILY COCKTAIL

¾ oz. Triple Sec
 ¾ oz. Light Rum
 ¾ oz. Gin
 ¼ tsp. Anisette

Shake with ice and strain into chilled cocktail glass.

🍸 WHITE LION COCKTAIL

1 oz. Lemon Juice
 1 tsp. Superfine Sugar
 (or Simple Syrup)
 2 dashes Bitters
 ½ tsp. Grenadine
 1½ oz. Light Rum

Shake with ice and strain into chilled cocktail glass.

🍷 WIKI WAKI WOO

½ oz. Vodka
 ½ oz. Rum
 ½ oz. 151-proof Rum
 ½ oz. Tequila
 ½ oz. Triple Sec
 1 oz. Amaretto
 1 oz. Orange Juice
 1 oz. Pineapple Juice
 1 oz. Cranberry Juice

Combine all ingredients with ice and pour into hurricane or parfait glass. Garnish with an orange slice and a maraschino cherry.

🍸 X.Y.Z. COCKTAIL

1 tbsp. Lemon Juice
 ½ oz. Triple Sec
 1 oz. Light Rum

Shake with ice and strain into chilled cocktail glass.

ZOMBIE

1 tsp. Brown Sugar

1 oz. Lemon Juice

1 oz. Lime Juice

1 oz. Pineapple Juice

1 oz. Passion Fruit Syrup

1 dash Angostura Bitters

1 oz. Gold Rum

1 oz. 151-proof Rum

1 oz. White Rum

Dissolve brown sugar in juices. Shake all ingredients with ice and pour into chilled Collins glass. Garnish with a mint sprig.