“There cannot be good living where there is not good drinking”
-Benjamin Franklin

Rum is a distilled alcoholic beverage made from sugarcane byproducts, such as molasses, or directly from sugarcane juice, by a process of fermentation and distillation. The distillate, a clear liquid, is then usually aged in oak barrels.

The majority of the world's rum production occurs in the Caribbean and Latin America.

Rums are produced in various grades. Light rums are commonly used in cocktails, whereas "golden" and "dark" rums are typically consumed neat or on the rocks.
A RUM TOUR

BARBADOS

**Afrohead 7 Yr- amber 14**
molasses and Bourbon wood accents with a ghost of vanilla

**Afrohead xo 15 Yr- dark 20**
creamy and builds to a toffee and caramel

**Facundo Neo-white 20**
vanilla coconut apple banana pepper

**Facundo Eximo – dark oak 24**
walnut and vanilla with a round buttery texture

**Facundo Exquisito – light Cherrywood 32**
vanilla dried raisins and apricots hint of butterscotch

**Facundo Paraiso- deep amber 38**
sweet fruit caramel

**Mt Gay Eclipse- amber 12**
subtle smokiness medium body with a bright finish

**Mt Gay XO - deep amber 20**
ripe banana toast vanilla

**Plantation 20th Anniversary XO - amber 20**
coffee bean notes hearty wood and backing sweetness

BRAZIL

**Leblon Cachaca- white 13**
fresh cut sugar cane spices and fruits

BERMUDA

**Goslings Black Seal- black 12**
butterscotch vanilla and caramel
COLORADO, US

*Montanya Oro* - amber 12
red chili coffee caramel vanilla pineapple chocolate

DOMINICAN REPUBLIC

*Brugal 1888* - dark amber 17
nuances of toffee caramel wood

*Matusalem 15 Yr* - golden 14
molasses and butterscotch subtle cinnamon and vanilla

*Matusalem 18 Yr* - deep amber 15
caramelized honey baking spice leather clean tobacco

FLORIDA, US

*Papas Pilar Blonde* - light 14
grapefruit mandarin and key lime with crisp almonds

*Papas Pilar Brunette* - dark 18
vanilla cinnamon Italian roast coffee and honey

*Wicked Dolphin* - spiced 11
homegrown oranges local honey vanilla spicy citrus

*Oak & Cane* - golden 18
orange with woody spice

GUATAMALA

*Ron Zacapa* - light mahogany 18
honeyed butterscotch spiced oak and raisin finish

*Ron Zacapa Negra* – deep amber 24
chocolate smoky dried fruit

*Ron Zacapa XO* - dark mahogany 26
spiced fruits sweet oak

GUYANA

*Pyrat* - amber 16
cinnamon vanilla and citrus
HAITI

*Rhum Barbancourt 8 Yr* - pale gold 13
roasted cooked fruits and citrus fruits

*Rhum Barbancourt 15 Yr* – mahogany 20
cooked pear citrus fruits cinnamon and pepper

JAMAICA

*Appleton Estate Signature Blend* - amber 14
orange peel dried apricot fresh peach molasses

*Appleton Estate Rare Blend 12 Yr* - bronze 17
deep oaky fruity cocoa molasses orange peel

*Appleton Estate 21 Yr* - copper 32
orange peel warm coffee cocoa

MARTINIQUE

*Rhum Clement Mahina Coconut* - white 13
crafted with luscious pieces of young coconut

*Rhum Clement Vsop* - mahogany 14
coconut and banana crème brûlée

*Rhum Clement Creole Shrub* - golden 15
créole spices and sun-bleached bitter orange peels

NICARAGUA

*Flor de Cana 4 Yr* - amber 11
soft entry of brown sugar orange peel butterscotch and pepper

*Flor de Cana 7 Yr* - mahogany 13
dark caramel and toasted nuts dry toasted coconut

*Flor de Cana 12 Yr* - amber 19
semi-sweet nougat almond butter molasses and sherry

*Flor de Cana 18 Yr* – deep amber 20
dark chocolate caramel roasted nuts brown spices
PANAMA

Cana Brava 3 Yr - light 17
vanilla cocoa butter dark chocolate with fresh oak

Cana Brava 7 Yr - light mahogany 19
vanilla dark chocolate oak & cinnamon finished with pepper

Don Pancho Origenes 8 Yr - deep amber 15
flavors of oaky vanilla figs and butterscotch

Don Pancho Origenes 18 Yr – amber 26
dried fruit refined notes of bourbon and overripe plums

Zafra 21 Yr- mahogany 24
orange cherry and pear with a hint of toffee

Zafra 30 Yr- amber 26
dried fruit vanilla honey and nutmeg.

PUERTO RICO

Bacardi Black –dark 11
ripe banana caramelized pineapple molasses

Havana Club Anejo – amber 13
vanilla toffee tobacco

Bacardi 8 Año – golden 14
prune apricot nutmeg and vanilla

SAINT LUCIA

Chairman’s Reserve Original - amber 14
banana caramelized fruits spicy oak

Chairman’s Reserve Spiced - dark mahogany 14
bitter orange nutmeg sweet raisin

Chairman’s Reserve The Forgotten Cask- gold mahogany 20
sweet raisin cigar tobacco honey vanilla
TRINIDAD / TOBAGO

Angostura 5 Yr – golden 15
chocolate spiced vanilla

Angostura 7 Yr – mahogany 16
maple chocolate honey toffee

Angostura 1919 – golden 20
smokey honey banana

Angostura 1824 – dark oak 26
honey molasses vanilla

Kraken - dark 12
mix of eleven spices including cinnamon ginger and clove

Smaks Chai Rum - black 20
clove cinnamon and ginger

Zaya Gran Reserve – cooper 14
raisin puree and sweet baking spice notes

US VIRGIN ISLANDS

Saylor Jerrys – light mahogany 12
vanilla and oak with hints of clove and cinnamon spices

VENEZUELA

Diplomatico Blanco - light 13
creamy coconut and mocha coffee notes slightly fruity

Diplomatico Reserva Exclusive - amber 14
sweet toffee fudge

Pampero Aniversario - dark amber 16
highly fruity with terrifically smooth

Santa Teresa: Anjeo Grand Reserve – golden 12
orange zest licorice root peach 5 spice powder

Santa Teresa 1796 – amber 20
fruit honey dark chocolate
MULTI ISLAND

*Banks Rum Island Blend 5 Yr* - white 15
molasses earthy tropical fruits and spice

*Banks Rum Golden Age 7Yr* - gold 20
tropical fruits toasted nut wood spice

*Plantation 3 Star* - white 12
subtle spices sugar cane and vanilla

*Plantation O.F.T.D Overproof* - light amber 14
notes of toasted coconut fudge and oaky vanilla

*Plantation Pineapple* – light amber 14
bright rum with pineapple essence

*Pusser’s British Navy* – dark Amber 24
dried fruits island spices caramel

*Pusser’s British Navy Gunpowder* – dark copper 26
vanilla cinnamon nutmeg ginger

Selected rums upon availability

1.5 ounce pour
Tasting Flights

1 oz pour

Born in America  26
  *Papa’s Pilar Brunette*
  *Montanya Oro*
  *Oak and Cane*

The Bermuda Triangle  28
  *Goslings Black Seal*
  *Bruggal 1888*
  *Rhum Clement Coconut*

The Panama Canal  32
  *Don Pancho 8*
  *Smacks Chai Rum*
  *Cana Brava 7*

Island Hopping  35
  *Angostura 1919*
  *Mastusalem 15*
  *Rum Babancourt 15*

First Class Flight  45
  *Zafra 30*
  *Ron Zacapa Xo*
  *Facudno Exquisito*