

Rum 101

The origins of the modern word "rum" are rather obscure, but the name is thought to come from the 17th-century English slang term "rumbullion", meaning a "great tumult or uproar". Another claim is that the name is from the large drinking glasses used by Dutch seamen known as *rummers*, from the Dutch word *roemer*, a drinking glass.

In current usage, the name used for a rum is often based on the rum's place of origin. For rums from Spanish-speaking locales the word *RON* is used. A *RON AÑEJO* indicates a rum that has been aged and is often used for premium products. *RHUM* is the term used for rums from French-speaking locales, while *RHUM VIEUX* is an aged rum that meets several other requirements.

Four main styles of rum

The first style are the "*Light and White*" rums which originate from Cuba, but are now produced in the U.S Virgin Islands. Once distilled, these rums are filtered through charcoal and matured in uncharred oak barrels, which may impart a hint of color, and character.

The second style of rum is *Demerara*, originating from Guyana and made from the molasses of raw cane sugar. Not as dark as Jamaican rum, *Demerara* has a golden color and a strong, fruity style. There are superior-quality *Demerara* rums that have been aged 15 years and longer, and are among the finest rums on the market.

The third style is *rhum agricole*, a drink produced on the French-influenced islands, particularly Martinique. It is usually made by fermenting sugar-cane juice to give a fruity and distinctive spirit. Some of these rums even have an **AOC** on the label, a guarantee of quality.

The fourth style, and darkest is Jamaican or "Navy" rum, a heavy, concentrated drink made not only in Jamaica but also in Barbados and the British Virgin Islands. Up until 1970, the British Royal Navy issued a daily ration to its sailors of 1 part "Navy" rum/4 parts water and lime and called it "Old Grog".

MISS PEARL'S FAVORITE'S FROM HER TRAVELS

Watermelon-Cachaca "Smash"

Leblon Cachaca, fresh lime juice, Falernum syrup, smashed fresh watermelon served on the rocks

\$8.50

Pisco Sour

Alto de Carmen Pisco, fresh lemon juice, pasteurized eggs whites, well-shaken and served up and topped with a few drops of Angostura bitters

\$8.00

Mmmm-Tini

Cruzan Mango Rum ~St. Croix~, Cointreau, mango puree, coconut cream, orange juice, orange bitters, shaken and served up

\$8.00

Spiced Pear Caipirini

Leblon Cachaca, poire liquor, fresh lime juice, pear puree, mashed ginger, and finished with fresh ground nutmeg

\$9.50

Margarita Del Fuego

Sauza Hornitos Reposado Tequila infused with dry-roasted peppers and citrus, fresh lime juice, agave syrup, shaken and served up with "Local-Style" salted rim

\$9.50

Key lime Martini

Hanger One Kaffir Lime Vodka~Alameda, Ca.~, Liqor 43, key lime juice, a bit of lite cream, shaken and served up, topped with a brulee'd meringue

\$11.00

Miami Vice

Fresh blended strawberry daiquiri & pina colada made with Cruzan Light Rum~St. Croix~, layered together to form a perfect partnership

\$9.00

Old Cuban

Montecristo 12yr~Guatamala~, fresh lime juice, Falernum syrup, muddled mint, Angostura bitters, shaken and served up then finished with house Champagne

\$10.50

Mulatto Cubano

Licor 43, crème de cacao, evaporated milk, served tall and topped with Coca Cola

\$9.00

Carribbean Mule

Wray & Nephew rum~Jamaica~, fresh lime juice, Falernum syrup, ginger puree, shaken and served on the rocks, topped with ginger ale

\$8.00

MISS PEARL'S CLASSICS

Bushwacker

Cruzan Estate Dark Rum~St. Croix~, Kahlua, dark crème de cocoa, coconut cream, milk blended together and served with a chocolate cigar.

\$10.00

Rum Runner

Flor de Cana White Rum~Nicaragua~, blackberry brandy, banana liquor, fresh orange juice, fresh lime juice, pineapple juice, grenadine syrup, and a float of Meyers dark rum. (On the rocks served tall, or blended)

\$9.00

Chiller Bee

Still waiting for Jeff Gradinger's recipe ????

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Pusser's Painkiller

Pusser's Navy rum~British Virgin Islands~, coconut cream, pineapple juice, fresh orange juice, served on the rocks and generous amount of fresh nutmeg on top

\$8.50

Jello Shots

Check with your server for our Bar Manager's daily flavor

\$6.50

ISLAND & REGIONAL FAVORITES

Mint Julip

Woodford Reserve bourbon, muddled fresh mint, Falernum syrup and Angostura bitters, served over crushed ice

\$10.50

Dark-n-Stormy

Gosling's Black Seal Rum~Burmuda~, Barritt's ginger beer, and garnished with lime served tall

\$8.50

Mojito

Cruzan Light Rum~St. Croix~, fresh muddled lime and mint, served tall with a float of Meyers Dark rum.

(Please ask your server for assorted fruit flavors available each day)

\$8.00

Hemingway Daquiri

Cadenheads 5 Year "Green Label"~Guyana~, fresh lime juice, Falernum syrup, shaken and served up

\$9.00

Bermuda Rum Swizzle

Gosling's Black Seal Rum~Burmuda~, fresh lime juice, fresh orange juice, pineapple juice, Falernum syrup, grenadine syrup, Angostura bitters

\$9.00

BEERS ON TAP

BUDWEISER

BUD LIGHT

ANCHOR STEAM

BECKS

DRAKE'S BREWING COMPANY

ANDERSON VALLEY BOONT AMBER

PYRAMID HEFE'

BOTTLE BEER

RED STRIPE

DIXIE

BLACK VODOO

RED SEAL RED ALE 22 ½ OZ

PILSNER URQUELL

HEINEKEN

AMSTEL LIGHT

HAAKE BECK

SCRIMSHAW PILSNER

SIERRA NEVADA PALE ALE

SAMUEL SMITH'S OATMEAL STOUT

GUINNESS CANS

DOS EQUIS

NEGRO MODELO

FRAMBOIS ALEMBIC

WYDER'S HARD CIDER

CHIMAY BLUE LABEL

RED NECTAR AMBER

EYE OF THE HAWK

PABST BLUE RIBBON

POLEEKO GOLD ALE

BROTHER THELONIOUS ABBY STYLE ALE

FULL SAIL RIP CURL

LONGBOARD LAGER

KALIK BAHAMAS BEER

PRESIDENTE PILSNER

BANKS BARBADOS BREWERY

CARIB BREWING COMPANY