

# Daiquiris

“Voy a tomar otro de estos grandes sin azucar,” he said to Serafin.

“En seguida, Don Tomas,” Serafin said. “are you going to try to beat the record?”

“No, I’m just drinking with calmness.”

## **The House Classic**

Carta de Cobre rum blend, lime, sugar

## **Floridita No. 1-5**

Classics from La Floridita Bar and Restaurant in Havana, “the Cradle of the Daiquiri Cocktail.”

No. 1: with maraschino

No. 2: adds orange juice and curacao

No. 3: Hemingway’s favorite: with grapefruit and maraschino

No. 5: The No. 1 plus grenadine

## **Brooklynite**

Cockspur Bajan rum, honey, Angostura

## **Captain’s Blood**

Coruba dark and Smiths & Cross Navy rums, Angostura

## **Cloak & Dagger**

Brugal white and Gosling’s black seal rums

## **Honeysuckle**

Santa Teresa 1796 dark rum and honey

## **Papa Doble**

A Frozen Daiquiri with grapefruit and maraschino

# Light and Refreshing

## All Shook Up

Cold, quick to-the-point quaffs

### **Arc de Triomphe**

Coruba dark rum, green Chartreuse, lemon, sugar

### **December Morn**

Flor de Caña Extra Dry, Laird's apple brandy, egg white, lemon, grenadine

### **Dernier Mot**

La Favorite blanc rhum agricole, green Chartreuse, maraschino, lime

### **Palmetto**

Carta de Cobre rum blend, Cointreau, apricot, lemon

### **Peninsula Sour**

Brugal Extra Viejo rum, egg white, lemon, sugar, red wine

### **Very Special Old Plum**

Clement Rhum VSOP, Averell Damson Gin, Benedictine, lemon

## Swizzles, Bucks, Collins, Juleps

Served on ice with soda, bitters, fruit, or herbs

### **Uncle Winston's Jamaican Sensation**

Our house mai tai variant: Beefeater gin, Coruba, orgeat, curacao, lime

### **The Dutchie**

Smith & Cross navy rum, Bols Genever, yellow Chartreuse, Lime, cane, soda, Peychauds bitters, mint

### **Demerara Dry Float**

El Dorado 5 year Demerara rum, passion fruit nectar, lime, maraschino, overproof rum float

### **En Frente De Dios (Apologies to J. Littrell)**

Angostura and Peychauds bitters, lime, orgeat, pineapple, Gosling's 151

### **Martinique Swizzle**

Aged rhum agricole, lime, cane, absinthe, mint, Angostura

### **Mind If I Do Julep**

Barbancourt 5 star rum, Elijah Craig bourbon, cane, mint, a touch of Laird's apple brandy

### **Queens Park Swizzle**

Carta de Cobre rum, mint, lime, sugar, bitters

### **Planter's Punch (Sloppy Joe's Cafe, Havana)**

Appleton V/X rum, lime, sugar, curacao, grenadine, Angostura, soda

### **Dark and Stormy on Tap**

Gosling's black seal rum, lime, CO2

# Stirred and Spirit-Forward

## Cocktails

The seduction of spirit, bitters, and sugar

### **Between the Sheets**

Appleton V/X rum, cognac, Cointreau, Angostura, a touch of lemon

### **Club President**

A Havana variation enhanced by our house rum spice, courtesy of Bittermens, Inc.

Banks five-island rum, spice, Cocchi Americano, sweet vermouth, maraschino, Angostura

### **Floridita No. 2010**

Carta de Cobre rum blend, vermouth blanc, clarified lime, maraschino

### **Latin Quarter**

El Dorado 15 year rum, absinthe, Peychauds, sugar

### **La Nochebuena**

Scarlet Ibis rum, Cynar, Zirbenz, pine liqueur, grapefruit bitters

### **El Sueño de Poeta**

Carta de Cobre rum blend, dry vermouth, benedictine, Aperol, orange bitters

## Rocks

Strong stuff mellowed by ice; a slow potent sipper

### **Hot or Not**

Scarlet Ibis rum, mezcal, sherry, chili, cumin, cane

### **Pan-American Trilogy**

Diplomatico Añejo rum, Laird's apple brandy, cinnamon bark syrup, Elemakule tiki bitters

### **Cock(spur) 'n' Bull Special**

Cockspur Bajan rum, cognac, Benedictine, Cointreau

### **Improved Hemingway**

St. James Rhum Ambre, Aperol, absinthe, grapefruit bitters

# Beer and Wines

## The New World

The history of rum is directly tied with the history of the New World, of the exploration and voyages and discoveries therein. We offer a few New World faves, as well as some favorite Caribbean imports, to complement our rum and cocktail selections.

## Beer by the Bottle \$8

Red Stripe

Lagunitas IPA

Full Sail Session Dark

Guinness Foreign Extra

## Special Drafts

We offer two limited availability special drafts. Please ask your bartender or server what's on tap

## White Wines by the Glass

Serrera Torrontes (Argentina): \$10

Barrel 27 Viognier 2008 (California): \$12

## Red Wines by the Glass

Sedna Syrah 2009 (Oregon): \$12

Folie A Deux Menage a Trois (California): \$10

## Sparkling Wine by the glass

Gruet Brut (New Mexico): \$12



# Fizzes, Flips. Bubblies

Eggs, Cream, Coffee, Champagne

## **Dominicana**

Brugal Extra Viejo rum, coffee syrup, Punt e Mes, cream float

## **Imperial Fizz**

English Harbour 5 year rum, Rittenhouse rye, egg white, lemon, sugar

## **Guinness Punch Flip**

Appleton V/X, sweetened condensed milk, whole egg, Guinness Foreign Export stout

## **Everything You Know is Wrong**

Chairman's Special Reserve dark rum, apple, cinnamon, Champagne, bitters

# Hot Drinks

## **For What Ails Ya**

Organic apple cider, ginger, lemon, dark rum

## **(I Got Drunk in) Brooklyn Last Night**

Coffee, Pampero Anejo Especial, Mayur's Picon, cream float

## **Minnesota Breakfast**

Hot buttered French toast rum with Benton's Bourbon, Benedictine, bitters

## **Cacao Fuerte**

Cacao, Cynar, sweet vermouth, bitters