

# In the Tiki Room

Mix Rum, Bamboo and Fun  
for Warm Weather Sippers



**COCKTAIL CLASSIC**  
**Bahama Mama**

*courtesy myrecipes.com*

- 1 ounce dark rum
- ½ ounce coconut rum
- ½ ounce banana liqueur
- ½ ounce grenadine
- 1 ounce pineapple juice
- 1 ounce orange juice
- ½ ounce lemon-lime soda

Layer ingredients in a tall glass or tiki mug half-filled with crushed ice. Top with more ice and the garnish of your choice.

Written by Bill Burke

As warm breezes usher in spring warmth to the northeast, thoughts turn to tropical settings, warm sand and fruity cocktails. Add a little bamboo and just the right amount of kitsch, and you're on your way to assembling that staple of escapist culture — the tiki bar.

Exotically-themed and serving elaborate cocktails like the Mai Tai or the Rum Runner, most tiki bars are a vicarious journey to a South Pacific that never really was — think bamboo, hula dancers, thatched awnings, carved masks and colorful, thrown together nick-knacks that look like they were brought by a late-arriving merchant marine. The vibe of a tiki bar is essential — it's what sets it apart from any run-of-the-mill waterfront watering hole. A mish-mash of influences and styles, it's an idealized vision first created by tiki bar originator Ernest Raymond Beaumont Gantt — commonly known by the much more colorful moniker of Donn Beach or Donn Beach-Comber, according to tiki lore. The iconic Don the Beachcomber restaurant opened in Hollywood in 1934, serving layered, complex, rum-based cocktails like his own faux Polynesian punch, Navy Grog.

## Navy Grog

Originated by Don the Beachcomber

- ¾ ounce fresh lime juice
- ¾ ounce white grapefruit juice
- ¾ ounce soda water
- 1 ounce honey mix (equal parts honey & warm water; stir until the honey dissolves)
- 1 ounce light Puerto Rican rum
- 1 ounce dark Jamaican rum
- 1 ounce gold Demerara aged rum

Shake vigorously with ice cubes. Strain into a double old-fashioned glass filled with crushed ice or emulate the tiki pioneers and strain it into a glass with an ice-cone around the straw, available at [beachbumberry.com](http://beachbumberry.com).



Navy Grog



Pearl Diver

Don the Beachcomber is also credited with creating the Pearl Diver, which, if served in a coconut shell or the classic Pearl Diver glass, is as visually transporting as it is refreshing. The Pearl Diver glass can be found at [cocktailkingdom.com](http://cocktailkingdom.com) and [beachbumberry.com](http://beachbumberry.com)

## Pearl Diver

courtesy [punchdrink.com](http://punchdrink.com)

- 1½ ounces Puerto Rican rum
- ½ ounce Demerara aged rum
- 1 bar spoon Velvet Falernum
- 1 ounce orange juice
- ¾ ounce Pearl Diver's Mix (see below)
- 6 ounces crushed ice

Add all ingredients to a blender and blend on high until consistency is uniform. Pour into a tiki mug (or pearl diver glass) and garnish with an orchid.

**For the Pearl Diver's Mix:** Combine together 1 ounce of sweet butter, ½ teaspoon of vanilla syrup and ½ teaspoon of allspice dram. Refrigerate in an airtight container until ready to use.



Mai Tai

As the popularity of tiki culture grew, Victor Jules Bergeron, Jr. — known more commonly as Trader Vic — picked up the torch and ran with it. He opened his first Trader Vic's restaurant in Oakland, and then a chain of similarly themed restaurant/bars that thrived from the 1940s and into the 1960s. His creations and destinations were even immortalized in song, ("I saw a werewolf drinking a pina coloda at Trader Vic's,") and his influence grew. Bergeron made the most of stylized Polynesian décor, and is widely credited with inventing the genre-defining cocktail, the Mai Tai.

## ON THE COVER

### Mai Tai

Originated by Trader Vic

- 1 ounce fresh lime juice
- ½ ounce orange curaçao
- ¼ ounce orgeat syrup
- ¼ ounce simple syrup
- 1 ounce dark Jamaican rum
- 1 ounce amber Martinique rum

Shake well with plenty of crushed ice. Pour unstrained into a double old-fashioned glass. Sink spent lime shell into drink. Garnish with a mint sprig, orange or pineapple wedge.

The Blue Hawaiian was invented in 1957 by Harry Yee, legendary head bartender of the Hilton Hawaiian Village (formerly the Kaiser Hawaiian Village) in Waikiki, Hawaii when a sales representative of Dutch distiller Bols asked him to design a drink that featured their blue curaçao liqueur.

### Blue Hawaiian

courtesy [drinkmixer.com](http://drinkmixer.com)

- 1½ ounces white rum
- 1 ounce blue curaçao
- 1 ounce creme de coconut
- 2 ounces pineapple juice

Blend ingredients with 1 cup of ice in a blender at high speed for 30 seconds. Pour into a highball glass. Garnish with an orange or pineapple slice.





## It's About the Rum

In the days of Trader Vic and Don the Beachcomber, bartenders would often guard their recipes like trade secrets. Luckily, crafting one of these sippers today involves a lot less subterfuge than it once did. Juices and syrups are readily available, as is a wide variety of rum, which is quite often the common denominator in many of these drinks. Simply put, rum is made from distilling sugar cane

residues or molasses. That's where things stop being simple. It's produced in more than 80 countries around the world, using a variety of distillation, fermentation, blending and aging techniques. As a result, there are different types and styles of rum that can lend a unique character to your cocktails.

Here's a look at some of the options available:

**White rum** is clear, typically has a slightly milder flavor and is lighter bodied than the darker expressions. It's what's usually found in a rum and coke, Daiquiri, Mojito or Pina Colada. Common brands of white rum include Bacardi Superior, Cruzan Estate Light, Mount Gay Silver and Diplomatico Rum Blanco. **Captain Morgan White**, imported from St. Croix in the U.S. Virgin Islands, is five times distilled and has a clean, smooth, slightly sweet and creamy taste. It's a versatile rum that can be used in your favorite rum cocktail.

**Gold rum** — sometimes known as pale rum — is normally aged for several years, is medium bodied, mellow and takes on the characteristics of the barrel over time. Gold rum is used in cocktails that call for a stronger flavor profile than white rum. Well-known brands of gold rum include Gosling's Gold, Bacardi Gold Rum, Mount Gay Eclipse and Sir Francis Drake Gold. **Bacardi 151** is a premium golden rum that is higher proof than most other rums. It's often used to make Mai Tais and Zombies.

**Dark rum** is aged in oak barrels for longer periods of time, giving it darker color and a bolder flavor. Examples of dark rum include Diplomatico Reserva Exclusiva, Cruzan Aged Dark Rum, Gosling Black Seal and Myer's Original Dark Rum. **Myer's Rum** is a smooth, dark rum made with Jamaican molasses. Produced from continuous and pot still distillation, it's matured in white oak barrels and mixes easily in tropical drinks.

**Black rum**, the darkest and richest, is aged in heavily charred barrels. It is often used in concert with other rums to create character and complexity in cocktails, but can also be used in baking thanks to its sweet and spicy flavor profile. Great black rums include Cruzan Black Strap, Bacardi Black Rum, Gosling Black Seal and Skipper Demerara. **Mount Gay Black Barrel** is a blend made of matured double pot distillates and aged column distillates aged in deeply charred bourbon oak barrels.

**Spiced rum** gets its flavors through the addition of spices and caramel. Most are darker in color and offer flavors of cinnamon, rosemary, pepper, cloves and cardamom. Fans of spiced rum often turn to Captain Morgan Spiced Rum, Sailor Jerry Spiced Navy Rum, Calico Jack Spiced Rum or Blackheart Premium Spiced Rum. ☞

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