



FOOD MENU

STARTERS

BRUSCHETTA | \$18

ROMA TOMATOES, GARLIC, BASIL LEAVES, DRIZZLED E.V.O.O AND BALSAMIC REDUCTION

WINGS | \$18

TUSCAN MARINATED AND BAKED CRISPY

GARLIC KNOTS | \$11

6 KNOTS TOSSED IN GARLIC BUTTER SERVED WITH MARINARA AND TOPPED WITH SHAVED PARMESAN

SALADS

HOUSE | \$15

ROMAINE, SPINACH, ROMA TOMATOES, RED ONION, GORGONZOLA, CANDIED PECANS, BALSAMIC VINAIGRETTE

CAPRESE | \$16

SLICED MARINATED TOMATOES WITH GARLIC AND SHALLOTS, BUFFALO MOZZARELLA, FRESH BASIL, BALSAMIC GLAZE, CROSTINI

KALE CAESAR | \$16

KALE, HOUSE MADE CROUTONS, LEMON, HOUSE MADE ANCHOVY CAESAR DRESSING, SHAVED PARMIGIANA

ANTIPASTO SALAD | \$21

LIGHTLY DRESSED GREENS, MARINATED TOMATO, BUFALA MOZZ, OLIVES, PICKLED ONION, PROSCIUTTO, CAPICOLA, BALSAMIC GLAZE, CROSTINI

CHARCUTERIE

LOVANGO BOARD

ASSORTED SELECTION OF DRY AND CURED MEATS WITH PAIRED CHEESES, HOUSE JAM, HONEY, GRAPES, OLIVES, DRIED FRUIT, SPICED PECANS, CROSTINI

SMALL (SERVES 1-3): \$45

LARGE (SERVES 4-6): \$72

THE CHEESE BOARD I \$30

**CHEF'S CHOICE OF ASSORTED CHEESES, OLIVES, NUTS, HOUSE JAM,
HONEY, CROSTINI**

PANINIS

CAPRESE PANINI I \$16

**ROMA TOMATOES, BUFALA MOZZ, BASIL LEAVES, DRIZZLE OF E.V.O.O.
PRESSED ON OUR HOUSE MADE BREAD**

ITALIAN PANINI I \$17

**SALAMI, PEPPERONI, HAM, PROVOLONE, OIL AND VINEGAR, HOT
PEPPER RELISH, PRESSED ON OUR HOUSE MADE BREAD**

PIZZA RED

MARGHERITA I \$19

RED SAUCE, BUFALA MOZZ, ROMA TOMATOES, BASIL LEAVES, E.V.O.O.

THE JUMBIE I \$23

**RED SAUCE, LOW MOISTURE MOZZ, BUFALA MOZZ, RICOTTA, SHAVED
PARMIGIANO**

MAHO BBQ I \$26

**BBQ SAUCE, LOW MOISTURE MOZZ, BBQ CHICKEN, RED ONIONS,
GORGONZOLA, BASIL LEAVES**

NORMAN ISLANDER I \$25

RED SAUCE, LOW MOISTURE MOZZ, HAM, PINEAPPLE, BASIL LEAVES

GRASS CAY I \$26

**RED SAUCE, LOW MOISTURE MOZZ, ARTICHOKE, OLIVES, RED ONION,
RED BELL PEPPER, MUSHROOMS, BASIL LEAVES, FRESH SPINACH,
SHAVED PARMIGIANO**

PIG OVERBOARD I \$26

**RED SAUCE, LOW MOISTURE MOZZ, PROSCIUTTO CRUDO, BASIL
LEAVES, BABY ARUGULA, SHAVED PARMIGIANO**

PIRATES PEPPERONI I \$25

**RED SAUCE, LOW MOISTURE MOZZ, PEPPERONI, SOPRESSATA, RED
PEPPER FLAKES, RED PEPPER OIL, BASIL LEAVES, SHAVED
PARMIGIANO**

CAPTAIN KIDD MEAT LOVERS I \$26

**RED SAUCE, LOW MOISTURE MOZZ, SOPRESSATA, GENO SALAMI,
SPECK, BASIL LEAVES, SHAVED PARMIGIANO**

PIZZA WHITE

THE FUN-GUY I \$25

**GARLIC OIL, LOW MOISTURE MOZZ, MOUNTAIN MUSHROOM MIX,
TRUFFLE CREAM, BASIL LEAVES, SHAVED PARMIGIANO**

THE BLUE BEARD I \$25

**GARLIC OIL, LOW MOISTURE MOZZ, GORGONZOLA, RED ONION, SPECK,
BASIL LEAVES, SHAVED PARMIGIANO**

JOLLY ROGER I \$25

**GARLIC OIL, LOW MOISTURE MOZZ, MASCARPONE, PROSCIUTTO, BASIL
LEAVES, SHAVED PARMIGIANO**

THE 7 SEAS I \$26

**GARLIC OIL, LOW MOISTURE MOZZ, OLIVES, PORCINI MUSHROOMS,
HAM, ARTICHOKE HEARTS, BASIL LEAVES, SHAVED PARMIGIANO**

DESSERT

TIRAMISU I \$12

**ESPRESSO DIPPED LADY FINGERS, CHOCOLATE, LIGHTLY SWEETENED
MASCARPONE CREAM**

HOUSEMADE BROWNIE SUNDAE WITH GELATO AND FRESH FRUIT I \$12

KEY LIME PIE I \$11

GRAHAM CRACKER CRUST, KEY LIME CURD, WHIPPED CREAM

NUTELLA DELIGHT I \$10

FRESH FLAT BREAD, NUTELLA, POWDERED SUGAR, CANDIED PECANS

GELATO HOUSE MADE CHEF'S FLAVOR I \$7

GELATO ROOT BEER FLOAT I \$9

GELATO RUM AND ROOT BEER FLOAT WITH LOVANGO DARK RUM I \$12

CRAFT COCKTAILS

BLACK BEARD KILLA

HOUSE SPICED RUM, TOASTED COCONUT CREAM, GRILLED PINEAPPLE SYRUP, FRESH OJ, TOPPED WITH NUTMEG AND TOASTED COCONUT RIM

RUM WITH A VIEW

HOUSE INFUSED SORREL RUM, ELDERFLOWER LIQUOR, PASSION FRUIT INFUSED AGAVE, FRESH LIME, AQUAFABA, LEMON WHEEL

CATEGORY FIVE

HOUSE PEPPER INFUSED WHITE RUM, FRESH GRAPEFRUIT, FRESH LIME, MANGO PUREE, PASSION FRUIT AGAVE, SALT RIM AND LIME WHEEL

SKULL FRACTURE

DARK RUM, LUXARDO, DATE SHRUB, CHERRY BITTERS, CHERRY SMOKED

THE LAST FERRY

LOVANGO WHITE RUM, CHARTREUSE, LUXARDO MARASCHINO LIQUOR, FRESH LIME, BASIL SIMPLE, LIME WHEEL

SIR FRANCIS DRAKE

HOUSE INFUSED SORREL RUM, FRESH LIME JUICE, PASSION FRUIT AGAVE, CHERRY BITTERS, TOPPED WITH PROSECCO

KNOTTY BUT NICE

CACHACA RUM, FRESH LIME, DEMERARA SUGAR, TOPPED WITH COCONUT WATER

ISLAND EXPRESS – OH!

DARK RUM, BUTTERSCOTCH RUM, ESPRESSO, KAHLUA, VANILLA SIMPLE, TOPPED WITH ESPRESSO BEANS AND NUTMEG

SALTY SAILOR

1888 BRUGAL, TAMARIND SYRUP, COFFEE LIQUOR, DASH ANGOSTURA AND ORANGE BITTERS, ORANGE TWIST, COFFEE BEANS, SMOKED IN SMOKE BOX

LIM'IN DE COCONUT

OUR TWIST ON THE CARIBBEAN FAVORITE: COCONUT INFUSED LOVANGO RUM, CREAM OF COCONUT, COCONUT MILK, LOTS OF LIME, SERVED UP WITH A TOASTED COCONUT RIM AND LIME ROUND

WINE MENU

SAUVIGNON BLANC

JOEL GOTT SAUVIGNON BLANC 2018	10	34
MATUA SAUVIGNON BLANC	11	32

PINOT GRIGIO

MENAGE A TROIS PINOT GRIGIO	10	33
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CHARDONNAY

MENAGE A TROIS GOLD	10	32
MICHAEL DAVID WINERY FREAKSHOW		50
STAG LEAP WINE CELLARS KARIA NAPA 2016		84

RIESLING

A.J. ADAM DHRON HOFBERG KABINETT 2018		62
GOBELSBURG SCHLOSSKELLEREI KAMPTAL 2018		48
KRUGER RUMPF RIESLING	12	44

ROSE

FLEUR PRAIRIE	12	34
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BUBBLES

LA SPINETTA MOSCATO D'ASTI BRICCO QUAGLIA		48
VEUVE CLICQUOT BRUT		115
VEUVE CLICQUOT BRUT "DOUBLE MAGNUM"		625
VEUVE CLICQUOT ROSE		126
VEUVE CLICQUOT ROSE "MAGNUM"		200
TATTINGER BRUT		58
RUFFINO PROSECCO	10	35

CABERNET

CARDINALE NAPA VALLEY 2014		382
CARDINALE NAPA VALLEY 2015		452
HERITANCE BECKSTOFFER GEORGE III 2015		176
HERITANCE RUTHERFORD 2016		108
JOSH CABERNET	12	34
JOSH CABERNET RESERVE	15	41
LOKOYA HOWELL MOUNTAIN		597
LOKOYA MOUNT VEEEDER 2016		597
MT. BRAVE MOUNT VEEDER 2016		155
SALVATORE MOLETTIERIE IRPINIA AGLIANICO 2015		63
SILVER OAK ALEXANDER		170
SILVER OAK ALEXANDER MAGNUM		546
SILVER OAK NAPA 2014		285
STAG LEAP WINE CELLARS ARTEMIS NAPA 2017		128
UNSHACKLED CABERNET	22	62
BELLA COSA CABERNET	15	40
DECOY CABERNET	23	64
MICHAEL DAVID WINERY FREAKSHOW CABERNET	18	57

MICHAEL DAVID RAPTURE		116
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MERLOT

DECOY MERLOT 2017		76
DUCKHORN MERLOT 2017		148

PINOT NOIR

JOSH PINOT NOIR	14	36
KOSTA BROWNE RUSSIAN RIVER VALLEY		249
KOSTA BROWNE SONOMA COAST		249
DOMAINE DES MARRANS 2017		38
ROW ELEVEN PINOT NOIR	19	67

BLENDS/BORDEAUX

MENAGE A TROIS MIDNIGHT – DARK RED BLEND	10	32
MENAGE A TROIS SILK	10	32
MICHAEL DAVID WINERY FREAKSHOW		56
AZELIA LANGHE NEBBIOLO 2017		50
CP PIEMONTE BARBERA 2014		70
DOMAINE DES MARRANS FLEURIE LES MARRANS		56
EMILIO LUSTAUR MANZANILLA PAPIRUS		44
HUM HOFER BIO WEINGUT ZWEIGELT 2016		45
TERRE NERE ETNA ROSSO 2018		50
GRAND VIN DE BORDEAUX LA SACRISTIE 2014		60
PESSOA TERROIR 2018	12	32

SANGIOVESE

CP SANGIOVESE TOSCANA IGT 2013		70
DEI ROSSO DI MONTEPULCIANO 2018		78

MALBEC

LA RIOJA ALTA SA RESERVA 2014 RIOJA	18	56
DASHE DRY CREEK VALLEY RESERVE ZINFANDEL	22	68

BOTTLED WATER

AQUA PANNA		7
SAN PELLEGRINO SPARKLING		8

RUM

ADMIRAL RODNEY EXTRA OLD	24
ADMIRAL RODNEY FORMIDABLE	20
ADMIRAL RODNEY PRINCESSA	21
ADMIRAL RODNEY ROYAL OAK	15
ANGOSTURA 1824 RUM	12
ANGOSTURA 1919 PREMIUM 8 YEAR	10
APPLETON ESTATE SIGNATURE BLEND	10
APPLETON ESTATE RARE BLEND AGED 12 YEARS	12
APPLETON ESTATE RESERVE BLEND JAMAICA	18
APPLETON ESTATE AGED 21 YEARS, JAMAICA RUM	40
ARUNDEL PURE CANE JUICE AGED IN OAK CASKS	8
ARUNDEL PURE CANE JUICE PROOF 80	8
BACARDI AGED 8 YEARS RESERVA OCHO	8
BACARDI ANEJO AGED 4 YEARS	7
BACARDI AGED 10 YEARS EXTRA RARE GOLD RUM	14
BARCELO GRAN ANEJO 7 BONES CINNAMON RUM	9
BONES SPICED RUM	9
BONES BUTTERSCOTCH RUM	9
BONES WHITE RUM	9
BONES VIRGIN ISLANDS RUM	9
BOTRAN RESERVE BLANCO	16
BOTRAN 15 YEAR	18
BOTRAN 18 YEAR SOLERA 1896	20
BRUGAL PAPA ANDRES - PRIVATE COLLECTION 1888	265
BRUGAL EXTRA DRY RUM SUPREMO	7
BRUGAL 1888 DOBLEMENTE ANEJADO	10
BRUGAL EXTRA VIEJO	7
BRUGAL XV RON RESERVA	9
BUMBU XO RUM	12
BUMBU ORIGINAL	14
CAPTAIN MORGAN PRIVATE STOCK	12
CAPTAIN MORGANS ORIGINAL SPICED RUM	9
CENTENARIO 7 YEAR ANEJO ESPECIAL	8
CENTENARIO 9 YEAR CONMEMORATIVO	10
CENTENARIO 12 YEAR GRAN LEGADO	12
CHAI RUM RESERVE 1665 NAVAL EDITION	14
CHAIRMAN'S RESERVE SPICED ORIGINAL	13
CHAIRMAN'S RESERVE RESERVE GOLD	10
CLEMENT XO RUM	16
CLEMENT AGED 10 YEARS, MARTINIQUE	18
CLEMENT VINTAGE 1970	125
COPPERCRAFT LIGHT RUM	20
CRUZAN 9 SPICED RUM	7
CRUZAN DARK RUM	7
CRUZAN LIGHT RUM	7
CRUZAN HURRICANE PROOF RUM	7
CRUZAN SINGLE BARREL DARK	22
CRUZAN BLACKSTRAP	9
CRUZAN ESTATE DIAMOND DARK RUM	10
CRUZAN ESTATE DIAMOND LIGHT RUM	10

CRUZAN SINGLE BARREL PREMIUM EXTRA AGED RUM	11
DIAMOND RESERVE WHITE	9
DIAMOND RESERVE DARK RUM	8
DIAMOND RESERVE SPICED	8
DIAMOND RESERVE OVERPROOF 151	9
DICTADOR	82
DIPLOMATICO PLANAS	12
DIPLOMATICO RESERVA EXCLUSIVA	14
DIPLOMATICO SINGLE VINEYARD	32
DIPLOMATICO MANTUANO	12
DON Q CRISTAL	7
DON Q GOLD	7
DON Q GRAN ANEJO	15
DOS MADERAS TRIPLE AGED RUM 5+5 RUM	15
EL DORADO CASK OLD RUM AGED 5 YEARS	9
EL DORADO CASK WHITE AGED 3 YEARS	8
EL DORADO CASK OLD RUM AGED 8 YEARS	10
EL DORADO SUPER PREMIUM 12 YEAR	10
EL DORADO SPECIAL RESERVE 15 YEAR	12
EL DORADO SPECIAL RESERVE 21 YEAR	24
EXIMO DIEZ ANOS	20
FACUNDO EXQUISITO	40
FACUNDO PARAISO	82
FOUR SQUARE 2007	24
FOUR SQUARE 2008	23
FLOR DE CANA GRAN RESERVA 7 SLOW AGED	8
FLOR DE CANA 12 YEAR OLD	10
FLOR DE CANA 18 YEAR OLD	12
FLOR DE CANA 25 SLOW AGED	28
GOSLINGS BLACK SEAL BERMUDA BLACK RUM	9
GOSLINGS GOLD BERMUDA RUM	8
GOSLINGS BOTTLE 134 SINGLE BARREL	50
GOSLINGS FAMILY RESERVE OLD RUM	12
HAMPTON ESTATE OVERPROOF	31
J. WRAY JAMAICA GOLD RUM	8
KIRK AND SWEENEY 12 YEAR OLD	9
KIRK AND SWEENEY 18 YEAR OLD	11
KOLOA KAUA'I COFFEE	12
KOLOA 12 BARRREL SELECT KAUA'I RESERVE	13
KOLOA KAUA'I COCONUT	11
KOLOA KAUA'I SPICE	11
KRAKEN BLACK SPICED RUM 94 PROOF	7
LEMON HART	9
LEMON HART SPICED	9
MOUNT GAY ECLIPSE SILVER	7
MOUNT GAY ECLIPSE DARK	7
MOUNT GAY BLACK BARREL	8
MOUNT GAY 2017 MASTER SELECT	40
MOUNT GAY OLD CASK SELECTION	20
MOUNT GAY XO RESERVE	7
MYERS RUM ORIGINAL	7
OLD MONK	15
PILAR MARQUESAS BLEND	11
PILAR LIMITED EDITION 24 SOLERA PROFILE DARK RUM	14

PLANTATION ORIGINAL DARK	10
PLANTATION 3 STAR	10
PLANTATION O.F.T.D OVERPROOF	12
PLANTATION GRAND RESERVE	10
PLANTATION JAMAICA	11
PLANTATION TRINIDAD 2001	11
PLANTATION PINEAPPLE STIGGINS FANCY 1824 RECIPE	11
PLANTATION BARBADOS	11
PLANTATION NICARAGUA	11
PLANTATION PANAMA GRAND TERROIT	11
PLANTATION 20TH ANNIVERSARY	12
PUSSERS ORIGINAL 84	9
PUSSERS 15 YEAR	14
PYRATXO RESERVE	10
PYRATCASK 1623	48
RHUM BARBANCOURT AGED 4 YEARS	9
RHUM BARBANCOURT AGED 15 YEARS	14
RHUM BARBANCOURT AGED 8 YEARS	10
RHUM J.M AGRICOLE BLANC	9
RHUM J.M AGRICOLE GOLD (AMBER)	12
RHUM J.M XO	20
RHUM J.M 2008	28
RHUM J.M V.S.O.P	14
RHUM J.M 2001	55
RON ABUELO ANEJO	7
RON ABUELO CENTURIA	9
RON ANEJO RESERVA BLANCA	40
RON ATLANTICO PRIVATE CASK	10
RON ATLANTICO PLATINO RON ARTESANAL	10
RON ATLANTICO RESERVA RON ANEJADO SOLERA	12
RON BARCELO BLANCO	7
RON BARCELO DORADO	7
RON BARCELO ANEJO	7
RON BARCELO GRAN ANEJO	7
RON BARCELO GRAN ANEJO 1872	12
RON BARCELO IMPERIAL	11
RON MATUSALEM GRAN RESERVA 1872	12
RON MATUSALEM GRAN RESERVA 15 YEAR	10
RON ZACAPA SISTEMA 23 SOLERA	20
RUM JAVA CINNA MON	9
RUM JAVA COCAO'MON	9
RUM JAVA MAHTINI'MON	9
RUM JAVA ESPRESSO RUM CREAM	9
RUM JAVA SIGNATURE	9
RUM JAVA CAFÉ HORCHATA	9
RUM JAVA CACAO'MON	12
RUM MALECON 13 YEAR	19
RUM MALECON 25 YEAR	35
RUM MALECON 1979	65
SAILOR JERRY SPICED RUM	8
SANTA TERESA 1796 SOLERA RUM	14
SMAKS CHAI RUM	13
SOGGY DOLLAR DARK RUM	9
SOGGY DOLLAR ISLAND SPRICED	9

WALK THE PLANK

ISLAND HOPPING I \$52

1. **MATSUSALEM GRAN RESERVA 1872**
40% A.B.V., 80 PROOF, DOMINICAN REPUBLIC, ORIGINAL
CUBAN RECIPE FROM BEFORE EXILE FROM THE CUBAN
REVOLUTION

TASTING NOTES: AGED FOR AN AVERAGE OF 15 YEARS
NOSE – AROMA OF WOODY TANNINS, DRY CITRUS, RICH
CAMEL, OAK, PAPAYA, AND BANANA
PALETTE – DATES AND RAISINS
FINISH – CHOCOLATE, CAMEL, AND CITRUS

2. **RHUM J.M XO**
45% A.B.V., 90 PROOF, MARTINIQUE

TASTING NOTES: AGED IN OAK BARRELS AND COGNAC CASKS
NOSE – TOASTED NUT, LEMON, SAGE, SWEET CAKE,
MANGO, AND PASSION FRUIT
PALETTE – TROPICAL FRUIT, WHITE PEPPER, CINNAMON,
AND NUTMEG
FINISH – HINT OF OAK AND COGNAC

3. **ADMIRAL RODNEY ROYAL OAK**
40% A.B.V., 80 PROOF, ST. LUCIA

TASTING NOTES: AGED IN BOURBON BARRELS FOR 8-12 YEARS
NOSE – PRUNES, RAISINS, TOASTED OAK, TROPICAL SPICE
PALETTE – TOBACCO, CHOCOLATE, VANILLA WITH A
SULTANA WHITE GRAPE MOUTH FEEL
FINISH – COMPLEX WITH SWEET FRUIT AND CAMEL

4. **GOSLINGS FAMILY RESERVE**
40% A.B.V., 80 PROOF, BERMUDA

TASTING NOTES: AGED IN OAK
NOSE – CAMEL AND VANILLA WITH OAK TONES, MIXED
FRUIT AND MARMALADE
PALETTE – SWEET CAMEL AND CHOCOLATE
FINISH – SPICY, SLIGHTLY BITTER FRUIT

CARIBBEAN CAROUSEL I \$111

1. **FLOR DE CANA 25 YEAR**
40% A.B.V., 80 PROOF, NICARAGUA

TASTING NOTES: FULL BODIED AMBER IN COLOR AGED IN CHARRED WHITE OAK FORMERLY USED FOR BOURBON
NOSE – VANILLA, OAK, AND DARK COCOA
PALETTE – FRUITY NOTES, CARAMEL, AND ALMOND
FINISH: LONG AND LINGERING

- 2. DIPLOMATICO SINGLE VINTAGE**
43% A.B.V., 86 PROOF, VENEZUELA

TASTING NOTES: AGED 12 YEARS IN BOURBON AND MALT WHISKEY CASKS THEN PLACED IN SHERRY BARRELS
NOSE – VANILLA, SPICES, AND ALMONDS
PALETTE – SILKY AND FULL OF FLAVOR, TOBACCO, OAK, AND CARAMEL
FINISH – SILKY SMOOTH FINISH

- 3. MT. GAY 2012 MASTER SELECT**
43% A.B.V., 86 PROOF, BAHAMAS

TASTING NOTES: FRUITY AND RICH AGED IN AMERICAN OAK
NOSE - VANILLA, BANANA, OAK AND MOCHA
PALETTE - RAISIN, SPICE, AND TOAST
FINISH - LONG, ROUND, AND DELICATE

- 4. ZAFRA 30 YEAR**
40% A.B.V., 80 PROOF, PANAMA

TASTING NOTES: MAHOGANY COLOR, HAND SELECTED FROM BOURBON CASKS
NOSE - LUSCIOUS OAK, DARK FRUIT, BUTTERY CARAMEL AND VANILLA
PALETTE - VANILLA AND HONEY BLOSSOM
FINISH - LONG, SMOOTH

SAIL THE HIGH SEAS I \$355

- 1. FACUNDO PARAISO**
40% A.B.V., 80 PROOF, PUERTO RICO

TASTING NOTES: AGED FOR 15-23 YEARS IN WHITE OAK THEN IN COGNAC CASKS
NOSE – GREEN BANANA, VANILLA, FRESH HERBS AND CLOVE
PALETTE – BOLD, SWEET WITH GUAVA, VANILLA, BURNT SUGAR, TROPICAL FRUITS AND PIPE TOBACCO
FINISH – BALANCED, QUIET, AND COMPLEX

- 2. CLEMENT 1970**
44% A.B.V., 88 PROOF

TASTING NOTES: AGRICOLE FROM LOCAL SUGAR CANE FIELDS. AGED 15 YEARS IN LARGE MATURATION CELLARS BEFORE BEING MOVED TO FRENCH OAK CASKS FOR SIX YEARS

NOSE – GRASSINESS, SUGARED FRUITS, PINEAPPLE, AND MANGO

PALETTE – SAME AS NOSE AS WELL AS ALMOND, TOBACCO SMOKE, AND FLORAL TONES

FINISH – LONG FINISH WITH TOASTED OAK AND LINGERING SWEETNESS

**3. PAPA ANDRES
40 A.B.V., 80 PROOF, DOMINICAN REPUBLIC**

TASTING NOTES: BRIGHT RICH GOLDEN COLOR. AGED IN THREE DIFFERENT RARE CASKS. FIRST FILLED SHERRY, EX-PEDRO XIMENEZ AND FIRST FILLED AMERICAN OAK. CLOSELY GUARDED FAMILY RECIPE THAT WAS MADE FOR FIVE GENERATIONS BEFORE EVER BEING SOLD.

NOSE – DELICATE FRUITY NUANCES WITH THE BLEND OF THREE RARE DIFFERENT CASKS, ROASTED PINEAPPLE AND DARK CHERRY

PALETTE – VISCOUS AND VELVETY, OAK, DARK CHERRY, MISSION FIG, CARAMEL GRASSY SUGAR CANE AND BLACK PEPPER

FINISH – LEAVES YOU TO SAVOR LONG, SMOOTH, REFINED FINISH

ADVENTURE I PICK YOUR OWN 3 – 5 RUMS, 1 1/2 OZ TASTINGS, 20% OFF EACH

***MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS, AND MILK. FOR MORE INFORMATION, PLEASE SPEAK WITH A MANAGER.**

***20% SERVICE IS AUTOMATICALLY ADDED FOR PARTIES OF 5 OR MORE.**