

**Weasel Boy Brewing Company
welcomes you to**



The Rum Room is a casual combination of Caribbean rum shack and rustic tiki lounge. Our goal is to offer the widest selection of quality rums available anywhere in Ohio and mix up high quality classic and original rum cocktails.

Daiquiris

The Classic Daiquiri ☠☠☠ \$8

It's not really tiki but what's not to like? This is the holy trinity of all great rum drinks; rum, sour and sugar. **No, it's not frozen!** A great showcase for the rum!

The House Daiquiri ☠☠☠ \$9

The addition of orange curacao and orgeat add some depth to this classic cocktail. Give it a try!

Pineapple Daiquiri ☠☠☠ \$9

We take the classic Daiquiri and use a nice pineapple rum with delicious results!

The Coconut Daiquiri ☠☠☠ \$9

You guessed it, this one features coconut rum and shouts of toasted coconut.

The Dirty Daiquiri ☠☠☠ \$9

We take the classic Daiquiri but substitute full bodied dark aged rum. This one really showcases the rum!

The Fuzzy Daiquiri ☠☠☠ \$9

This version features lemon juice and apricot liqueur for a uniquely fuzzy fruity character!

Tiki Classics

The 1944 Mai Tai ☠☠ \$11

This is one of **the** quintessential tiki cocktails. Formulated by the legendary Trader Vic Bergeron in 1944, **maita'i** is Tahitian meaning 'good' or 'excellence'. Often described as the 'perfect delivery vehicle for rum' this legendary drink features a blend of aged Martinique and aged Jamaican rum

Shrunken Skull ☠☠ \$9

A classic as served up at the Mai Kai Tiki Palace in Florida. Comprised of two different rums along with grenadine and fresh lime juice it's a well balanced and complex beverage.

1937 Planter's Punch ☠☠☠ \$11

We chose a classic recipe created by the famous Don the Beachcomber in 1937. It features aged rums from Barbados and Jamaica along with fresh lime juice, simple syrup, grenadine, falernum and Angostura bitters. It goes down easy so watch out!

1934 Zombie ☠☠☠☠ \$14

The legendary original as created by Don the Beachcomber in 1934. Anchored by a 4 ounce blend of 3 bold Caribbean rums we then add fresh lime juice, grenadine, falernum, bitters and a secret blend of spices to create a genuine monster of a cocktail!

The Hurricane ☠☠☠☠ \$13

A Tiki classic from good ole New Orleans. Simple, powerful and great tasting! Just rum, lots of it, lemon juice and passion fruit syrup!

Corn & Oil ☠☠☠ \$11

This is a true Barbados classic containing only rum, lime, falernum and bitters. Nothing could be simpler!

Wray & Ting ☠☠ \$8

A Jamaican staple! This drinks crisp, light and refreshing and uses only Jamaican grapefruit soda and high proof unaged Jamaican rum with a twist of lime. Simple and delicious!

Jungle Bird 🏴‍☠️🏴‍☠️ \$10

A post-tiki concoction from the Kuala Lumpur Hilton in Malaysia circa 1973, the Jungle Bird features pineapple, lime, Campari and black blended rum. The Campari gives this one a nice bitter edge that balanced nicely!

Vicious Virgin 🏴‍☠️ \$8

Created in 1937 and served up in a martini glass this concoction features lime, sugar, falernum and rums from the Virgin Islands and Puerto Rico. Easy drinking, crisp and refreshing.

Mojito 🏴‍☠️🏴‍☠️ \$11

It's not tiki but it's a classic rum cocktail so here it is! Simple syrup, lime, mint, soda and crisp light rum! Simply one of the best!

The Reverend's Tai 🏴‍☠️🏴‍☠️ \$10

This one features pineapple rum and powerful 69% Plantation OFTD rum along with orange liqueur, orgeat and lime juice.

Commando Grog 🏴‍☠️🏴‍☠️🏴‍☠️ ½ \$14

Made up of lime, grapefruit, cinnamon syrup, pimento dram, falernum and two different rums. This is a complex drink filled with bold flavors that go down way too smoothly!

Riptide 🏴‍☠️🏴‍☠️ \$11

Coconut rum and full flavored Jamaican rum blend with ginger, lime and other spices for a nice depth of flavor and good balance.

Baron Samedi 🏴‍☠️🏴‍☠️ \$8

This cocktail features Rhum Agricole from Martinique and has a distinct grassy character. We mix that with lime, cinnamon syrup and spices for a nicely complex drink.

Bolo 🏴‍☠️🏴‍☠️ \$11

Bolo is a wonderful pineapple juice forward drink that combines 3 juices, 2 different rums and a dash of honey.

Bourbon

Port Light 🏴‍☠️🏴‍☠️ \$10

This classic made famous at the Kahiki in Columbus, Ohio includes lemon juice passion fruit syrup and grenadine. Simple yet complex.

Halekulani 🏴‍☠️🏴‍☠️ \$12

Created in Hawaii in the 1930's this bourbon tiki cocktail features 3 juices, 2 syrups and aromatic bitters. The pineapple juice plays nicely with the bourbon.

Gin

Humuhumunukunukuapua'a 🏴‍☠️🏴‍☠️ \$10

Crisp and refreshing with quality gin, lemon, pineapple, orgeat and bitters, this is a nice simple cocktail that is well balanced and lightly sweet!

Saturn 🏴‍☠️ \$10

Gin, lemon passion fruit and spices make this one tasty and refreshing. Served up in a coupe!

Rum Room Original Cocktails

Mahana Api (New Day) 🏴‍☠️🏴‍☠️🏴‍☠️ \$12

Based on a traditional Barbados rum punch and adapted by Weasel Boy's Jungle Bird Jay Wince, we mix aged Barbados rum with lime juice, cinnamon syrup and bitters before dusting it with fresh grated nutmeg and serving it up with a smoldering cinnamon stick!

Ginger is a Movie Star 🏴‍☠️🏴‍☠️ \$11

Ginger or Mary Ann, the debate goes on! In this case Jay chose Ginger because ginger is sweet, spicy, wonderfully aromatic and just irresistible. Made up of 7 different ingredients including 2 rums, lemon juice, apricot and of course ginger for a truly wonderful flavor experience!

The Ritual Dance 🏴‍☠️🏴‍☠️ (Best Seller) \$10

This was Jay's first original cocktail. It features lemon and pineapple juices, orgeat, falernum and two different rums. The pineapple shines and makes this one pleasantly sweet!

Wahine Nani (Beautiful Woman) 🏴‍☠️🏴‍☠️ \$13

Featuring lime, ginger, cinnamon, bitters and 2 flavorful rums, this is as exotic and sophisticated as the beautiful tropical wahine of fantasy were always portrayed!

The Dr. Fritz 🏴‍☠️🏴‍☠️🏴‍☠️ \$11

Tart lime, sweet simple syrup, bitter Campari, exotic juices and two complex rums, this one is a flavor bonanza! Named after our own Dr. Fritz the Optikitrist!

Mi Luv Chawklit (I Love Chocolate) 🏴‍☠️🏴‍☠️ \$12

Jay wanted some chocolate in his cocktails. This drink blends Jamaican pot still and Demerara rums with chocolate rum, OJ and spices for a wonderful blend of flavors.

Mi Luv Hat Chawklit 🏴‍☠️🏴‍☠️ \$12

We took our Mi Luv Chawklit and added Mexican chili liqueur to give this one a decidedly spicy kick!

Pea Ohana (Bear Family) 🏴‍☠️🏴‍☠️ \$11

Two tropical juices, two full bodied rums and cinnamon and ginger to spice things up! This is delicious. Named after our friends at Pea Ohana Water Sports!

Hawaiian Empress 🏴‍☠️🏴‍☠️ \$12

Formulated by our sometime guest mixer Tiki Dee, this cocktail features both Empress gin and high proof Plantation OFTD rum. Featuring lime, orgeat, passion fruit and a splash of soda, it's topped off with the Empress to give it a beautiful blue float. Yummy!

The Raymond 🏴‍☠️🏴‍☠️ \$10

Formulated and named after one of our good friends and customers, this one features grapefruit, pineapple, spices, bitters and two different rums!

Firth of Fourth 🏴‍☠️🏴‍☠️ \$11

Technically not one of ours, Firth was created by popular Olde Market House Inn bartender Ronnie Hoskinson. Featuring grenadine, OJ, chocolate and coconut rums and Scotch, this one is a delight!

Flaming Cocktails

Top Notch Volcano 🏠🏠 \$11

The brain child of Martin Cate, owner and founder of the awesome Smuggler's Cove in San Francisco, this one features lime, pineapple, passion fruit, cherry liqueur and two blended rums. And, as every volcano should be, it's served aflame!

Well of Fire 🏠🏠🏠 \$12

A Rum Room original by our own Jungle Bird Jay, this one's not for the faint of heart! We blend lime, sugar, ancho chili liqueur and flavorful Caribbean rum to create a drink with depth of flavor and a nice chili flavor and zing as it finishes. Of course the fire is obligatory!

Ghost Pilot 🏠🏠🏠 \$12

This is our play on the famous Jet Pilot cocktail that's been around since the Golden Age of Tiki. We blend lime, grapefruit with spices and 3 different Caribbean rums that create a wonderfully complex flavor profile, and of course served with fire!

Drinks for Two (limited availability)

Ritual Dance 🏠🏠 \$25

Bolo 🏠🏠 \$25

Top Notch Volcano 🏠🏠 \$25

These cocktails are perfect when mixed up for two persons and served up in a cored pineapple and nicely garnished! See above for the drink descriptions. Please ask your server for availability.

Sipping Rum

Please see our companion **Rum Menu** for a current list of our complete rum inventory. These can change without notice so always ask your server or mixer what's new!!

About our Skull Ratings!

Our skull ratings are here to help you manage your alcohol intake. They are based basically on how much rum and liqueur are in each cocktail. We want you to enjoy responsibly and to visit us again!

🏠 - This should be no problem at all!

🏠🏠 - You can probably handle another.

🏠🏠🏠 - You'll definitely feel it, watch out. One more may do you in!

🏠🏠🏠🏠 - **Beware!!** This may actually turn you into a Zombie!! Proceed with caution!!

Some notes about our ingredients - we make every drink from scratch and never use mixes, artificial syrups or inferior rums. Juices are 100% juice and not from concentrate.

We are often asked what are **falernum** and **orgeat**. For the record **falernum** is a rum based liqueur that originated in Barbados. It is generally made from rum, clove, almond, lime, ginger, sugar and water although each brand is unique. **Orgeat (pronounced or-zhaa) syrup** is non-alcoholic and made from almonds, sugar and rose water and/or orange flower water. It has a pronounced almond taste and is used to flavor many cocktails. The **Rum Room** uses **Orgeat Works Latitude 29 orgeat** exclusively.

Let's Talk a Little About Rum

We love rum! In many ways we compare it to beer in that it is a class of alcoholic beverage that has a vast number of production methods, flavors, colors and styles. That's one reason we love it, because of its diversity.

People say they don't like rum but we prefer to say that they have not yet found the rum that they do like. Rum can be clear, gold or dark, light or heavy bodied, aged or unaged, dry or sweet, clean flavored or funky.

Just to name a few of the flavors and aromas that you may pull out of any given rum you may find hints of chocolate, leather, cinnamon, over-ripe banana, raspberry, mango, pineapple, molasses, brown sugar, tobacco, oak, charcoal, grass, herbs and more and more and more!

Rum is a complex spirit that is derived from sugar cane. That does not mean that rum is necessarily sweet. All spirits are distilled from products that have sugar in them which is then fermented and then distilled. Brandy is the distilled essence of grapes. Whiskies and Bourbon are the distilled essence of grains like corn, rye or barley, Rum is the distilled essence of sugar cane and predominately starts out as a fermentation of molasses although some are made from more refined sugars or fresh sugar cane juice. Rum is distilled in various types of stills from the simple pot or single batch still to multi-column industrial type column stills. Depending on the country of origin and the heritage of the distiller these can vary widely in design and the products that they produce.

You can never judge rum by its color. Darker does not mean older or fuller in flavor or body. The descriptors light/white, gold and dark are useless in describing how individual rums taste or how they drink. Color can be added or filtered out. Black and gold rum can be unaged with coloring added. Light amber rums may be aged 10 or 12 years. Many white or clear types of rum are aged and then filtered to remove the color.

Many age statements are useless and downright deceiving! Depending on the country of origin the number on the bottle can be a true age statement, a statement disclosing the oldest rum, a statement disclosing the youngest rum or it can mean nothing at all and simply be a marketing gimmick to get your hard earned dollars. Do your research! Here is a fact you can count on, if the rum is **produced AND bottled** in Jamaica or Barbados the age statement is for the YOUNGEST rum in the bottle. These are true and honest age statements.

Here is a basic FACT for you.....are you ready?

There is no really useful rum classification system to go by that will tell you how any particular rum will taste! We repeat, there is no really useful rum classification system to go by that will tell you how any particular rum will taste. That's not very helpful is it?

There are some broad generalizations that can help a little but it's really up to you to dig into the brands and research them. Use your computer or smart phone to look them up. Read the reviews. These can help. They can lead you into full bodied funky Jamaican rum or rum that has been sweetened up a bit with sugar or additives or pure unadulterated Barbados rum that like Jamaican rum is rum in its purest form. We like them all and have no issues with sugar added rums, as long as it's in the open and not deceptive. A general rule of thumb is that rums from Spanish heritage countries such as Cuba and Puerto Rico are lighter bodied while English heritage countries such as Jamaica, Barbados or Guyana produce rums that are fuller in body and bolder in flavor but this is by no means always the case. Rum from French heritage areas such as Guadalupe or Martinique is usually, but not always, made from fresh sugar cane juice and is very different in its flavor. These are often referred to as Rhum Agricole.

Okay, so we've given you enough information to totally confuse you and make you dangerous but our goal is to try and make you dig and find what YOU like! It's a fun journey so have a great ride!