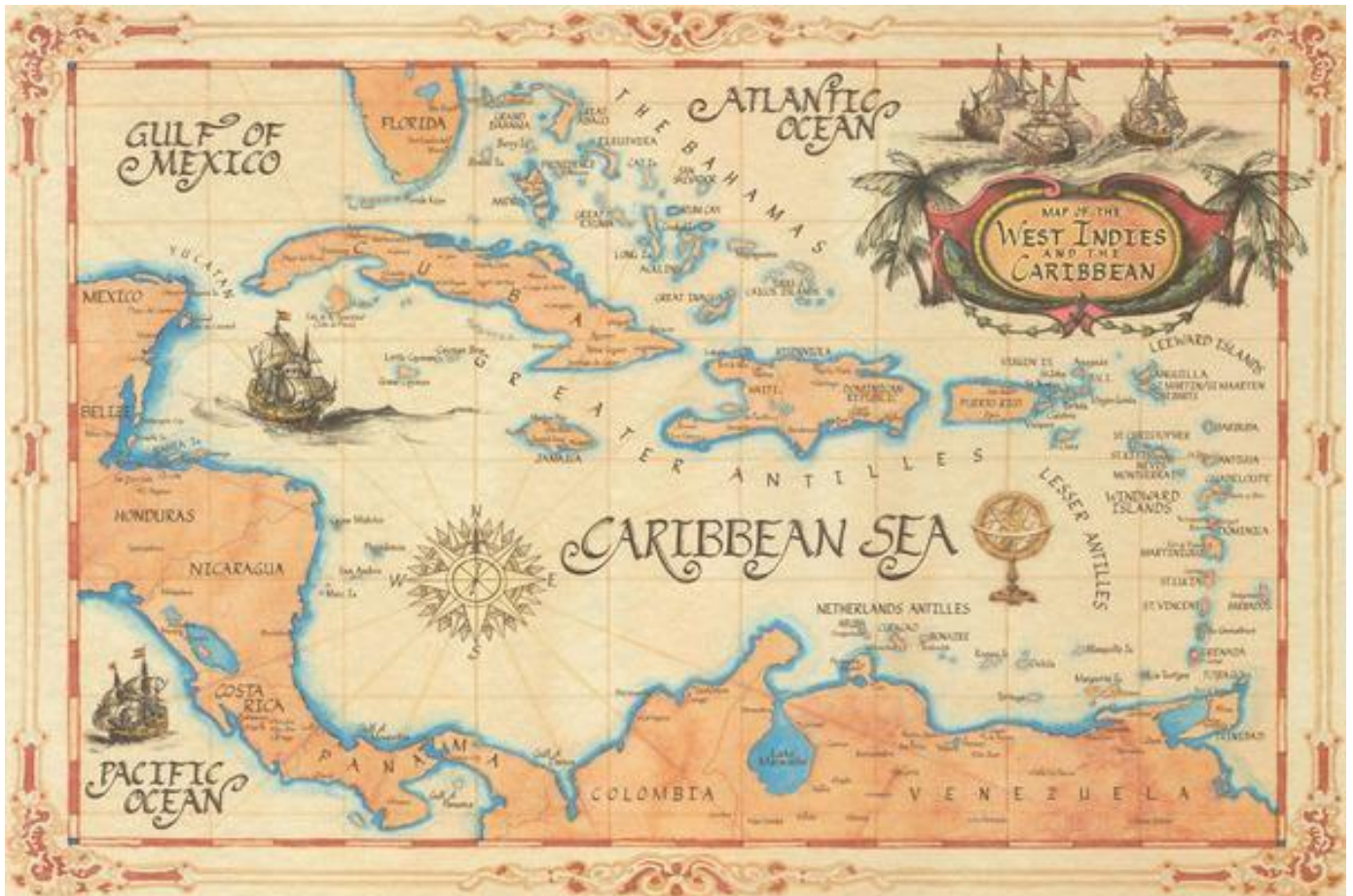




# Kane

## Tiki Bar & Grill



***"There cannot be good living where there is not good drinking"***  
**-Benjamin Franklin**

Rum is a distilled alcoholic beverage made from sugarcane byproducts, such as molasses, or directly from sugarcane juice, by a process of fermentation and distillation. The distillate, a clear liquid, is then usually aged in oak barrels.

The majority of the world's rum production occurs in the Caribbean and Latin America.

Rums are produced in various grades. Light rums are commonly used in cocktails, whereas "golden" and "dark" rums are typically consumed neat or on the rocks.

# A RUM TOUR

## BARBADOS

**Afrohead 7 Yr- amber 14**

*molasses and Bourbon wood accents with a ghost of vanilla*

**Afrohead xo 15 Yr- dark 20**

*creamy and builds to a toffee and caramel*

**Facundo Neo-white 20**

*vanilla coconut apple banana pepper*

**Facundo Eximo – dark oak 24**

*walnut and vanilla with a round buttery texture*

**Facundo Exquisito – light Cherrywood 32**

*vanilla dried raisins and apricots hint of butterscotch*

**Facundo Paraiso- deep amber 38**

*sweet fruit caramel*

**Mt Gay Eclipse- amber 12**

*subtle smokiness medium body with a bright finish*

**Mt Gay XO - deep amber 20**

*ripe banana toast vanilla*

**Plantation 20th Anniversary XO - amber 20**

*coffee bean notes hearty wood and backing sweetness*

## BRAZIL

**Leblon Cachaca- white 13**

*fresh cut sugar cane spices and fruits*

## BERMUDA

**Goslings Black Seal- black 12**

*butterscotch vanilla and caramel*

## COLORADO, US

**Montanya Oro- amber 12**

*red chili coffee caramel vanilla pineapple chocolate*

## DOMINICAN REPUBLIC

**Brugal 1888 - dark amber 17**

*nuances of toffee caramel wood*

**Matusalem 15 Yr - golden 14**

*molasses and butterscotch subtle cinnamon and vanilla*

**Matusalem 18 Yr - deep amber 15**

*caramelized honey baking spice leather clean tobacco*

## FLORIDA, US

**Papas Pilar Blonde - light 14**

*grapefruit mandarin and key lime with crisp almonds*

**Papas Pilar Brunette - dark 18**

*vanilla cinnamon Italian roast coffee and honey*

**Wicked Dolphin- spiced 11**

*homegrown oranges local honey vanilla spicy citrus*

**Oak & Cane- golden 18**

*orange with woody spice*

## GUATAMALA

**Ron Zacapa - light mahogany 18**

*honeyed butterscotch spiced oak and raisin finish*

**Ron Zacapa Negra – deep amber 24**

*chocolate smoky dried fruit*

**Ron Zacapa XO -dark mahogany 26**

*spiced fruits sweet oak*

## GUYANA

**Pyrat - amber 16**

*cinnamon vanilla and citrus*

## HAITI

**Rhum Barbancourt 8 Yr - pale gold 13**  
*roasted cooked fruits and citrus fruits*

**Rhum Barbancourt 15 Yr – mahogany 20**  
*cooked pear citrus fruits cinnamon and pepper*

## JAMAICA

**Appleton Estate Signature Blend - amber 14**  
*orange peel dried apricot fresh peach molasses*

**Appleton Estate Rare Blend 12 Yr - bronze 17**  
*deep oaky fruity cocoa molasses orange peel*

**Appleton Estate 21 Yr- copper 32**  
*orange peel warm coffee cocoa*

## MARTINIQUE

**Rhum Clement Mahina Coconut- white 13**  
*crafted with luscious pieces of young coconut*

**Rhum Clement Vsop - mahogany 14**  
*coconut and banana crème brûlée*

**Rhum Clement Creole Shrub- golden 15**  
*créole spices and sun-bleached bitter orange peels*

## NICARAGUA

**Flor de Cana 4 Yr - amber 11**  
*soft entry of brown sugar orange peel butterscotch and pepper*

**Flor de Cana 7 Yr - mahogany 13**  
*dark caramel and toasted nuts dry toasted coconut*

**Flor de Cana 12 Yr - amber 19**  
*semi-sweet nougat almond butter molasses and sherry*

**Flor de Cana 18 Yr – deep amber 20**  
*dark chocolate caramel roasted nuts brown spices*

## PANAMA

***Cana Brava 3 Yr - light 17***

*vanilla cocoa butter dark chocolate with fresh oak*

***Cana Brava 7 Yr - light mahogany 19***

*vanilla dark chocolate oak & cinnamon finished with pepper*

***Don Pancho Origenes 8 Yr - deep amber 15***

*flavors of oaky vanilla figs and butterscotch*

***Don Pancho Origenes 18 Yr – amber 26***

*dried fruit refined notes of bourbon and overripe plums*

***Zafra 21 Yr- mahogany 24***

*orange cherry and pear with a hint of toffee*

***Zafra 30 Yr- amber 26***

*dried fruit vanilla honey and nutmeg.*

## PUERTO RICO

***Bacardi Black –dark 11***

*ripe banana caramelized pineapple molasses*

***Havana Club Anejo – amber 13***

*vanilla toffee tobacco*

***Bacardi 8 Año – golden 14***

*prune apricot nutmeg and vanilla*

## SAINT LUCIA

***Chairman's Reserve Original - amber 14***

*banana caramelized fruits spicy oak*

***Chairman's Reserve Spiced - dark mahogany 14***

*bitter orange nutmeg sweet raisin*

***Chairman's Reserve The Forgotten Cask- gold mahogany 20***

*sweet raisin cigar tobacco honey vanilla*

## TRINIDAD / TOBAGO

**Angostura 5 Yr** – golden **15**  
*chocolate spiced vanilla*

**Angostura 7 Yr** – mahogany **16**  
*maple chocolate honey toffee*

**Angostura 1919** – golden **20**  
*smokey honey banana*

**Angostura 1824** – dark oak **26**  
*honey molasses vanilla*

**Kraken** - dark **12**  
*mix of eleven spices including cinnamon ginger and clove*

**Smaks Chai Rum** - black **20**  
*clove cinnamon and ginger*

**Zaya Gran Reserve** – cooper **14**  
*raisin puree and sweet baking spice notes*

## US VIRGIN ISLANDS

**Saylor Jerrys** –light mahogany **12**  
*vanilla and oak with hints of clove and cinnamon spices*

## VENEZUELA

**Diplomatico Blanco** - light **13**  
*creamy coconut and mocha coffee notes slightly fruity*

**Diplomatico Reserva Exclusive** - amber **14**  
*sweet toffee fudge*

**Pampero Aniversario** - dark amber **16**  
*highly fruity with terrifically smooth*

**Santa Teresa: Anjeo Grand Reserve** – golden **12**  
*orange zest licorice root peach 5 spice powder*

**Santa Teresa 1796** – amber **20**  
*fruit honey dark chocolate*

## MULTI ISLAND

**Banks Rum Island Blend 5 Yr- white 15**  
*molasses earthy tropical fruits and spice*

**Banks Rum Golden Age 7Yr- gold 20**  
*tropical fruits toasted nut wood spice*

**Plantation 3 Star - white 12**  
*subtle spices sugar cane and vanilla*

**Plantation O.F.T.D Overproof - light amber 14**  
*notes of toasted coconut fudge and oaky vanilla*

**Plantation Pineapple – light amber 14**  
*bright rum with pineapple essence*

**Pusser's British Navy – dark Amber 24**  
*dried fruits island spices caramel*

**Pusser's British Navy Gunpowder – dark copper 26**  
*vanilla cinnamon nutmeg ginger*

Selected rums upon availability

1.5 ounce pour

# Tasting Flights

1 oz pour

## Born in America 26

*Papa's Pilar Brunette*

*Montanya Oro*

*Oak and Cane*

## The Bermuda Triangle 28

*Goslings Black Seal*

*Bruggal 1888*

*Rhum Clement Coconut*

## The Panama Canal 32

*Don Pancho 8*

*Smacks Chai Rum*

*Cana Brava 7*

## Island Hopping 35

*Angostura 1919*

*Mastusalem 15*

*Rum Babancourt 15*

## First Class Flight 45

*Zafra 30*

*Ron Zacapa Xo*

*Facudno Exqisito*