

The Cocktail Diaries

*The story of rum is one of passion and spontaneity; of colonial expansionism
and of mysterious, far flung spice islands.*

*The exact origin of the word 'rum' has become lost, but it is commonly linked with its
derivation from 'rumbullion' – meaning "a great tumult or uproar."*

It's a neat myth. Rum evokes a heady, rich fusion of experience and personal narratives.

These, then, are 'The Diaries' ...

Bumbo [served short] \$17.50

1500's WE OPEN WITH the infamous Pirate drink from the high era of Caribbean piracy. Plundering their way across backwater islands and open seas, *the crew would mix whatever spices and fruits they'd most recently taken at the point of a cutlass with their killdevil— or rum*, as it later became known. They called this *Bumbo*. The drink succeeded in making it ashore, and exhibited surprisingly steady landlubber legs, naturally graduating to other dubious professions— if not of the 'high seas', then at least of the 'low land' variety... For it became popular with politicians, who used it to *bribe voters*; indeed in July 1758, George Washington's diary records that he used 160 gallons of rum for *Bumbo*, to 'treat' voters to a drink during his campaign of that year.

Pirates, politicians- and 'diarists': *unite...*

— Mt Gay XO, lemon juice, muscovado sugar and fresh seasonal fruit and spices:

Rum Flip [served in a mug] \$17.50

1695 *The New England Almanac* liked this drink, and sets the scene with an almost satanic relish: "*The days are short, the weather's cold, by tavern fires tales are told. Some ask for dram when first come in, other's with flip and bounce begin. Ale, rum and molasses are met and the ember red loggerhead, whose hissing dip, creams the mug of flip*".

— Dark Ale, Bundaberg silver, egg and sugar:

Fish House Punch [served short] \$17.50

1732 Perhaps the most famous 'secret' rum drink recipe, created in Philadelphia, when a group of fisherman formed a society dedicated to gastronomy- as well as angling. It's been said that the three blank pages of George Washington's diary are attributed to his visit to the 'Fish House', and to this particular bowl of punch. *'Its name is memorable and strangely alluring, its history august and eccentric- and its formula delicious... and deadly'*.

— Coruba, peach brandy, cognac, lemon, sugar and bitters:

Grog [served in a period Pussers mug] \$17.50

1740 From 1655 it was common practice for sailors in the British Navy to be served a ration of rum instead of brandy. In 1740 Admiral Edward Vernon called for the ration of *Pussers British Navy Rum* to be diluted with water and mixed with lime juice, thus ending the period of the drunken sailor.

— Pussers, lime juice and brown sugar:

Hot Buttered Rum [served in a toddy glass] \$17.50

1700's The exact history of this drink has been lost to time but it is likely that this drink developed from the *Hot Toddy* which originated in Scotland as early as the 1720s. This drink is traditionally believed appropriate for relaxing in the evening, before retiring, or as a restorative after-exposure to cold. *Angostura 1919* is our preferred base, delivering a warm, buttery 'taste of Christmas'...

== *Angostura 1919, Rum Diaries' spiced butter and cloudy apple juice:*

Shrub [served short] \$17.50

1800's A shrub[b] was a preparation not unlike a cordial designed to increase the longevity of the fruit used. This particular concoction is reputed to have been enjoyed by smugglers to disguise the salty taste of their contraband. The basic concept of a Shrub is to impart a bit of sourness to add a *kick* to the drink, as you might get with a carbonated beverage. The liquid was then bottled. In 1833, *American Frugal Housewife*, reported that "when mixed with water it is a pure, delicious drink for summer."

== *Mix of rums infused with Fresh Seasonal fruit, liqueur [and lots of love].*

The Rum Blazer [served in a balloon] \$19.50

1850's The *Blue Blazer* is a drink steeped in antiquity, tradition and innovation. It was originally made famous by *Jerry Thomas*. While working at the *El Dorado*, San Francisco, Thomas created this drink after a gold prospector demanded, "Fix me up some hell-fire that'll shake me right down to my gizzard," Thomas rose to the challenge and the resulting drink is, well, *hellishly good*. His dexterity in manipulating the flaming liquid was instrumental in making the drink an instant hit with his customers. Our version has met with similar response, and it's signature blue tongue of flame has made it a *Diaries* stalwart.

== *The Diaries Blazer: We tailor the drink around your choice of Rum, fruit & spice, sugar & bitters:*

Knickerbocker [served tall] \$17.50

1852 *Knickerbocker* is a Dutch surname, a type of clothing, a classic cocktail and according to legend, the head of the first socially prominent New York family. With its mix of Rum and liqueurs, syrups and juices, it's aptly referred to as the progenitor of the modern Tiki drink. So think of it as a mid-nineteenth century Mai Tai: similar drink; different island...

== *Appleton V/X, Cointreau, Rum Diaries' house raspberry syrup and lemon juice*

Cuba Libre [served short] \$17.50

1900 Created in Cuba as a tribute to Teddy Roosevelt and his *Rough Riders*, who helped 'liberate' Cuba from the Spanish. By combining the Cuban Rum of that era, *Bacardi*, with the quintessentially American *Coca Cola*, the drink evokes a spirit of celebration and solidarity— and comes complete with the famous period slogan ¡*Por Cuba Libre!* Revolution remained in the Cuban blood, and in the air, and some fifty years later this was joined by Fidel and Che's own cry for freedom: *Hasta la Victoria Siempre*.

Bacardi Blanco, coke and lime juice poured over a coke and lime ice sphere:

Daiquiri [served straight up] \$17.50

1905

The *Daiquiri*, named by Jennings Cox at *Venus*, Santiago, Cuba, is some 23 miles east of the mine that inspired this cocktail's name. According to folklore, Cox came up with the drink when, after running out of gin, he copied the local tradition of mixing rum, lime and sugar over ice. In 1909 an American Admiral tried Cox's invention and brought the recipe back to the U.S.A. The *Daiquiri* has evolved over time to include many different ingredients- and is now often blended. We present it in one of its simplest and earliest incarnations- but if you'd prefer a particular classic or modern variation, just ask...

== *Havana Club Blanco, lime juice and sugar:*

El Presidente [served straight up] \$17.50

1910's

Created at the *Vista Alegre*, Havana, and named for Cuban President Mario Garcia Menocal [whose thirst for rum was said to be almost as *unquenchable* as his thirst for the public treasury], *El Presidente* became a popular drink during American prohibition in the 1920's, when Havana was considered the "*Paris of the Western hemisphere*". A travelogue, written by Basil Woon in 1928, states that "*it is the aristocrat of cocktails...*"

== *Matusalem Platino, french vermouth, orange curaçao and grenadine:*

Mary Pickford [served straight up] \$17.50

1920

Mary Pickford- America's sweetheart- went to Cuba to film with Charlie Chaplin, a good excuse to escape U.S. prohibition and enjoy a cocktail or two. Like many other famous people in the bars of Cuba at that time, she had a drink created and named after her. Luckily for us the drink which Fred Kaufman at the *Hotel Sevilla* created proved to be a classic- a great cocktail that has stood time's test...

== *Bacardi Oro, pineapple, maraschino liqueur and grenadine:*

Hemingway Special [served straight up] \$17.50

1921

The *Hemingway Special* is said to have been created by Constantino Ribalaigua Vert at *El Floridita*, Havana. According to tradition, Ernest 'Papa' Hemingway particularly enjoyed drinking Constantino's famous *Daiquiri Floridita*, which contained maraschino liqueur. However on one occasion the notorious drinker and diabetic asked Constantino to make him a 'special', with the sugar replaced by grapefruit juice. Hemingway is also credited with another drink: his takeaway, the *El Papa Doble*. Twice the rum, served in a paper bag...

== *Havana Club Blanco, maraschino liqueur, grape fruit and lime juices:*

Mojito [served tall] \$17.50

1931

Just *one of the greatest rum drinks ever*. The *Mojito* is a re-naming of the pirate drink *El Draque*. Richard Drake mixed this up while serving under Sir Francis Drake- the drink's namesake. Mint, sugar and lime were originally mixed with *aguardiente*, an unrefined, very strong rum. The first mention of the *Mojito* is in the 1931 edition of *Sloppy Joe's Bar Manual*, although the drink was perfected at *La Bodeguita Del Medio*, whose recipe we use.

Havana Club Blanco, lime, mint, sugar and bitters:

Zombie [served tall] \$17.50

1934

The *Zombie* first rears its ultra-strong, over-proof head in the 1930's. Created by Ernest Raymond Beaumont-Gannt— alias Donn Beach, *the Beachcomber*— it was made for a customer about to fly to San Francisco, who drank three and later complained that *the beverage had rendered him a complete Zombie*. The *Zombie* was Donn's most infamous invention, and went on to become *the* legendary unsolved mystery in the annals of the tropical drink. Even Donn's own bartenders didn't know how to make it; they poured the ingredients from bottles marked only by numbers or letters, the right combination of which was the sole part of the code they knew... In tribute we have bottled our own blend of rums, the recipe for which can never be revealed.

== Rum Diaries' *Zombie mix*, Grenadine, passionfruit, grapefruit, lemon and lime juices:

The Hurricane [served tall] \$17.50

1939

This drink was invented at *Pat O'Brien's*, New Orleans and is also another drink from an era when drink recipes were kept in hotel safes— and often died with their creator. Indeed, *the original recipe for this cocktail now resides in Davy Jones' locker*, along with its author. In remembrance we present the Rum Diaries' twist[er] on *The Hurricane*.

== Havana Blanco & Coruba, grenadine, passion fruit, lime, pineapple & orange juices:

Mai Tai [served short] \$17.50

1944

Victor Jules Bergeron Jr. aka. *Trader Vic*, supposedly created this drink and tried it out on two of his Tahitian regulars. After taking one sip, they exclaimed "*Mai Tai, Roa Ae*", which translates as "*Out of this world, The Best*". After its 'creation', *Don Beach*, inventor of the *Zombie*, claimed that *Vic* had merely adapted one of his older recipes. This created a feud which lasted longer than the *Tiki movement*, *Vic* apparently admitting his theft only when on his death bed.

== Old Jamaican rum, orange curacao, orgeat and lime:

Fogcutter [served tall] \$17.50

1947

The *Fogcutter* also appears to be a *Trader Vic* invention, although sources also trace it to a place in Hollywood— namely *Edna Earle's Fogcutters*, where it was their signature drink. Whoever gave birth to the *Fogcutter*, named after a type of diving knife, created a very early and enduring *Tiki* drink.

== Havana Blanco, gin, brandy, lemon, sugar and orange juice:

Pina Colada [served tall] \$17.50

1954

There were mentions of this drink as far back as 1910 and a complete recipe published in the *New York Times* on April 16, 1950. However this drink is mostly attributed to Ricardo Garcia at the *Hilton Hotel*, San Juan, Puerto Rico in 1954. Apparently when the coconut cutters went on strike he used coco syrup instead, and *the Colada* craze began. Since then the whirl of a blender has gone hand in hand with this unconventional but tasty drink. It's a *celebration*...

== Havana Especial, [mali]'bu, pineapple, coco lopez, dash of citrus, pinch of salt, bitters & plenty of love:

Contemporaries [all \$17.50]

Wolfberry Steadman

Mount Gay, dark cocoa, honey, pressed apple and lime juices finished with a gogi berry foam:
Served straight up

Old Cuban

Bacardi 8, house spice syrup, lime, mint & bitters shaken and finished with sparkling wine:
Served straight up

Black & Blue

Havana 7 Anos, Dubonet, crème de cassis and bitters, zested with orange over a cherry garnish:
Served straight up

Scorpion

Mount Gay Eclipse, cognac, orgeat, orange and lemon juices:
Served straight up

Spice Island

House spiced rum, Pimm's, lemon and grapefruit juices, atomized with flamed orange bitters
Served tall

Dark & Stormy

Myers, lime & bitters topped with ginger beer
Served tall

Floral Rum Buck

10 Cane, elderflower cordial, lime juice & mint stirred through ginger beer
Served tall

Salvia

Hudson's Cane, lime and cloudy apple juices, with fresh sage and a dash of aloe vera
Served tall

Treacle

Angostura 1919, honey & bitters stirred through cloudy apple juice
Served short

Cool Garden

Cucumber, fresh rockmelon and mint married with a healthy measure of white rum
Served straight up

'The Diaries': [To share for two— \$25]

Rum Diaries Planters Punch Carafe

Light & dark rums, vanilla liqueur, orange, pineapple and lemon juices with passion fruit and a hint of grenadine— **serves two**

Rum Diaries Ron Collins Carafe

Light rum, lime, sugar and soda, served generously long— **serves two**

Wine List

White

THE RUM DIARIES CHARDONNAY, VIC. 2007	\$28.00/ \$7.50
THE RUM DIARIES SAUVIGNON BLANC, SEMILLON, VIC. 2007	\$32.00/ \$8.50
CAPE MENDELLE GEORGIANA, SAUVIGNON BLEND, MARGARET RIVER, WA. 2007	\$43.00
CLIFFORD BAY 'PEBBLE ROW', SAUVIGNON BLANC, MARLBOROUGH, NZ. 2008	\$52.00
VILLA MARIA SAUVIGNON BLANC, MARLBOROUGH, NZ. 2007	\$53.00
BROKENWOOD SEMILLON, HUNTER VALLEY. NSW. 2007	\$56.00
DANZANTE— PINOT GRIGIO, LE VENEZIE, NE, ITALY. 2006	\$57.00
PIKES— RIESLING, CLARE VALLEY, SA. 2007	\$57.00
PIKE & JOYCE - BLEEDINGS ROSE, ADELAIDE HILLS, SA. 2007	\$57.50
MOUNT ADAM— CHARDONNAY ESTATE, EDEN VALLEY, SA. 2007	\$90.00

Red

THE RUM DIARIES SHIRAZ, VIC 2008	\$28.00/ \$7.50
DEVIL'S CORNER— PINOT NOIR, TAMAR RIDGE, TAS. 2008	\$44.00/ \$9.50
CAPE MENDELLE MARMADUKE— SHIRAZ, GRENACHE, MARGARET RIVER, WA. 2005	\$44.00
CORIOLE— SANGIOVESE, MCLAREN VALE, SA. 2007	\$44.00
MOUNT ADAM— CABERNET MERLOT, BAROSSA, SA. 2006	\$45.00
MAXWELL SILVER HAMMER — SHIRAZ MCLAREN VALE S.A 2007	\$54.00
CUTTAWAY HILL PINOT NOIR, SOUTHERN HIGHLANDS NSW 2008	\$56.00
MR RIGGS — CABERNET, COONAWARRA, SA. 2007	\$57.00
TATACHILLA— MERLOT, MCLAREN SA. 2004	\$58.00

Champagne

CHANDON NV	\$55.00/ \$9.00
VEUVE CLICQUOT NV	\$150.00
BOLLINGER NV	\$220.00
VEUVE CLICQUOT— ROSE, NV.	\$220.00
KRUG GRANDE CUVEE	\$590.00



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