

RUM

Made from a base of sugar cane and its by products, rum is a versatile and satisfying drink, currently gaining enormous popularity and resurgence with the fashionistas of the bar drink scene.

The historical home of rum is considered to be the West Indies, Guyana, and other parts of South America. During the 18th and 19th centuries, Jamaica, Haiti and Trinidad were the largest rum producers, closely followed by Cuba and Puerto Rico.

Facunado Bacardi established a distillery in Santiago, Cuba in 1862. His brand is now the biggest selling international spirit brand (and not just rum!) in the world.

Rum is a spirit distilled from sugar cane or molasses (the syrupy residue left over after sugar has been refined). As always in distillation, yeast and water are added to begin fermentation. The fermentation liquid (the wash) usually undergoes distillation several times in copper pot stills - the same as the ones used to make brandy or whisky. The resulting spirit is always clear. To produce golden or darker rums, the spirit is aged in oak barrels (often ex-bourbon barrels). These barrels are often charred on the inside to add a smoky depth to the finished spirit. As the Caribbean has a hot climate, the barrels mature very quickly and therefore only a short (rarely more than 8 years) maturation process is needed (typically longer in cooler climates). Once fully mature the rums are blended with other rums of other ages until the producer achieves exactly the right flavour, colour and texture for their product. Any age statement on the bottle will always refer to the youngest rum in the blend.

APPLETON ESTATE Signature blend (Jamaica) 43% **\$10**
A true workhorse of the Rum industry. beautiful, rich and sweet - like the Lone Ranger's saddle bags. One of the best value Rums going around.

DIPLOMATICO "Mantuano" (Venezuela) 40% **\$11**
A combination of both batch kettle and pot distillation of a rich molasses and honey base. Aged up to eight years on white oak casks that were previously used in Scotch whisky and bourbon maturation. Makes a stinging Daiquiri

FLOR DE CANA 7yr Old Grande Reserve (Nicaragua) 40% **\$11**
The flagship of the range. Bold notes of dark chocolate and espresso coffee. A great Nicaraguan rum from Flor de Caña. This 7 year old is great as a mixing rum, and it makes a fantastic cocktail. It is aged in 180 litre white oak barrels, which are only used once before maturation - which gives the oak flavour more prominence

HAVANA CLUB Anejo 3 (Cuba) 40% **\$10**
The nose is crisp and fresh with notes of marzipan, citrus, allspice, ground ginger, a little lime and gentle oak. The palate is clean and rounded with notes of citrus, vanilla and oak, a little spice and lemon and a delicate nutty note.

PLANTATION "Pineapple" (Barbados) 40% **\$12**
A tribute to the character created by Charles Dickens in the Pickwick Papers, Reverend Stiggins, whose favorite drink was "pineapple rum." The barks of Victoria pineapples are infused in Plantation 3 Stars rum, which is then further distilled. Separately, the pineapple fruit is infused in Plantation Original Dark rum. Both distillate and fruit infusion are finally blended together, creating a rich and delicious pineapple bouquet.

RUM CONT....

PYRAT XO Reserve (Anguilla) 40%

\$12

Aged and blended to perfection. Presented in individually numbered hand-crafted decanters and decorated with a Hoti (pronounced Ho-Tie) which represents the Zen patron saint and protector of fortune tellers and bartenders

RON ZACAPA "Centurion" (Guatemala) 40%

\$15

One of my go to sippers on a cold night in. Distilled from sugar cane honey and super smooth. The '23 years old' age statement has suddenly been dropped and replaced with a somewhat more plausible claim – the rums used are aged between 6 and 23 years old and are blended together in a Solera.

"But why's the rum gone?"

-Captain Jack Sparrow

TEQUILA & MEZCAL

Both tequila and mezcal are Mexican drinks made from the famed native agave plant.

The main difference between the two is appellation.

Tequila can only be made from the pinas (hearts) of the blue agave plant in and around the town of Jalisco. Only spirit harvested in this town and its four surrounding regions can be classed as tequila.

Mezcal is made from wild varieties of the same plant (agave) in the southern region of Oaxaca. The agave plant takes up to 12 years to reach the maturity needed to make tequila. These are big plants.

The hearts, or pinas, often weigh up to 90 kilos. Tequila is made in a similar way to most spirits utilising copper stills, cutting with water and oak fermentation and ageing

Tequila is classified by the amount of agave it contains as well as the length of its ageing process.

Blanco or Silver tequila is usually unaged and delivered straight to the bottle after fermentation. Therefore it is often sharp, citrusy and with a distinct agave flavour. Reposado refers to a tequila that had been aged in wood for up to a year. Anejo refers to a tequila that has spent between one to five years in oak.

1800 Anejo 38%

\$12

It is amber in colour. It has been aged in a combination of American and French oak barrels - both charred nicely to bring through a smokey quality, missing in many other anejo's. It is powerful and spicy, with clove and nutmeg being the driving forces, hints of vanilla, chocolate and butterscotch quietly screaming in your eardrums.

CALLE 23 Anejo 40%

\$11

French-born biochemist Sophie Decobecq makes this in the highlands of Jalisco. Her philosophy is to make great tequila at an affordable price. In an industry first, Sophie distils each expression separately (Blanco, Reposado, Añejo) to its own special recipe using different combinations of yeasts in the fermentation. Oak aged for 16 months.

CLASE AZUL Reposado 40%

\$19

Intriguing Tequila cooked in brick ovens for around 36 Hours & fermented in open top stainless steel vats with own selected native yeast. It is double distilled and aged for 10 to 12 months in American oak (Ex-Bourbon casks). Intense amber in colour with a nose of orange blossom, spearmint and charred wood, followed by vanilla, clove and toffee caramel. It is silky and rich in the mouth with a taste of sweet cooked agave, followed by tropical fruit cinnamon stick & vanilla-toffee caramel undertones, oak nuances on a very smooth finish. World Class Tequila.

ESPLON Blanco 38%

\$10

You know that bottle you reach for when your mate busts into the bar you haven't seen for a while and you know you're about to kick your night up to 11 and whatever plans you thought you had for the next day vanish in a haze of agave laced laughter? Well for me this is it. Esplon ticks all the boxes, smooth, stylish, and dangerously easy to down.

TEQUILA & MEZCAL CONT.....

FORTALEZA Reposado 40%

\$11

Tequila Fortaleza (meaning "Fortitude") is the same Tequila released under the "Los Abuelos" label, produced at the distillery of the same name - "Fortaleza" is the export label that developed due to a trademark conflict with a Rum with the name "Abuelos" that was already being distributed in the USA and further. Located in the town of Tequila, Jalisco, Los Abuelos are a quality orientated producer rooted in traditions established centuries ago. Their tequilas are produced from estate grown, 100% stone milled agave. A brick oven with meter thick walls cooks the agave for thirty six hours. The crushed agave is then washed with mountain water from the Volcan de Tequila to separate the pulp from the woody fibres to create the 'mosto'. The woody fibres of the agave are removed at this time, and taken to the fields to use as compost. The agave mosto is then naturally fermented for five days in small wood vats, and then double distilled using small, labor-intensive copper pot stills.

HERRADURA Reposado 40%

\$12

This robust and earthy tequila spend the best part of a year in oak. Quite firm and round it makes a great shot and really leaves you wanting another. This distillery has been making tequila for nearly 150 years, so you would expect them to be approaching perfection!

ILLEGAL Anejo 40%

\$19

Illegal Mezcal is a beautifully balanced vintage mezcal from Tlacolula, Oaxaca Mexico. It is made by a fourth generation Mescalero and his family using 500 year old methods. This Anejo (Aged) is sprightly, with peppery notes, hints of caramel and a subtle smokiness. All that pedigree and history coupled with one of the best anti- Trump marketing campaigns I've ever seen, the culmination of which saw a billboard in times square NYC reading "Donald eres un pendejo" roughly translated to "Donald, you're an Asshole"

PATRON Silver 40%

\$14

The absolute pinnacle in tequila production. Considered the smoothest and finest tequila available in regular production. Classy, dry, spicy and with a good dose of citrus.

SOTOL POR SIEMPRE 45%

\$13

From the high desert slopes of the Sierra Madres Mountains, in the heart of Chihuahua, Mexico, comes Sotol Por Siempre. A unique spirit distilled from the hearts of wild-harvested sotol, the vital desert plant that has sustained the peoples of this region for thousands of years. An authentic spirit of Mexico, not distilled from agave, but from the native Sotol or "desert spoon" it shares characteristic similarities to its cousins in spirit, Tequila and Mezcal.

TROMBA Reposado 40%

\$12

Tromba takes its name from the local 'big rain' which arrives in the region every spring. These rains provide the nourishment rumored to yield some of the finest agave in Mexico. Created by veteran distiller Marco Cedano, Tromba Reposado is aged in white oak barrels for a 6 month period prior to bottling.

QUIQUIRIQUI Joven 45%

\$11

Now, A lot of people out there are going to think we only got this Mezcal because the name is fun to say. And they'd be absolutely right. Luckily its great booze too. Plenty of vibrancy with a lick of smoke, makes a banging Paloma.

One tequila, two tequila, three tequila, floor.

-George Carlin

VODKA

Vodka is most commonly made from potatoes, molasses, or grain – especially rye (mainly in Poland) and wheat (mainly in Russia and Sweden), although Barley is most widely used in Finland and Maize in the US.

The base ingredient is cooked and mixed with water and yeast to begin fermentation and create a “wash”. The wash is then distilled, sometimes in a pot still (a kettle-like structure), which allows the vodka to retain some of the characters of it’s base ingredients, but more often in a patent still. The latter uses continuous distillation, a process that purifies the spirit in one go.

For over 200 years many producers have also been filtering their distillate through charcoal to remove any impurities.

Once the spirit is made it is diluted with water to adjust its alcoholic strength – usually down to 40%. If the vodka is a flavoured style, the flavouring agent is usually added at this stage

Vodka is the world’s most flexible drink. It can be drunk straight, on ice, with virtually any mixer or juice and can be used in an enormous range of different cocktails. In Russia, chilled vodka is often served with zakuski – appetizers – such as slivers of smoked fish or spicy mushrooms. The ultimate in decadence is vodka with beluga caviar!

ALCHEMY (Healsville) 40% \$10

Finally a good use for quinoa that isn’t just a BS breakfast bowl in South Melbourne. Quite textural with this intense aroma of baking flower. Kinda like your sitting at the bench while your Nan makes fresh bread. Except drunk.

GREY GOOSE (France) 40% \$12

Unusually made by blending corn, wheat, rye and barley. After distillation it is filtered through limestone and has soft fruity characters and a subtle finish. Made in the Cognac region of France and considered a darling of the Vodka world. Loved by many, the world over, it has developed a reputation as one of the world’s most premium.

LUKSUSOWA (Poland) 40% \$10

A ripping bang for buck potato vodka from Poland. One stop shot shopping.

STOLICHNAYA (Latvia) 38% \$10

Distilled 3 times from selected grain then filtered through birch charcoal, quartz sands and blended with pure water from an artesian well. A classic. If you’ve never tried it I recommend watching Atomic Blonde first, watching Charlize Theron kick ass and chug it straight will probably put in the mood.

ZUBROWKA Bison Grass (Poland) 40% \$10

Each bottle contains 1 blade of European Bison grass, which gives this Vodka its distinctive greeny yellow colour and floral grassy aroma. After spending several nights getting to know this vodka with some gentlemen from Champagne many years ago, I would suggest this to be “The Desert Island” Vodka. Drink it any way you like. It is always good. Green apple juice works a treat though!