

Forbidden Island

1304 Lincoln Ave 94501-2335 · +15107490332 · Updated: Jan 14, 2026

[View online menu](#)



ANGUILLA 3

Pyrat XO Reserve

\$9.00

This delicious rum is not produced on Anguilla but blended there from various Caribbean rums that average about 15 years in the barrel. The smooth and slightly sweet aroma is full of gloria orange with a caramel and slightly spiced finish.

Pyrat Cask 23

\$35.00

Wonderful flavors of sweet citrus and juicy fruit. Tastes like a very fine cognac due to the advanced age of the blend of rums that vary from 23 to 40 years.

English Harbor

\$8.00

A 5 year copper still rum blend from Antigua, aged in charred oak barrels. Initial tastes of cherry and light oak with a hint of smokiness are followed by creamy cinnamon and a long, sweet finish.

BARBADOS 5

Mount Gay Eclipse

\$8.00

Named for the 1910 astronomical phenomenon when Haley's comet and a solar eclipse happened simultaneously, this blend of single and double distilled rums has a fruity and floral nose with hints of apricot and banana, followed by vanilla and subtle smoke tastes.

Mt Gay Black Barrel Rum

\$8.00

Released on the 310th anniversary of the distillery, this small batch from the mind of Master Blender Allen Smith combines previously aged reserves from both pot and column distillates and finishes them with an extended stay in deeply charred Bourbon oak barrels. The end result is a dark coppery-gold liquid with a nose of citrus, complimented by vanilla and charred wood.

Mount Gay Extra Old

\$9.00

The Extra Old is one of Mt. Gay's premium bottlings, aged for 17 years in charred Kentucky oak barrels. Ripe banana and sweet almond in the nose from the bourbon casks is followed by the subtle taste of vanilla, coffee and chocolate, and a clean, warm finish.

Mt Gay 1703

\$10.00

The Mount Gay 1703 Rum is a premium blend which features aged rum stocks from selected barrels of the Mount Gay treasured reserve. These barrels have been aged 10 to 30 years and feature the best that Mount Gay has to offer in the areas of Craftsmanship and Quality.

Mt Gay Sugar Cane (final stock)

\$15.00

Discontinued by the distillery two years ago, we have literally the last remaining bottles. Light golden-copper rum distilled from fermented molasses. Aged in used whisky and bourbon barrels. Slightly spicy fruit aroma leads to a somewhat dry entry with cinnamon, pear and apple notes in the body. The finish doesn't linger long but the hints of charred wood, white pepper, cinnamon and fruit invite you to another sip.

BERMUDA 1

Gosling's Old Rum

\$12.00

Crafted from the same incomparable Bermuda blend as their renowned Black Seal Rum, only aged in dark barrels longer, until it acquires an extra luscious, nuanced complexity much like a rare Scotch or Cognac. Produced in limited quantities.

BELIZE ¹

One Barrel

\$9.00

Created in 1964, One Barrel is a pioneer in Belizean dark rums. Distilled from fermented molasses, it has a medium, balanced subtle taste with a toffee finish.

CURACAO ¹

Kilo Kai Spiced Rum

\$8.00

A blend of 1 and 3 year aged rums from the island of Curacao off the coast of Venezuela. Kilo Kai is bottled in the USA. The taste exhibits the traditional orange characteristics of liqueurs from Curacao and then takes the flavor one step further. The many layers of spice added include vanilla, cinnamon, anise, banana, cherry & nutmeg.

DOMINICAN REPUBLIC ⁹

Atlantico

\$8.00

This new rum from the Dominican Republic is the darling of the rum world. Starting in bourbon barrels to become their Private Cask, it is then aged 15-25 years using the Solera method, before finally being bottled by hand and individually numbered. Classic rum flavors of caramel and molasses at first taste are quickly followed on both nose and tongue by the bourbon barrel notes of vanilla, butterscotch and oak.

Brugal Rum

\$8.00

Brugal is the name and brand of a variety of rums from the Dominican Republic produced by Brugal & Co, dedicated to mastering the creation of what they proudly say is the best, and driest, rum in the world. Founded by Andres Brugal Montaner, Brugal has been making their crisp and clean rum since 1888 when the Spanish born Montaner immigrated from Spain to Cuba and eventually D.R., setting up his home in Puerto Plata where the company headquarters remain today.

Brugal Rum Blanco

\$8.00

Brugal Blanco has been made from golden rum that has been double distilled to achieve the cleanest spirit, and then aged for 12 to 16 months in white American bourbon casks to develop a soft flavor.

Brugal Rum Anejo

\$8.00

Brown rum distilled from fermented molasses. Blend of rums aged 3 to 5 years in used whisky and bourbon barrels. A full taste tempered by at least three years in a barrel. Enjoy this rum with a little ginger beer and a slice of lime. It also mixes well with almost any tropical fruit.

Brugal Rum Viejo

\$9.00

Brown rum distilled from fermented molasses. Blend of rums aged up to 8 years in used whisky and bourbon barrels. The premium rum from the house of Brugal and the most popular premium rum in the Dominican Republic. Lots of dark fruit, roasted cashew, cinnamon with overtones of vanilla on the body give way to the slightly viscous smoky finish.

Brugal Rum 1888

\$10.00

The latest offering from Brugal takes a page from the Scotch whisky playbook. 1888 is an extended-age, ultra-premium rum finished in Sherry casks. The rum is a blend of spirits aged between five and 14 years. All the casks for 1888 were laid in a horizontal position to maximize contact with the wood, according to the company. The rum is a complex mixture of sweetness and spice, with big, round bready notes as well.

Vizcaya VXOP

\$10.00

Named Best in Show Rum at the 2010 San Francisco World Spirits Competition. This rum was once made in Cuba, but the distillery moved to the Dominican Republic in 1960. A sweet, approachable rum, this barrel aged delight has notes of apricot, mango and soft spice in the nose which are followed by a buttery soft maple taste with hints of wood.

Ron Matusalem Gran Reserve

\$8.00

This Cuban style rum produced in the Dominican Republic employs the solera aging method of up to 15 years. Onset is forward and a bit dry but wrapped with mild sweetness, and is followed with a woody molasses taste with hints of tobacco.

Ron Barcelo Imperial

\$8.00

Aged 8 years, this Dominican rum has a fresh toffee nose with some candied almond. Dried apple and pear join the brown sugar taste, and it finishes with a touch of tobacco and white pepper.

FIJI ¹

7-Tiki Spiced Rum

\$8.00

GOLD MEDAL 2009 MINISTRY OF RUM TASTING AND COMPETITION. Polynesian sugar cane, mellow spices, create a full bodied, yet smooth premium rum.

FRANCE ²

St Paul Dark Rum (while supplies last)

\$10.00

French bottling of a cane spirit with French West Indies origin. A creamy, dark sipping rum with hints of dried apricot and vanilla.

Mangoustan's Rhum (final stock)

\$10.00

Packaging is reminiscent of a 1900s limited bottling of a rhum produced by Simon Frères in Paris, created for Napoleon Bonaparte. This cane based rhum is made from spirit imported from the French colonial islands, and is aged and bottled in France.

GUATEMALA ³

Montecristo 12yr

\$10.00

A national treasure of Guatemala, this aged rum has a rich satiny beginning with aromas of ripe banana and star anise, with a sweet toffee and pepper finish.

Ron Zacapa Rum Centenario 23yr

\$12.00

Possibly one of the world's most popular rums. Made from the rich "virgin cane honey," this solera method rum is a blend of rums aged up to 23 years. The complex nose is sweet with vanilla, chestnut, honey, cherry wood and tarragon, followed by a rich full chocolaty taste, spicy tannins and a very smooth finish.

Zaya

\$10.00

This 12 year old blend comes from the same company that distills Ron Zacapa and Ron Botran. It is double distilled in copper pot stills and then aged in oak barrels. Notes of vanilla, chocolate and coffee dominate the taste while a smoky oak and moderate spice will capture your senses in the finish.

GUYANA ⁵

Pusser's Navy Rum

\$9.00

A blend of rich rums from the West Indies and South America that is designed to match the Royal Navy's original formula.

El Dorado Demerara 4yr**\$8.00**

This complex medium-aged rum has a distinctive delicate taste and is aged for a minimum of 5 years in bourbon oak barrels. Its unique character comes from the skillful blending of traditional aged rums from two different stills. Lively with a dried tropical fruit nose and aromas of caramel, butterscotch and molasses, a vibrant spicy entry that leads to an evolving palate of fruit, caramel and toasted coconut.

El Dorado Demerara 12yr**\$10.00**

Reformulated in 2006, El Dorado 12 is now much closer in flavor and texture to the 15 year old. A blend of specially selected aged rums, the youngest being no less than 12 years old and aged in old bourbon oak casks. The lush tropical fruit and spice nose with hints of honey blooms into a round, mellow, full bodied palate with the rich flavors of dark sugar and spice. The finish is elegant and dry.

El Dorado Demerara 15yr**\$15.00**

This flagship rum from Demerara Distillers Ltd. is a combination of specially selected aged rum, some as old as 25 years, from 4 different stills. Its beautifully rounded palate exhibits a great spread of flavors: grilled tropical fruit with smooth oaky spice silky, vibrant and moderately full-bodied.

El Dorado Demerara 21yr**\$25.00**

This full-bodied and complex spirit is blended from rums at least 21 years old. The rich color, inviting aromas and excellent taste are influenced by maturation in 45 gallon oak casks located in the ideal climate for rum maturation. Sip and savor Demerara "El Dorado" 21 Year Old Rum straight or poured over ice.

HAITI 4**Rhum Barbancourt 3 Star****\$9.00**

Rhum Barbancourt 3 Star has a shimmering, pale gold appearance and aromas of brown sugar and vanilla. The nose is somewhat muted by a heavy alcohol presence, not unsurprising for a relatively young rum. Take a sip though, and the alcohol gives way to rich flavors of butter cream, molasses and burnt sugar.

Rhum Barbancourt 5 Star**\$10.00**

Aged 8 years, the five star rum, or "Réserve Spéciale", is well balanced. It is excellent neat. Splash it on the rocks with a zest of lemon to bring out all its subtleties. The finish is powerful and complex, with some notes of roasted, cooked fruits (prunes), and citrus fruits compote (orange marmalade)

Rhum Barbancourt 15 Year**\$12.00**

Dark brown rum distilled from fermented sugar cane juice, syrup and/or molasses depending on availability. Aged 15 years in large vats and barrels. The most expensive rum from Barbancourt, this rum lacks the heavy smoky flavors found in some rums that have aged 15 years.

Rhum Barbancourt Pango Spiced**\$10.00**

The latest addition to the Rhum Barbancourt product range. Pango Rhum is made from pure sugar cane juice (not molasses like most rums) and aged in oak casks. The aged dark rum is then hand blended with natural mango and pineapple. The result, a refreshingly smooth rum bursting with flavor. It can be consumed on the rocks but it shows all its form in your favorite cocktails and mixes.

JAMAICA 7**Appleton Estate V/X****\$9.00**

Dark gold, burnished copper rum distilled from fermented molasses. Aged in used Jack Daniels whisky barrels. The flagship of the Appleton Estate. This blend of 15 select aged rums is well balanced and one of the most under rated rums from Jamaica. The rich aroma is accented with orange citrus, brown sugar-molasses, cinnamon and vanilla leading to a medium body of honey, dried apricot, dried orange and nut flavors.

Appleton Reserve

\$10.00

A blend of over 20 aged rums that are distilled on the estate in copper pot stills (of a shape and design particular to Jamaica) then aged in oak casks for various periods then bottled. Deep amber, copper/bronze. Makes for a complex, slightly smoky Daiquiri. Great for any drink calling for a dark rum where you want some more finesse but don't want to lose the backbone of rum flavors in a drink. Mixes relatively well if a bit heavy.

Appleton 12yr

\$12.00

Produced in Jamaica on the 11,000 acre Appleton Estate property, this rum is aged in Jack Daniel's Whiskey barrels. Hints of butterscotch, walnut and oak resin are orchestrated in the aroma, followed by a medium body full of dried fruits, apricots and vanilla. The warm regal finish is highlighted with orange, smoked bacon and dry smoky oak.

Appleton 21

\$20.00

Appleton Estate 21 is a classic full bodied, smooth, amber spirit an 86 proof sipping rum of the highest order. This connoisseur-worthy blend includes the finest Jamaican rums, matured in oak at least 21 years, then blended and aged two more years. Initial aromas of molasses and mellow orange peel lead to deep vanilla with facets of rich nutmeg and vibrant almond. Flavors of toasted oak and roasted hazelnut and dark molasses, followed by citrus and dried apricot are not too sweet, with a very long and spicy, warm, semi-dry finish.

Coruba

\$8.00

Coruba is distilled and imported from Jamaica, but is not distributed commercially in Jamaica. Coruba is a dark stronger flavoured Rum. With hints of spices and caramel overtones. Great way to add depth to your Rum drinks and a little bit of color.

Plantation Rum Jamaica

\$10.00

Distilled and initially aged in Jamaica for 8 years, then shipped to France for final aging. Plantation Rum Jamaica is light amber in color with copper hues. Initial taste is a bit dry and spicy sweet revealing a medium body. Flavors found are buttery vanilla, cinnamon, anise, oak char, and dried dates. The long finish is warm, sweet, and dry.

British Royal Navy Imperial Rum

\$40.00

This unique rum is among the last remaining stocks of rum that represented over 300 years of British Royal Navy tradition. When the British fleet captured the island of Jamaica in 1655, a rum ration for sailors was instituted. Their rum was aged using the Solera method, which creates a layered, rich, noble rum. The Royal Navy ended the rum ration on July 31st, 1970, and the remaining stock has silently aged in bonded underground warehouses in Jamaica under the authority and supervision of the British Government. Until recently, the final stores of this special rum have been reserved for important Naval and Royal functions. Experience for yourself the last drops of three centuries of tradition.

MARTINIQUE 9

La Favorite Blanc

\$8.00

La Favorite has been producing Rhum Agricole on the island of Martinique since the early 1840s. The Blanc is made by distilling a fermented mash of freshly pressed sugar cane juice. Fresh cane notes with citrus and pear in the body.

La Favorite Amber

\$9.00

The fresh sugar cane aroma is high-lighted with a white oak tone which carries through the citrus and fruit body to the rich tannins in the finish.

La Favorite Vieux

\$11.00

La Favorite Rhum Vieux Coeur de rhum is blended from stocks of rhums aged at least three years. Aging the heart of the rum in used American whisky and bourbon barrels imparts a dark brown color that reflects a deep, reddish brown hue. Hints of dried plum, cinnamon, anise and nutmeg.

Clement Creole Shrub **\$8.00**

Clement "Creole Shrub" is a spectacularly rich, Rhum Agricole-based treat. Starting with a blend of white and aged rum, the spirit is infused with bitter orange peels and Creole spices. It is macerated in oak casks, and sweetened with pure sugarcane syrup. The result is concentrated and balanced in spite of the sweetness: it displays peppery notes, orange peel, chocolate and fresh sugar cane notes. It's fantastically mixable, and delicious on its own.

Clement Premiere Canne **\$9.00**

Clear rhum agricole distilled from fermented fresh sugar cane juice. Rested 4 months. The most refined of the Clément rhums bottled at 80 proof for the US market

Clement V.S.O.P. **\$12.00**

Clément V.S.O.P. Rhum Agricole Vieux is aged a minimum of four years in virgin Limousin barriques and re-charred Bourbon casks. The superb alchemy of natural rum from sugarcane juice matured in a unique variety of the world's finest oak barrels orchestrated by our Cellar Master gives this exceptional aged rum its brilliant mahogany color, roasted cocoa bean aroma and its illustrious smooth mellow character.

Clement Homere Hors D'age **\$24.00**

The bouquet is wonderfully nutty and buttery with scents of black pepper and potent spirit. The palate entry is delicate, compellingly oily and spicy; the midpalate showcases the oak and the sugarcane in perfect balance. Finishes refined, world-class and slightly honeyed.

Clement X.O. **\$30.00**

A rare limited blend of the 1950, 1970 and 1976 vintages. An excellent example of a older Rhum Agricole and really showcases the difference between a sugarcane juice rum, and a molasses rum. If this was a cognac or scotch of similar age and quality it would be at least twice the money probably more

Depaz **\$10.00**

Established in 1651, Depaz makes their rhums from blue sugar cane in the coastal city of St. Pierre. The palate is rich and concentrated yet smooth, with flavors of fresh herbs, flower petals, nutmeg, banana, toffee, marzipan, orange, grapefruit and fresh sugar cane. A subtle smoky character appears on the finish. Depaz makes an excellent sipping rum, but is versatile enough for mixing in just about any rum-based cocktail.

MEXICO 2

Rom Mocambo 20yr **\$10.00**

Each bottle is a unique form of art work made by the Mexican artist Victor Fernandez Limon. Rich with caramel and oak flavors.

Deadhead Rum

Deadhead Rum is most recognizable as the aged rum in the "shrunk head" bottle: a striking presentation that is meant to represent the "tsantsa," the trophy retained by a victorious warrior over his opponent. The rum itself is an aged variety coming from Vera Cruz, Mexico. The stillate base is both fresh sugar cane juice and molasses. It is aged 6 years in European Oak, prior to bottling. Quite dry, woody and not at all sweet. The vanilla is most prominent, but the overall impression is of charred oak. Not dissimilar to the flavors found in American whiskey.

NICARAGUA 4

Flor de Caña Black Label 4yr **\$8.00**

The youngest in our flight offering, this 4 year aged rum begins with a floral and honey nose, followed by butter, nuts and a hint of caramel. Medium brown sugar and orange peel round out the taste, with a bit of pepper and a toffee finish.

Flor de Caña Grand Reserve 7yr **\$9.00**

The complex nose of this 7 year aged rum exhibits more vanilla and caramel than the 5yr with a bourbon-like nuttiness.

Flor de Caña Centenario 12yr **\$10.00**

A richer and more polished rum than the 7 year with hints of honey, buttery nuts, brown sugar, allspice and nutmeg.

Flor de Caña Centenario Gold 18yr **\$12.00**

Rich amber in color and loaded with butter toffee and baked apple flavors. Distinctively smooth. Best enjoyed sipped slowly

PANAMA 5

Zafra Master Reserve 21yr **\$12.00**

This aged rum from Panama has a delightful dark cherry and blackberry nose with a bourbon nuttiness. The taste is rich and very pleasant. Oak, toffee and molasses dominate, with some of the blackberry coming through. Finish is smooth and full, inviting you to another sip.

Ron Abuelo Añejo **\$8.00**

A three year old rum aged white oak barrels. The nose is fresh and light with some cane, followed by an orange peel and berry taste with very light caramel. Finish is long and warm.

Ron Abuelo 7yr **\$9.00**

A dry nose with straw and florals that opens into a richer caramel and vanilla taste and a full finish.

Ron Abuelo 12yr **\$10.00**

Richer and more full-bodied than the 7 yr, this rum starts with a light straw nose with hints of cinnamon and oak. Taste is of tobacco and toffee with warm finish.

Ron Abuelo Centuria

Centuria is the flagship from Ron Abuelo, and they age it for as much as 30 years in the solera system, using Jack Daniel's whiskey barrels. The mix of JD's signature foam banana flavour, vanilla, and some serious old Panama rum is a very exciting prospect...

PUERTO RICO 2

Ron Del Barralito 3 Star **\$8.00**

Brown rum distilled from fermented molasses. Minimum of 6 to 10 years in used whisky and bourbon barrels. The older of the two rums from Barralito, the extra time spent aging is evident in this heavier rum with a slightly smoky flavor that doesn't overpower the rum flavor.

Don Q Gran Añejo

A super premium rum first aged in American white oak barrels, then aged in Spanish sherry casks using the Solera Aging System. Deep complex notes of molasses, tobacco and caramel. Smooth and lush with pronounced notes of vanilla, cinnamon and honey.

SPAIN 3

Dos Maderas 5+3 **\$8.00**

Dos Maderas, meaning "two woods" is derived from the innovative multi-cask aging process that creates distinctly premium and sophisticated rums from Spain. Born and aged 5 years in the Caribbean, originating as two separate molasses-based rums from Barbados and Guyana. The rums are blended and shipped to Jerez, Spain where they are further aged 3 years in sherry casks.

Dos Maderas PX 5+5 **\$9.00**

The tremendous care and dedication to the art of maturing fine rums is evident in the deep, mahogany color of this luxury aged rum. A complex aroma of molasses is accented with the sherry notes and burnt sugar. The flavors of rich caramel, honey, raisins, figs and prunes are highlighted among the complex notes of honey and vanilla. The finish is richly rewarding, ultra-smooth and long lasting.

Ron Miel

Product of the Canary Islands, Arehucas Ron Miel rum is aged for seven years then blended with honey from surrounding islands to achieve 20% ABV. The first note picked up is orange, followed by earthy cloves, then the honey slips in and intermingles with the orange and cloves teasing with a slight vanilla note. A slight smoky finish.

ST BARTHS ¹

Batiste

\$9.00

Clear rhum agricole distilled from fresh sugar cane juice. Not aged. Rhum agricole distilled on Marie Galante and bottled for the St Barts and the US markets. This rhum agricole blanc is bottled at 45% abv, slightly less than the traditional 50% abv found in the French islands. Bottled at 45% alcohol by volume.

ST LUCIA ²

Chairman's Reserve

\$9.00

Blend of fine aged rums aged in used whisky and bourbon barrels. Introduced in 1999, distribution of Chairman's Reserve is limited due to the limited supply of aged rum from the small distillery in St. Lucia. The pot still richness comes through on the nose along with juicy fruits and a hint of honey. The palate is medium bodied with a soft feel, a hint of vanilla and spices.

Chairman's Reserve Spiced Rum

\$9.00

The latest addition to St. Lucia Distiller's portfolio of world class rums. The rum contains local spices and fruits including cinnamon, clove, nutmeg, vanilla, coconut, all spice, lemon and orange and Richeria Grandis - known locally as "Bois Bande" - a bark renowned in the Caribbean as a potent aphrodisiac to give an added kick to the rum.

TRINIDAD ⁷

Denizen

\$9.00

Denizen is a blend of the finest aged rums from the famed Angostura distillery in Trinidad. The rums included in the final blend have been distilled in column stills and aged up to 7 years in small American oak barrels to impart a rich and refined flavor. Trace amount of Jamaican pot still rum has been added to give the finished product a backbone revealing both floral and fruit notes, with hints of vanilla and subtle woody tones that speak of Denizen's Caribbean roots.

10 Cane

\$10.00

10 Cane is a luxury rum created from the first pressing of virgin Trinidadian sugar cane, not molasses. Light, smooth, and wonderfully aromatic, 10 Cane is distilled in small batches in French pot stills and then aged in French oak barrels. Enjoy in a Daquiri, Mojito, or on the rocks.

Kraken

\$7.00

One of our most popular spiced rums, Kraken has a vanilla cinnamon nose that opens into a rich, round, sweet taste with molasses, cinnamon and hints of licorice and clove. Finish is very long and smooth.

Angostura 5yr

\$8.00

The Caribbean's leading rum producer with a superb collection of rum brands and the world's market leader for bitters. Angosturo 5 Year Aged Rum is a blend of aged Rums, 5 to 7 years old, produced in Trinidad and Tobago from carefully selected Sugar Cane molasses and matured in Oak Casks.

Angostura 7yr

\$9.00

Aged in American Oak Bourbon barrels for between seven and ten years, Angostura 7 yr old has a pleasing dark amber hue. It is a powerful, robust and flavoursome rum. On the nose it has subtle flutterings of treacle, chocolate and a gentle smokiness, whilst on the palate it is rich, intense and powerful, with a tantalizing hint of burnt spice.

Angostura 1919**\$12.00**

Angostura 1919 is a reference to a date in the history of the Angostura company when a fire destroyed a large part of the distillery and the aging warehouse. Almost by divine intervention, barrels of rum labeled 1919 were spared and when opened found to be of unusual character. Vanilla dominates the palette of flavors, with hints of butterscotch, cocoa, toasted oak and tropical.

The Scarlet Ibis (until supplies last)**\$12.00**

This rum was originally bottled for Death & Co in NY. A blend of 3 and 5 yr rums, it's named after the national bird of Trinidad. This rum is a vibrant yellow with a beautiful hint of copper. The taste is pleasantly sweet, a little nutty, a bit of caramel, strikingly smooth with a mellow spice and a medium-long finish.

USA 6**Agua Libre Fresh Squeezed (while supplies last)****\$10.00**

Produced right here in Alameda from St. George Spirits, this rum is a quintessential expression of newly cut cane from California's Imperial Valley. A flavorful example of a sugar cane rum with huge grassy and vegetal notes, and simple sweetness from pure cane sugar.

Koloa White**\$8.00**

Distilled on the Island of Kaua'i in the town of Kalaheo, from Hawaiian cane sugar, pure rain water from Mt. Wai'ale'ale and the spirit of aloha. Koloa Rum Company is the first and only licensed distillery on the Island of Kauai, where sugarcane production has been a traditional way of life. Dry and crisp with hints of oak, licorice and toasted sugars. Clean and inviting with a fruity pineapple finish.

Koloa Dark**\$9.00**

Distilled on the Island of Kaua'i in the town of Kalaheo, from Hawaiian cane sugar, pure rain water from Mt. Wai'ale'ale and the spirit of aloha. Koloa Rum Company is the first and only licensed distillery on the Island of Kauai, where sugarcane production has been a traditional way of life. Coffee and brown sugar nose, with a pronounced vanilla taste transforming into cotton candy and roasted nuts. A long finish, with plenty of wood and toast.

Koloa Spiced Rum**\$9.00**

Produced from a proprietary spice blend, golden wheat in color, with hints of spice cake on the nose. Extremely well-balanced with a hint of caramel and vanilla and a long, smooth finish. 2012 Silver Medal, San Francisco Spirits Competition; 2011 Bronze Medal, Miami Rum Renaissance Festival.

Montanya O'**\$10.00**

Montanya Distillers is an authentic craft distiller of award-winning rum made by hand in Crested Butte, Colorado USA. Sugar cane is flown in from Hawaii, pressed and distilled with water from a local creek and aged in used Woodford Reserve barrels.

Pritchard's Rum**\$10.00**

Produced in the style of early American spirits, Prichards' Fine Rum reflects the values of hand-crafted, authentic small batch aged rums made by master distillers. Using premium table-grade American molasses and fresh spring water from the hills of Tennessee, Prichards' spirits are distilled in small copper pot stills, then matured in hand-made 15 gallon charred white oak casks until the peak of perfection.

US VIRGIN ISLANDS 3**Cruzan Estate Single Barrel****\$9.00**

This rum is the crème de la crème of the Cruzan family. It spends 5 to 12 years in used whiskey and bourbon barrels and then is transferred to new charred barrels for an additional 6-9 months to complete its flavor profile. The smoky oak, dark fruit and nut flavors are reminiscent of a fine Cognac in character and style.

Cruzan Black Strap**\$9.00**

Blackstrap is the third most viscous grade of molasses. This rum that bears its name has, as you might have guessed, a rich molasses flavor. It is aged for two years in used whiskey and bourbon barrels. The sweet flavor and aroma of molasses dominates the hearty character of this Navy style rum.

Sailor Jerry Spiced Rum

\$8.00

"Sailor Jerry's" in Honolulu's Chinatown was the tattoo shop that marked the fighting men of the Pacific for nearly 40 years and serves as the inspiration for this over-proof rum. Distilled at the Cruzan Rum distillery in St. Croix and bottled in the USA. Dominant flavors include cherry, cinnamon and nutmeg.

VENEZUELA 5

Pampero Anniversario

\$10.00

A dense and rich Venezuelan rum, this is a blend of 4-6 year old rums. The nose is full and rich with notes of cocoa and a touch of vanilla. The finish is buttery with some smoky notes at the back.

Diplomatico Reserva

\$9.00

Diplomatico Reserva is crafted in copper pot stills, retaining incredible complexity of flavor on both the nose and palate. This rum is redolent with notes of caramelized pineapple, molasses, dates, toffee, chocolate, and a hint of baking spice.

Diplomatico Reserva Exclusiva

\$12.00

A fabulous Venezuelan dark golden rum, distilled from molasses in a copper potstill before 12 years of ageing. Rich, sweet and fruity, just how we like 'em. Fantastic quality for the money. Diplomatico Reserva Exclusiva is one of the most awarded rums with more than 20 awards to its name.

Santa Teresa 1796

\$12.00

Another Solera method rum that averages at 25 years old, this rum was launched in 2000 to commemorate the 200th anniversary of Hacienda Santa Teresa. A honeyed caramel nose with hints of green apple lead to a rich banana, cocoa and cherry taste and a pleasant sherry-like ultra-smooth finish.

Santa Teresa Gran Reserve

\$15.00

Founded in 1796 by the Count of Tovar, Hacienda Santa Teresa has been one of Venezuela's leading rum producers for over 200 years. Gran Reserva is blended from premium rums that have been aged in oak casks between 2 and 5 years, resulting in a smooth, balanced spirit with rich, fruit-forward notes of citrus, coconut and banana.

VITTLES / BAR SNACKS 10

Forbidden Fries

\$10.00

Our zesty waffle fries topped with Japanese BBQ sauce, Furikame and Sriracha Mayo

Chicken Bites

\$9.00

regular or spicy

Coconut Shrimp

\$9.00

Corn Dogs

\$8.00

Seasoned Waffle Fries

\$8.00

Sweet Potato Fries

\$8.00

Guac (or Salsa) with Chips

\$7.00

Hummus and olives served with pita chips

\$9.00

Edamame topped with sea salt and Furikame flakes

\$8.00

Mozzarella Sticks

\$8.00

LOW OCTANE (NON-ALCOHOLIC) COCKTAILS 6

Ep Cooler **\$9.00**

A refreshing combination of tart, tropical fruit, honey, grenadine, and soda to see you through from sunrise to sunset

Virgin Classic Mai Tai **\$8.00**

An Oakland classic, tweaked for those who aren't drinking. We replace the orange liqueur with fresh orange juice, and the rum with guava

Virgin Island Mai Tai **\$8.00**

All the flavors of the Virgin Mai Tai, with a hearty dose of pineapple juice in this more tropical version

Virgin Monkeypod **\$9.00**

A mocktail version of our most popular creamy cocktail. Lime, tamarind, and coconut, tempered with club soda

Virgin Painkiller (Baby Aspirin) **\$9.00**

The soothing coconut cream, pineapple, and orange juice combo without a doctor's prescription

Virgin Sidewinder's Fang **\$8.00**

The bite of fresh citrus and housemade passion fruit syrup, with some brown sugar and club soda

COCONUTTY CREATIONS 6

Chamborlada*** **\$16.00**

Drink your dessert with this delicious combo of pineapple, coconut, rum, and Chambord!

Colada** **\$14.00**

You don't need to get caught in the rain to love this beachy classic. Try it with one of our premium liqueurs!

Chi Chi** **\$14.00**

For the vodka-loving Tiki-philes, try this frozen mixture of Pau Maui Vodka, pineapple, and coconut, with the option to add a premium liqueur.

Funk Blaster**** **\$17.00**

Miami Dave brings us this blend of coconut, lime, banana, Rum Fire, and Becherovka.

Monkeypod*** **\$16.00**

White and dark rums swing together through a jungle of lime, tamarind, and coconut.

Tradewinds*** **\$15.00**

This creamy and tart delight showcases two rums, apricot brandy, lemon, and coconut to great effect. It'll blow you away!

BITTER, SPICE & EVERYTHING NICE 5

Arrow in the Knees***** **\$17.00**

I used to be an adventurer until I drank this potion of Hamilton 151, allspice, lime, and homemade fassionola. Limit two per person (you only have two knees!)

Jet Pilot**** **\$16.00**

This supersonic blast of three rums, citrus, spice, and a hint of anise is from Steve Crane's restaurant, The Luau, in 1953.

| | |
|---|----------------|
| Merchant Grog**** | \$16.00 |
| A bold and dry grog of two rums, lime, a touch of smoke, and other spices and wares. | |
| Navy Grog**** | \$16.00 |
| Robust, spicy, and bitter, this grog has three rums, citrus, a house blend of spice, and a bit of the ol' heave-ho. | |
| Red Sky Swizzle*** | \$16.00 |
| Delight in this bitter, agricole rum refresher. Citrus, homemade orgeat, CA Poppy amaro with a red "sky" of Peychaud's bitters. | |

JUICY FRUIT 7

| | |
|---|----------------|
| Classic Mai Tai*** | \$16.00 |
| The quintessential Tiki cocktail of Jamaican rum, fresh lime, homemade orgeat, and orange curacao was invented in 1944 at Trader Vic's, Oakland. | |
| Forbidden Island*** | \$18.00 |
| Our signature grog is a friendly mix of lime, pineapple, two rums, and a secret blend of spices. Available in our signature Kapu Tiki mug. (\$45 with drink) | |
| Hurricane**** | \$16.00 |
| Let this squall of column and pot still rums, citrus, and homemade fassionola tear its way through your thirst. | |
| Infinite Coastline**/** | \$14.00 |
| Blue waves of curacao wash into lemon, pineapple, and unaged rum. Feeling adventurous? Fire it up! (+\$2) | |
| Lei Lani Volcano* | \$16.00 |
| Our coconut rum hulas alongside guava, pineapple, and lime in this tropical creation from 70s-era Disney. | |
| Rum Barrel***** | \$18.00 |
| Citrus, tamarind, apricot, and pineapple swirl together with a proprietary blend of four rums in the cargo hold. Limit 2 per person | |
| Sidewinder's Fang** | \$16.00 |
| The house special at the gone but not forgotten Lanai restaurant in San Mateo. Imbibe history with this biting mix of lime, orange, passion fruit, and fine, dark rums. | |

SHARED EXPERIENCES 3

| | |
|---|----------------|
| Fugu for Two** | \$30.00 |
| A delicacy for date night. Vodka, pot still rum, lemon, passion fruit, pineapple, and stone fruit. | |
| Rite of Passage*** | \$45.00 |
| Bowl drinks are a rite of passage for Tiki initiates, but it's not hard to overcome this combo of lime, guava, rye, gin, smoke, and spices. | |
| Giant Scorpion**** | \$60.00 |
| Citrus, orgeat, and sparkling wine pave the way for the rum and brandy that will sting your very soul. Serves 4-6. | |

RUM-LESS (OTHER SPIRITS) 4

| | |
|---|----------------|
| Humuhumunukunukuapua'a** | \$15.00 |
| Drink like a triggerfish! Fid Street Hawaiian Gin, lemon, pineapple, and homemade orgeat are perfect for calm waters. | |

| | |
|--|----------------|
| Naught Coati*** | \$16.00 |
| This mischievous mezcal cocktail of lemon, peach, passion fruit, and honey plots against you with habanero bitters. | |
| Port Light** | \$15.00 |
| Let the light in with some bourbon, lemon, passion fruit, and grenadine. Simple, tart, and irresistible. | |
| Viking Mai Tai*** | \$16.00 |
| The classic combo of lime, orgeat, and curacao ride in a Viking longship with savory Svov Aquavit. Thor Heyerdahl would approve! | |

GOOD THINGS, SMALL PACKAGES 6

Good Things, Small Packages

| | |
|--|----------------|
| Driftwood*** | \$16.00 |
| Ingredients from across the globe have drifted together for this melange of Svov Aquavit, Avua Cachaca, lemon, banana, and orange bitters. | |
| Fruitbat Daiquiri*** | \$15.00 |
| Quench your inner sky-puppy with a balanced meal of lime (juice), pineapple (rum), and banana (liqueur). | |
| Hemingway Daiquiri*** | \$15.00 |
| Papa's punch adds grapefruit juice and a touch of maraschino liqueur to the classic trio of rum, lime, and sugar. | |
| Man o ' War*** | \$15.00 |
| This riff on an old fashioned showcases our house rum blend with stingers of coffee, fruit, and bitters. | |
| Bombo*** | \$15.00 |
| A simple way to enjoy our exclusive barrel of cask-strength agricole rum with a touch of brown sugar and a dusting of nutmeg. | |