

BONES™



VIRGIN ISLANDS RUM

The majority of world-wide Rum production occurs in the Caribbean. Few places have a history soaked with Rum more than the Virgin Islands. BONES RUM is proudly produced on St. Thomas, US Virgin Islands using a centuries-old recipe, small batch distilling and oak barrel aging. While you enjoy your choice of BONES drink, here are a few little-known facts concerning Rum and some interesting historical trivia regarding Pirate culture and lore. Bottoms Up!

RUM – FUN FACTS

Robert Louis Stevenson gave Rum a place in history (and BONES RUM its name!) thanks to the rum-loving Captain Billy Bones in his classic, "Treasure Island".

Rum is distilled from sugarcane through a fermentation process. The distillate, a clear liquid, is then aged in oak barrels.

Rum is produced in variety of styles. Light Rums are usually used in mixed drinks, Dark Rums are used for more elaborate cocktails and cooking.

Rum played an important part in the history of the Caribbean and has famous (and infamous) connections with the Royal Navy and Pirates.

Rum served as a form of "currency" throughout history, providing economic aid for the American Revolution and underground barter during the US Prohibition Era.

A small amount of Rum, called a dram, was often added to drinking water barrels aboard ships to kill algae and make the water taste better.

The Royal Navy issued daily Rum rations to all enlisted men (even those on nuclear submarines!) until 1970.

PIRATES – TRUE TRIVIA

Pirate mutiny was a constant threat on the high seas. Captains made certain that plenty of rum was aboard ship to prevent boredom and plotting.

Pirates provisioned their ships with a cheap and readily available alcohol sold by local sugar cane plantations called "kil devil" a foul-tasting liquid which later became known as Rum.

When disobeying Pirate "codes", Pirates would be marooned on a deserted island with nothing but a jug of water and a loaded pistol, rarely to be seen again.

Scurvy (the lack of vitamin C) was a common malady amongst Pirates. It often caused blindness in one eye, thus the need for an "eye patch".

Contrary to popular belief, Pirates rarely confiscated gold and silver. Mundane items like cloth or iron were more typical booty.

Pirates typically stole their ships. Shipyards refused to "finance" them, assuming they would either become prisoners or soon die.

The legendary "Skull and Bones" flag was designed to be scary. Some Pirates, like Blackbeard, had their own personally-designed flag.

FAMOUS RUM DRINKS

BUSHWACKER

4 oz cream of coconut
2 oz coffee liqueur
1 oz BONES RUM
1 oz of crème de cacao
4 oz milk

Pour over ice.

CUBA LIBRE

2 oz BONES RUM
juice of ½ lime
Cola

Pour over ice.

PIÑA COLADA

1½ oz BONES RUM
2 oz cream of coconut
2 oz pineapple juice
1 cup ice

Blend until smooth.

RUM PUNCH

3 oz pineapple juice
3 oz orange juice
3 oz lime juice
8 dashes Angostura® bitters
6 oz BONES RUM
2 oz simple syrup

Combine ingredients in a shaker with ice. Serve in four separate tall glasses.

ORIGINAL DAIQUIRI

1½ oz BONES RUM
1 tbsp triple sec
1½ oz lime juice
1 tsp sugar
1 cup ice

Blend until smooth..

BANANA DAIQUIRI

1½ oz BONES RUM
1 tbsp triple sec
1 banana
1½ oz lime juice
1 tsp sugar
1 cup ice

Blend until smooth.

BLUE HAWAIIAN

¾ oz BONES RUM
¾ oz vodka
½ oz blue curacao
3 oz pineapple juice
1 oz sweet & sour mix

Pour over ice.

MAI TAI

1½ oz BONES RUM
½ oz creme de almond
½ oz triple sec
sweet & sour mix
pineapple juice

Fill glass with ice and equal parts sweet & sour mix and pineapple juice.

MOJITO

1½ oz BONES RUM
12 mint leaves
1 tbsp sugar
½ oz lime juice
2 oz soda water

Place mint leaves in bottom of glass. Add crushed ice, Rum, sugar, and lime juice, and muddle. Add soda water and garnish with mint leaves.

PAINKILLER

2 oz BONES RUM
1 oz cream of coconut
4 oz pineapple juice
1 oz orange juice

Pour over ice and sprinkle with nutmeg.

RUM RUNNER

1 oz BONES RUM
¼ oz blackberry liqueur
¼ oz cream of banana
2 oz orange juice
1 cup ice

Blend until smooth.

PIRATES GROG

2 oz BONES RUM
2 oz water
¾ oz lime juice
1 tsp brown sugar
2 cloves
1 cinnamon stick

Heat in a saucepan and serve in a mug.

LIMIN DE COCONUT

2 oz BONES RUM
1 oz lime juice
2 oz cream of coconut
1 cup ice

Blend until smooth.

HURRICANE

2 oz BONES RUM
3 oz passion fruit juice
3 oz mango juice
2 oz sweet & sour mix

Pour over ice and garnish with lime wheel.