



# ESSENTIAL RUMS FOR TIKI COCKTAILS

**Kevin Crossman and Mitch Wilson**

Slides Available at [UltimateMaiTai.com](http://UltimateMaiTai.com)



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Visited 130+ different tiki since 2016

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Rum Lists at Four Bay Area Tiki Bars





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Wonk Press, 2024

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 @mitsaidthis



# Acknowledgement

## *Minimalist Tiki*

Matt Pietrek and Carrie Smith

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[www.wonkpress.com](http://www.wonkpress.com)

	Lime Juice	Orange Juice	Lemon Juice	Pineapple Juice	Grapefruit Juice	Simple Syrup	Orgeat Syrup	Passion Fruit Syrup	Grenadine	Honey Mix	Cinnamon Syrup	Cream of Coconut	Aged Jamaican Rum
<b>RECIPES</b>													
151 Swizzle (1940s)	•				•								
Bali Bali	•	•		•	•		•						•
Bolo	•			•			•		•				
Chief Lapu Lapu		•	•		•		•						•
Cobra's Fang (1937)	•	•					•						
Cocoanut Grove	•										•		
Doctor Funk	•							•					
Donga Punch	•			•						•			
Eastern Sour		•	•		•	•							
El Diablo	•												
Fog Cutter (1940s)		•	•			•							
Hurricane (1940s)			•				•						•
Jet Pilot (1958)	•			•						•			•
Mai Tai (1944)	•				•	•							•
Montego Bay	•			•					•				•
Mr. Bali Hai			•	•	•								•
Navy Grog (1941)	•			•					•				•
Painkiller		•		•							•		•
Planter's Punch (1937)	•				•			•					•
Polynesian Paralysis		•	•	•	•	•							
Port Light				•			•	•					
Royal Hawaiian Mai Tai (1953)	•	•	•	•	•	•							•
Rum Barrel (1940s)	•	•		•	•			•	•				•
Saturn			•			•	•						
Scorpion		•	•			•							
Shrunken Skull	•							•					
Suffering Bastard	•				•								
Test Pilot	•												•
Three Dots & a Dash (1940s)	•	•							•				
Zombie (1934)	•			•				•		•			•



# GETTING STARTED

No, you don't need to buy everything at once









1 oz Lime juice  
1/2 oz Orgeat syrup  
1/4 oz Rock Candy Syrup  
1/2 oz Orange Curacao liqueur  
2 oz Aged Jamaican Rum

**Generic  
1944 Mai Tai  
Recipe**

$\frac{3}{4}$  oz Lime juice  
 $\frac{1}{2}$  oz Don's Mix  
 $\frac{1}{2}$  oz Falernum  
 $\frac{1}{4}$  oz Grenadine  
 $1\frac{1}{2}$  oz Jamaican rum  
 $1\frac{1}{2}$  oz Puerto Rican rum  
1 oz Demerara 151 proof rum  
2 dashes absinthe  
1 dash Angostura bitters

Don's Mix: 2 parts White Grapefruit juice and 1 part  
Cinnamon Syrup

## **Generic 1934 Zombie Recipe**





IT'S OKAY  
TO GO  
SLOW

Colonial  
Labels  
“Spanish style”

Color  
“Gold”

Gargano  
Classification

Smuggler’s  
Cove  
Classification

## Rum Categorization





## RUM FLAVOUR MAP by CRT Spirits

Vi har kortlagt vores mange forskellige rom ift. graden af sødme samt dybde i smag og spiciness. Det skulle gerne være med til at give et godt overblik!



Flavor Maps

# 10 ESSENTIAL RUM STYLES





Demerara 151

Demerara “Underproof”

Jamaican Dark

Jamaican Unaged Overproof

Jamaican Lightly Aged (“Gold”)

Jamaican Long Aged

Blended Aged

“Light” Rum

Puerto Rican “Gold”

Martinique/Agricole Unaged

## **10 RUM STYLES FOR TIKI COCKTAILS**

# Demerara 151

151 proof Demerara black rum, colored with caramel. Smoky notes.

Prototype: Lemon Hart 151

Others: Hamilton 151, Diamond 151

Key Cocktails: 151 Swizzle, Zombie, Cobra's Fang, Jet Pilot, Puka Punch, Tortuga, Demerara Dry Float



# Demerara “Underproof”

Traditionally 86 proof mixing rum, usually with caramel coloring. “Navy Rum” inspirations

Prototype: Hamilton 86

Others: Lemon Hart 1804, Pusser’s, Diamond Dark, El Dorado 5

Key Cocktails: Painkiller, Three Dots and a Dash, Navy Grog, Boo Loo





# Dark Jamaican

Lightly aged black rum.  
Caramel coloring added.

Prototype: Myers's Dark

Others: Worthy Park 109,  
Coruba, Blackwell, Hamilton  
Pot Still Black

Key Cocktails: Planter's  
Punch, Lapu Lapu, Hurricane,  
Jet Pilot, Ancient Mariner,  
anything with a "dark rum  
float"



# Jamaican Unaged Overproof

Unaged 126 proof from  
Jamaica

Prototype: Wray & Nephew  
Overproof

Others: Rum Fire, Worthy  
Park, Monymusk

Key Cocktails: 2044 Mai Tai,  
Maximum Aloha, Almost  
Famous, Blue Hawai-Tai,  
Toucan Dance,



# Jamaican Lightly Aged

Aged 2-5 years, often labeled  
“Gold”

Prototype: Appleton Signature

Others: Planteray Xaymaca,  
Worthy Park Select, Hamilton  
Pot Still Blonde

Key Cocktails: Quarantine  
Order, Don's Special Daiquiri,  
Q.B. Cooler, Pearl Diver

Notable: Smith & Cross

Key Cocktails: Kingston  
Negroni, Angostura Colada





# Jamaican Long Aged

Aged 8 or more years,  
typically more than 40% ABV

Prototype: Appleton 12

Others: Appleton Reserve 8,  
Denizen Merchant's Reserve,  
Worthy Park Single Estate  
Reserve, Hampden Estate 8

Key Cocktails: Mai Tai



# Blended Aged

Lower proof aged rum from nearly any location, often described as “Gold” rum without a specific country modifier. Often a blend of pot / column distillate

Prototype: Mount Gay Eclipse

Others: Doorly's, Chairman's Reserve

Key Cocktails: Shark's Tooth, Never Say Die, Beachbum



# Light Rum

Lightly aged and filtered column still distillate. Often calling for Cuba, Puerto Rico, or Virgin Islands origin

Prototype: Havana Club 3

Others: Cruzan Aged, Flor de Cana, Bacardi Superior, Don Q Cristal

Key Cocktails: Daiquiri, tourist Mai Tais, Zombie, Blue Hawaii, Navy Grog, Fog Cutter, Menehune Juice





# Puerto Rican “Gold”

Lightly aged column still  
distillate from Puerto Rico.

Prototype: Bacardi 4

Others: Don Q Gold, Bacardi  
8, Ron del Barrilito

Key Cocktails: Meihana,  
Scorpion, Castaway, Jet Pilot,  
Zombie



# Martinique Rhum Agricole Unaged

Unaged rum from Martinique. Made from sugar cane juice distillate in column stills. "Grassy" flavors.

Prototypes: Rhum JM White / Blanc, Clement Rhum Blanc

Key Cocktails: Disco Banana, modern Mai Tais, Mammoth Tusk, The Vacation, Ti' Punch

Unaged spirits made from sugar cane juice may or may not be substituted





# ADDITIONAL CONSIDERATIONS







## BLENDS CAN BE COMPELLING

“What one rum can’t do, three can”

The sum is greater than the whole



## Historic Formulas vs. Modern Expressions

Trend toward more neutral spirits

Reduction in proof and flavor

Additional French Departments:  
Guadeloupe and Reunion

Mexican Rums, Aguardiente, Charanda

Cachaça from Brazil

Clairin from Haiti

Hawaiian and Louisiana Rum

Sugar Cane rum from Jamaica and  
Barbados

**THE NEXT BIG  
CATEGORY:  
SUGAR CANE  
RUMS**



# FINAL THOUGHTS





# THANK YOU

Slides at [UltimateMaiTai.com](http://UltimateMaiTai.com)

