



D U N N ' S

* R U M C L U B *

Rum has gained unique flavors and characteristics throughout its lifetime and travels, but it all originated from the Caribbean. Made from sugarcane molasses or sugarcane juice, rum is fermented and distilled into a clear liquid, often aged in oak barrels to give its signature color and flavor. Crafted in the 17th century, the liquor was initially named “kill-devil” or “rumbullion” and spread across the world through trade and colonization.

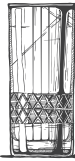
Dunn’s Rum Club is a nostalgic spot in the heart of the resort, offering a selection of rum cocktails and island-inspired small bites. Our bartenders serve local and imported rums and they make our signature drinks, such as the Planter’s Punch, with fresh fruit juices, grenadine, bitters and lots of rum. Dunn’s Rum Club brings you the flavors, style and music from our home in the Caribbean.

We invite you to travel through the islands one sip at a time.

C O N T E N T S

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RUM LIST	GLOSSARY	SPIRIT LIST	SMALL BITES

Rum Classics



MOJITO

The Mojito originated in Havana, Cuba, although the exact birthplace is up for debate. One theory is that South American natives went to Cuba and came back with the ingredients. The components included “aguardiente de caña,” which means “burning water,” lime, sugarcane juice, and mint. The recipe, first published in Cuba in 1927, called this cocktail a “Mojo Criollo.”

WHITE RUM . HANDFUL OF MINT
LIME JUICE . SIMPLE SYRUP
CLUB SODA

Circa 1927 -----



PAPA DOBLE

Nicknamed “King Cocktail,” the barman and owner of the El Floridita, Ribalaigua, invented this riff on the daiquiri. He invented more than 200 drinks and adapted dozens of others. He was the first to add chipped ice (a slightly more frappé-like version of today’s frozen daiquiri) and made four different versions at El Floridita. For the Papa Doble, he added grapefruit juice and a few drops of maraschino liqueur to two jiggers of light rum and the juice of a fresh lime for notable patron Ernest Hemingway.

WHITE RUM . MARASCHINO CORDIAL
GRAPEFRUIT JUICE . LIME JUICE
SIMPLE SYRUP

Circa 1949 -----



MAI TAI

The Mai Tai was a post-prohibition cocktail created for those looking to travel to tropical islands by way of consuming cocktails. We know this as “tiki.” The two that invented this style and way of drinking are Ernest Raymond Beaumont Gantt (a.k.a. Donn Beach) and Victor Jules Bergeron (a.k.a. Trader Vic). Here in our house, we follow the recipe created around 1937 by Donn Beach

HOUSE JAMAICAN & MARTINIQUE R(H)UM
BLEND . CURAÇAO LIQUEUR . LIME JUICE
SUGAR . ORGEAT SYRUP

Circa 1937 -----

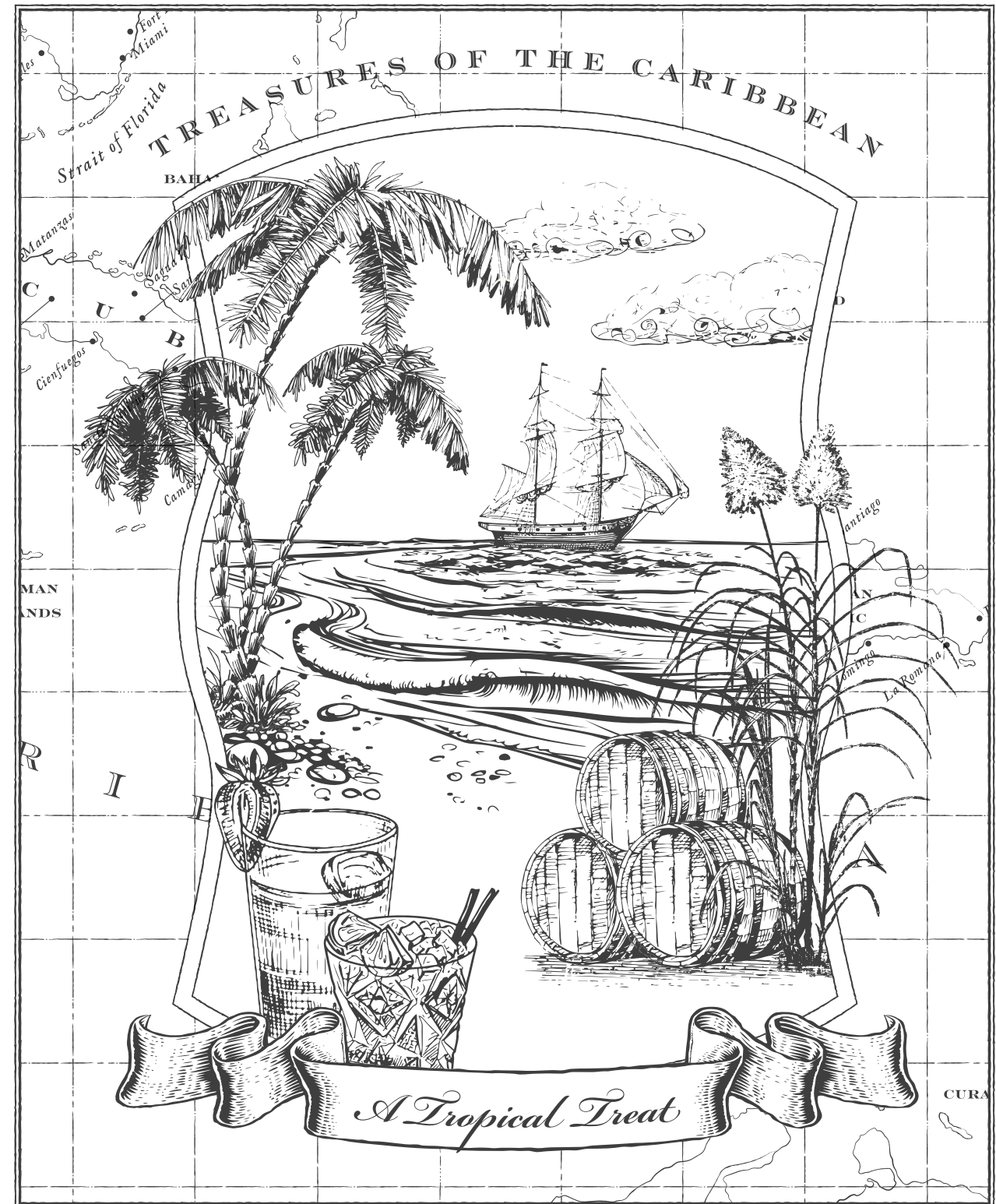


PLANTER'S PUNCH

More than likely the origins of this cocktail are from here Jamaica in the late 1800s. Recipes vary for the Planter's Punch. An old sing-song template calls for “one of sour, two of sweet, three of strong, four of weak,” with the latter coming from water or ice, but modern recipes adjust these ratios or change the formula entirely. There isn't one right way to make it.

MYERS'S DARK RUM . JAMAICAN GOLD RUM
SIMPLE SYRUP . LIME JUICE . GRENADINE
ANGOSTURA BITTERS

Circa 1800 -----



House Drinks



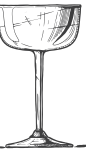
HIGGIN'S SWIZZLE

appleton signature . house falernum . lime juice
sugar . angostura bitters



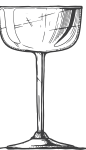
DUNN'S OLD FASHIONED

appleton 8 yr . makers mark bourbon . demerara sugar
orange peel . angostura bitters



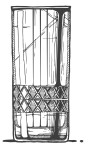
BLUE MOUNTAIN ESPRESSO MARTINI

vodka . vanilla syrup . tia maria
shot of blue mountain espresso



HONEY RYDER

french rhum . hot honey . heavy cream



WHITE PEACOCK

vodka . pimento dram . soursop . rosemary syrup



THE RIZZ

pineapple . orgeat . lime . soda

House Drinks



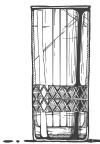
PAINKILLER

house mix rums . pineapple . orange juices . coconut cream
grated nutmeg



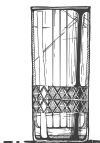
CARIBEÑO

dry gin . rums . fresh coconut water . lime juice



LA CHANCLA

tequila . passion fruit . falernum . lime juice



HAVE A BUCK

house-spiced bourbon . ginger beer . lime juice . simple syrup



SORREL SOUR

white rum . passion fruit . sorrel syrup



KLEIYA

rum . falernum . coconut water . pineapple

Rum Flights

RUM IOI rum flight 01

FLOR DE CAÑA 4 YR *Nicaragua*

RHUM BARBANCOURT 5 STAR *Haiti*

APPLETON ESTATE SIGNATURE *Jamaica*

RICO SUAVE rum flight 02

BACARDI CARTA BLANCA *Puerto Rico*

BRUGAL AÑEJO *Dominican Republic*

FLOR DE CAÑA 12 YR *Nicaragua*

CIGAR NOT INCLUDED rum flight 03

HAVANA CLUB 7 YR *Cuba*

WORTHY PARK SINGLE ESTATE *Jamaica*

EL DORADO 15 YR *Guyana*

SPIRIT OF JAMAICA rum flight 04

WHITE JWN OVERPROOF *Jamaica*

APPLETON RESERVE BLEND 8 YR *Jamaica*

BLACKWELL DARK *Jamaica*

WHO FRENCHED MY RHUM rum flight 05

RHUM BARBANCOURT BLANC *Haiti*

CLÉMENT CANNE BLEUE *Martinique*

CLÉMENT VSOP *Martinique*

“BLACK TOT” THE FINAL RATION rum flight 06

PLANTERAY XO *Barbados*

EL DORADO 12 YR *Guyana*

APPLETON MASTER BLEND 15 YR *Jamaica*



Cigar Menu

COHIBA MADURO 5 \$47

From Cuba, a full-bodied and rich cigar, with notes of dark chocolate, coffee, dried fruit, leather, and a peppery finish. Pairing: Planetary XO 20th Anniversary — bright tropical fruit and oak that cuts through the richness.

MONTECRISTO OPEN MASTER \$58

From Cuba, a mild to medium cigar, with notes of cedar, light herbs, roasted nuts, and subtle sweetness. Pairing: Havana Club 7 Años — light oak and vanilla that complements without overpowering.

ROMEO Y JULIETA CHURCHILL \$65

From Cuba, a medium-bodied cigar building to medium-full, with notes of cherry, plum, caramel, espresso, and leather. Pairing: Angostura 1787 — smooth, balanced spice and dark fruit that plays well with the leather and five-spice finish.

Please note that all items featured on this page are not part of the all-inclusive package. Guests wishing to enjoy these items may do so at an additional cost charged to their room.



COHIBA SIGLO VI \$57

From Cuba, a medium-bodied cigar, with notes of leather, cedar, nutty vanilla, and sweet honey. Pairing: Flor de Cana 12 yr — toffee and vanilla that mirror the cigar’s creamy sweetness.

HOYO DE MONTERREY EPICURE NO. 2 \$47

From Cuba, a mild-starting cigar building to medium body, with notes of cocoa, vanilla, cinnamon, cedar, and honey. Pairing: El Dorado 12 yr — balanced spice and honeyed warmth that plays well with the cinnamon and sandalwood notes

CROWNE JAMAICA ROBUSTO \$33

From Dominican Republic, a medium-bodied cigar, with notes of coffee, cedar, leather, and roasted nuts. Pairing: Appleton Estate 12 Tear Rare Casks — dried fruit, coffee, and oak that mirror the cigar’s earthy richness.

Rum List



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- BLACKWELL DARK
Jamaica
- APPLETON ESTATE SIGNATURE
Jamaica
- APPLETON ESTATE 8 YR
Jamaica
- APPLETON MASTER BLEND 15 YR
Jamaica
- APPLETON SPANISH SHERRY CASK
Jamaica
- KINGSTON 62 WHITE
Jamaica

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- PLANTERAY XO
Barbados
- REAL MCCOY 12 YR
Barbados
- BRUGAL EXTRA VIEJO
Dominica Republic
- BRUGAL AÑEJO
Dominican Republic
- EL DORADO 8 YR
Guyana
- EL DORADO 12 YR
Guyana
- EL DORADO 15 YR
Guyana
- RHUM BARBANCOURT BLANC
Haiti
- RHUM BARBANCOURT 5 STAR
Haiti
- CLÉMENT CANNE BLEUE
Martinique

- KINGSTON 62 GOLD
Jamaica
- MEYERS’S DARK
Jamaica
- MONYMUSK 10 YR
Jamaica
- WHITE JWN OVERPROOF
Jamaica
- WORTHY PARK SINGLE ESTATE
Jamaica

- CLÉMENT VSOP
Martinique
- FLOR DE CAÑA 4 YR
Nicaragua
- FLOR DE CAÑA 12 YR
Nicaragua
- BACARDI CARTA BLANCA
Puerto Rico
- CHAIRMAN’S RESERVE
St Lucia
- GOSLINGS BLACK SEAL
Bermuda
- HAVANA CLUB ESPECIAL
Cuba
- HAVANA CLUB 7 YR
Cuba
- ANGOSTURA 1787
Trinidad

ABV	The standard measurement used to communicate to the consumer how much alcohol is contained in a spirit.
AGRICOLE	A style of rum produced primarily in the French West Indies region of the Caribbean, made from fresh-pressed sugar cane juice to defined specifications.
AÑEJO	A Spanish-style rum aged in a barrel for a minimum of one year. e.g. Bacardi Añejo Cautro, Brugal Añejo, Don Q Gran Añejo, etc.
ANGEL’S SHARE	The amount of rum lost to evaporation during its maturation in oak barrels. In a drier climate, the barrels evaporate more water, strengthening the rum. In more humid conditions, more alcohol will evaporate, thus reducing the rum’s ABV. This phenomenon is called the Duppy’s share in the Caribbean, named after ghosts who haunt the islands and steal rum.
APPELLATION D’ORIGINE CONTRÔLÉE (AOC)	The term stands for “Protected Designation of Origin,” typically used for “rhum agricole” produced on the island of Martinique. For rum to receive an AOC designation, it must go through a specific production process and is more demanding than the requirements for regular Rhum Agricoles.
CARAMEL COLORING	A chemical known as E150A is added to rum and other spirits during the blending process to create a consistent caramel color look. The addition of caramel in high quantities can make the rum bitter.
CASK STRENGTH	A term used in the rum and whiskey business to describe a spirit that has not been diluted with water. The spirit is often bottled directly from the barrel and may or may not be filtered.
CHAR LEVELS	The degree to which a fresh barrel is burned before being filled with a spirit. The heat breaks down different wood compounds, to yield the best possible reaction between the wood and the spirit. There are four levels: In level 1, the char barrel is burned for 15 seconds, level 2 for 30, level 3 for 35, and level 4 for 55 seconds. The most common char level is level 3.
COLUMN STILL	Also called a Coffey continuous still, after the Irish inventor who patented it in 1830, constantly runs and produces a higher proof spirit between 90% and 96% ABV. It allows for faster and more efficient production with a purer, stronger, and more delicate product; its main counterpart is the classic pot still.
CONGENERS	A non-alcoholic byproduct of yeast fermenting into ethanol; contributes to the rum’s aroma and flavors.
DEMERARA RUM	Demerara Rum is rum produced in Guyana and is often considered the world’s best. The name comes from the Demerara River just outside the capital of Georgetown, and the rum is made from sugarcane grown along the banks, distilled by the last distiller of Guyana, the Demerara Distillers Limited. You may know them for the famous El Dorado range of rums.

DUNDER	The producers of Jamaican rum traditionally use the liquid left in the still to ferment the next wash. The residual fluid is called dunder, which contains byproducts of distillation that start subsequent fermentations. It also lowers pH and ensures better rum flavor by doing complex chemical process.
ESTERS	A natural compound created during fermentation that greatly influences the flavors and aromas of a rum. Different types of esters produce different aromas.
FERMENTABLE MATERIAL	Base organic matter used during the fermentation process. Molasses, syrup, or juice, all of which must come from sugar cane, are used for rum production.
HOGO	Derived from the French term “haut gout,” refers to slightly tainted game meat and any other strong yet desirable flavor. Today it is widely used to describe the earthy, rancidly nutty or funky flavor in some rums.
MULTI-COLUMN STILL	Also known as an Industrial Column Still, this still is used in alcohol and fuel production. They are similar to a Coffey Column Still, only much larger.
NAVY RUM	Navy Rum is usually a blend of rums from two or more of these countries: Barbados, Jamaica, Guyana, and Trinidad. It is inspired by the rum supplied to sailors by the British Royal Navy up until 1970.
OVERPROOF	Historically, any rum above 57.14% ABV is overproof. Nowadays, spirits bottled above 50% ABV (100 Proof) might also get that designation. The legend has it over-proofed Rum could spill near gunpowder and not render it useless (hence its popular name Navy Strength), although the real reason behind it is probably gaming the taxman.
POT STILL	Traditionally, a copper distilling apparatus that operates on a batch basis. They don’t separate congeners from ethanol effectively, so they’re not used to produce rectified spirit. The spirit produced is usually between 60 and 80% ABV.
SINGLE BARREL	The term is used to describe a spirit bottled from one single barrel instead of a blend from multiple barrels. Many stores, restaurants, and spirit organizations have “Barrel Picks” sourced from a single barrel that they have bottled for their customers.
SOLERA	A maturing process that employs fractional blending, meaning the finished product is a blend of different ages with the average age increasing through the years; helps maintain a consistent style and quality.
TANNINS	Naturally occurring chemicals inherited from the wood that bind proteins and affect the maturation of a spirit while it is in a barrel. Tannins influence the aroma, flavor, and texture of a rum, as well as its astringency. The word, appropriately, comes from a Latin word for oak.
TERROIR	Terroir is a French term used to describe the environmental factors that affect a crop’s phenotype, including unique environment contexts, farming practices and a crop’s specific growth habitat. Collectively, these contextual characteristics are said to have a character; terroir also refers to this character.
YEAST	A tiny, yet powerful fungus that converts sugar into alcohol and carbon dioxide during fermentation. The yeast used in rum production is usually proprietary to the brand.

Spirit List

American Whiskies

JACK DANIEL'S BLACK
JIM BEAM
MAKER'S MARK

Global Whiskies

CANADIAN CLUB
CROWN ROYAL
DEWAR'S CARIBBEAN CASK
GLENFIDDICH
JAMESON
JOHNNIE WALKER BLACK
SEAGRAMS VO

Brandy

ST. RÉMY XO
ST. RÉMY VSOP
RÉMY MARTIN VSOP

Gin

BEEFEATER LONDON DRY
BOMBAY SAPPHIRE
GORDON'S LONDON DRY
TANQUERAY LONDON DRY

Tequila

MILAGRO SILVER
MILAGRO REPOSADO
TEREMANA BLANCO
TEREMANA REPOSADO

Aperitif

CAMPARI BITTERS
APEROL
PIMM'S CUP #1

Vodka

ABSOLUT
ABSOLUT CITRON
ABSOLUT KURANT
ABSOLUT MANDRIN
ABSOLUT RASPBERRI
ABSOLUT VANILIA
SKYY
SMIRNOFF
STOLICHNAYA
TITO'S

Liqueur/Cordial

AMARETTO
JRW RUM CREAM
LICOR 43
MATHILDE MURE
SAMBUCA MOLINARI
COINTREAU
FRANGELICO
TIA MARIA COFFEE
BAILEY'S IRISH CREAM
DRAMBUIE SCOTCH LIQUEUR
GRAND MARNIER
LIMONCELLO

Small Bites

veggies

crispy okra
green seasoning aioli

crudité
caramelized onion dip

roasted pumpkin soup
coco nibs, chili oil

jerk fries
garlic aioli

fish

smoked fish dip
thyme water crackers

pepper shrimp toast
barbo bread, mango, lemon aioli

local marlin escovitch
fried bammy

meat

chicken liver crostini
guava mostarda

braised oxtail slider
coco bread

jerk chicken skewer
passion fruit glaze

porchetta slider
smoked gouda, pickled apple slaw

dessert

pot de crème
salted butterscotch



*"A trip to the Caribbean
is supposed to be fun."*

- Gordon "Butch" Stewart