

THREE JEWELS



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THREE JEWELS

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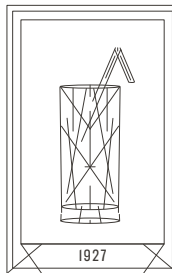
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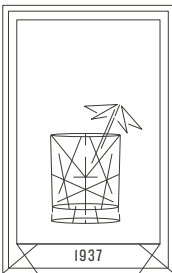
RUM CLASSICS



MOJITO

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

- ◇ WHITE RUM
- ◇ HANDFUL OF MINT
- ◇ LIME JUICE
- ◇ SIMPLE SYRUP
- ◇ CLUB SODA



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.” Over time, the poor Mai Tai got a bit mangled. Here in our house, we follow the recipe of Donn Beach created roughly around the year 1937.

- ◇ HOUSE JAMAICAN RUM
- ◇ MARTINIQUE RUM BLEND
- ◇ CURAÇAO LIQUEUR
- ◇ LIME JUICE
- ◇ SUGAR
- ◇ ORGEAT SYRUP



PAPA DOBLE

Nicknamed “King Cocktail” by barman and owner of the El Floradita, Ribalaigua, who 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 to create a slightly more frappe-like version of today’s frozen daiquiri, and he 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 a famous patron of his, Ernest Hemingway.

- ◇ WHITE RUM
- ◇ MARASCHINO CORDIAL
- ◇ GRAPEFRUIT JUICE
- ◇ LIME JUICE
- ◇ SIMPLE SYRUP



PLANTER'S PUNCH

More than likely, the origins of this cocktail date to Jamaica in the 1880s. 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 just one right way to make it.

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

HOUSE DRINKS

KALI SWIZZLE

- ◇ APPLETON SIGNATURE
- ◇ FALERNUM
- ◇ LIME JUICE
- ◇ SUGAR
- ◇ ANGOSTURA BITTERS



ARC OLD FASHIONED

- ◇ DRY GIN
- ◇ RUMS
- ◇ FRESH COCONUT WATER
- ◇ LIME JUICE



BLUE MOUNTAIN ESPRESSO MARTINI

- ◇ VODKA
- ◇ VANILLA SYRUP
- ◇ TIA MARIA
- ◇ SHOT OF ESPRESSO



TI PUNCH

- ◇ AGRICOLE RHUM
- ◇ LIME QUARTERS
- ◇ CANE SIROP



THE RIZZ (NON-ALCOHOLIC)

- ◇ PINEAPPLE JUICE
- ◇ ORGEAT SYRUP
- ◇ LIME
- ◇ SODA



PAINKILLER

- ◇ HOUSE MIX RUMS
- ◇ PINEAPPLE
- ◇ ORANGE JUICES
- ◇ COCONUT CREAM
- ◇ GRATED NUTMEG



CARIBEÑO

- ◇ DRY GIN
- ◇ RUMS
- ◇ COCONUT WATER
- ◇ LIME JUICE



LA CHANCLA

- ◇ TEQUILA
- ◇ PASSION FRUIT
- ◇ FALERNUM
- ◇ LIME JUICE



HAVE A BUCK

- ◇ HOUSE SPICED BOURBON
- ◇ GINGER BEER
- ◇ LIME JUICE
- ◇ SIMPLE SYRUP



MANGO CAIPIRINHA

- ◇ CACHAÇA
- ◇ LIME WEDGES
- ◇ MANGO
- ◇ RAW SUGAR



RUM FLIGHTS

FLIGHT 1: RUM 101



APPLETON SIGNATURE
JAMAICA



DIPLOMÁTICO 12 YEAR
VENEZUELA



**J.M FUMÉE
VOLCANIQUE ATELIER**
MARTINIQUE

FLIGHT 2: RICO SUAVE



BRUGAL 1888
DOMINICA REPUBLIC



URUAPAN CHARANDA
MEXICO



PAMPERO ANIVERSARIO
VENEZUELA

FLIGHT 3: SPIRIT OF THE EASTERN CARIBBEAN



CAPTAIN BLIGH
SAINT VINCENT



CHAIRMAN'S WHITE
SAINT LUCIA



SIX SAINTS OLOROSO
GRENADA

FLIGHT 4: WHO FRENCHED MY RHUM



HSE CUVÉE DE L'AN 2016
MARTINIQUE



CLÉMENT VSOP
MARTINIQUE



**TROIS RIVIÈRES
MILLÉSIME 05', 10', 15'**
MARTINIQUE

FLIGHT 5: CIGAR NOT INCLUDED



DOORLY'S 12 YEARS
BARBADOS



**PLANTATION RUM
SEALANDER**
BARBADOS



**SAISON RUM 7 YEAR
TRIPLE CASK**
TRINIDAD & TOBAGO

THREE JEWELS

ISLAND SPLENDORS

The Three Jewels evoke the beauty of the Caribbean's natural landscapes, its cultural richness, and its warm and inviting people. The first jewel represents the exquisite natural wonders - the pristine beaches, the azure waters, and the lush forests. The second jewel embodies the region's cultural diversity, celebrating the tapestry of traditions and the harmonious blend of heritages. The third jewel represents the hospitality and warmth of the Caribbean people, who open their hearts and homes to visitors from all over the world.

The Caribbean islands, with their turquoise waters, lush landscapes, and warm, welcoming people are truly jewels in the crown of the Earth. Each island is a unique gem, offering its own distinct culture, cuisine, and history. From the rhythmic beats of reggae in Jamaica to the colorful Carnival celebrations in Saint Lucia, the Caribbean showcases a kaleidoscope of traditions and experiences.

In the Caribbean, rum is more than a drink, it's a cultural icon with roots deep in the region's history. Originating from sugarcane plantations in the 17th century, it evolved from a crude "kill-devil" into a refined elixir cherished worldwide. Caribbean rum reflects centuries-old traditions and the indomitable spirit of its people, offering a diverse range of styles that capture the essence of the islands. Like the Three Jewels, rum embodies the resilience and creativity of the Caribbean.

G U L F
O F
M E X I C O

H O N D O R A S
B A Y

C A R I B B E A N
S E A

RUM STYLES

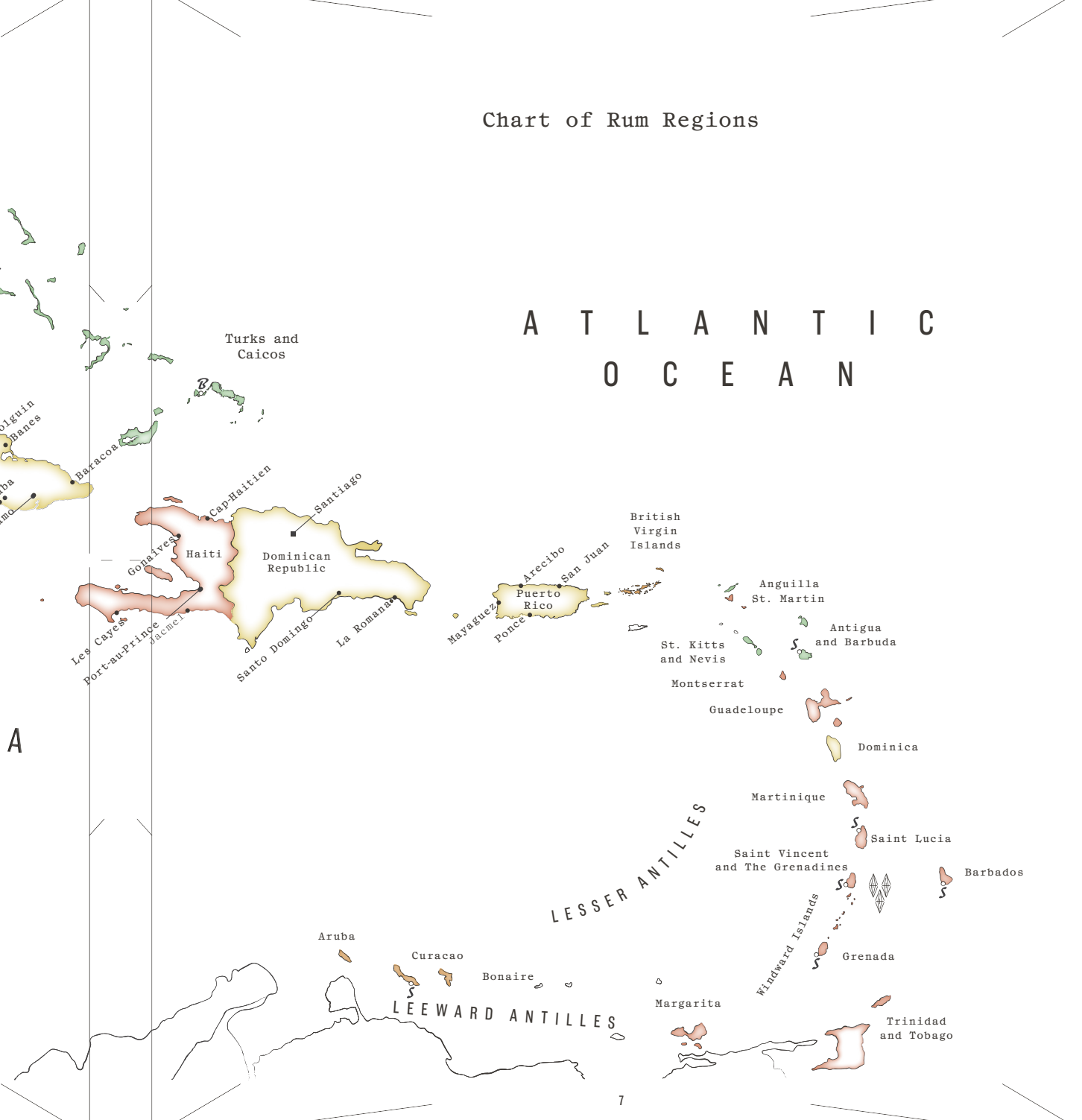
- ENGLISH**  Typically made from molasses and distilled in a combination of pot and column stills. They tend to be darker, richer, spicier, and more aromatic than other styles.
- SPANISH**  Also called "Ron," these rums usually lighter and smoother than other styles. They are also made from molasses and distilled in column stills, but they are more rectified and filtered to remove impurities and color.
- FRENCH**  Also called "Rhum," these rums are mainly produced in the French Caribbean. They are made from fresh-pressed sugarcane juice, giving them a more fruity and vegetal flavor. They are also distilled in column stills.
- OTHER**  Influenced by all 3 styles, still producing all 3 styles, or of an alternate style.

Chart of Rum Regions

A T L A N T I C
O C E A N

LESSER ANTILLES

LEEWARD ANTILLES



RUM LIST

ENGLISH STYLE

ANGOSTURA 1919 GOLD RUM
TRINIDAD & TOBAGO

APPLETON 8 YEAR
JAMAICA

APPLETON 12 YEAR
JAMAICA

APPLETON SIGNATURE
JAMAICA

BOUNTY SPICED
SAINT LUCIA

BOUNTY WHITE
SAINT LUCIA

CAPTAIN BLIGH XO
SAINT LUCIA

CHAIRMAN'S RESERVE
'THE FORGOTTEN CASKS'
SAINT LUCIA

DOORLY'S 12 YEAR
BARBADOS

GOSLING'S BLACK SEAL
BERMUDA

KINGSTON 62 GOLD
JAMAICA

KINGSTON 62 WHITE
JAMAICA

PLANTATION RUM XAYMACA
JAMAICA

PLANTATION 2016 TRINIDAD
TRINIDAD & TOBAGO

PUSSER'S OVERPROOF
BRITISH VIRGIN ISLANDS

SAISON RUM 7 YEAR TRIPLE CASK
TRINIDAD & TOBAGO

SIX SAINTS OLOROSO FINISH
GRENADA

MOUNT GAY XO
BARBADOS

FRENCH STYLE

HABITATION SAINT ETIENNE BLANC
PARCELLAIRE #1 2016
MARTINIQUE

J.M RHUM AGRICOLE FUMÉE
VOLCANIQUE ATELIER
MARTINIQUE

TROIS RIVIÈRES MILLÉSIME
05', 10', 15'
MARTINIQUE

CLÉMENT VSOP
MARTINIQUE

SPANISH STYLE

A.H. RIISE ROYAL DANISH NAVY RUM
SAINT THOMAS

BRUGAL 1888 GRAN RESERVA
DOMINICAN REPUBLIC

DIPLOMÁTICO RESERVA EXCLUSIVA 12 YEARS
VENEZUELA

FLOR DE CAÑA 18 YEARS LEGACY EDITION
NICARAGUA

PAMPERO ANIVERSARIO
VENEZUELA

ZACAPA 23
GUATEMALA

OTHER

CACHAÇA 51
BRAZIL

PLANTATION RUM SEALANDER
TAHITI, CARIBBEAN, FRANCE

URUAPAN CHARANDA BLANCO
MEXICO

SPIRIT LIST

AMERICAN WHISKIES

- ◇ JACK DANIEL'S BLACK
- ◇ JIM BEAM
- ◇ MAKER'S MARK
- ◇ PENDLETON
- ◇ SOUTHERN COMFORT

GLOBAL WHISKIES

- ◇ CANADIAN CLUB
- ◇ DEWAR'S WHITE LABEL
- ◇ GLENLEVIT
- ◇ GLENFIDDICH
- ◇ J & B RARE
- ◇ JAMESON
- ◇ JOHNNIE WALKER BLACK
- ◇ JOHNNIE WALKER RED
- ◇ SEAGRAM'S 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

- ◇ JOSE CUERVO SILVER
- ◇ JOSE CUERVO GOLD
- ◇ TEREMANA BLANCO TEQUILA
- ◇ TEREMANA REPOSADO TEQUILA

VODKA

- ◇ ABSOLUT
- ◇ ABSOLUT CITRON
- ◇ ABSOLUT KURANT
- ◇ ABSOLUT MANDRIN
- ◇ ABSOLUT RASPBERRI
- ◇ ABSOLUT VANILIA
- ◇ SKYY
- ◇ SMIRNOFF
- ◇ STOLICHNAYA
- ◇ TITO'S
- ◇ SVEDKA ROSE

APERITIF

- ◇ CAMPARI BITTERS
- ◇ APEROL
- ◇ PIMM'S CUP #1

LIQUEUR/CORDIAL

- ◇ AMARETTO
- ◇ JRW RUM CREAM
- ◇ GALLIANO
- ◇ BÉNÉDICTINE DOM LIQUEUR
- ◇ CHAMBORD
- ◇ SAMBUCA MOLINARI
- ◇ COINTREAU
- ◇ FRANGELICO
- ◇ TIA MARIA COFFEE
- ◇ BAILEY'S IRISH CREAM
- ◇ DRAMBUIE SCOTCH LIQUEUR
- ◇ GRAND MARNIER
- ◇ ITALIAN GRAPPA LIMONCINO
- ◇ BOTTEGA
- ◇ LIMONCELLO

GLOSSARY

ABV	Alcohol by volume is 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, it 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. It is 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.

GLOSSARY

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 goût," 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, to help 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.

"MY IDEA OF LUXURY IS BEING BY THE SEA"

Gordon "Butch" Stewart

Stay a while

