

**cocktail culture: rum**

*is Rum Hot*

**APRÈS SEASON IN ASPEN CALLS FOR THE SPIRIT OF THE MOMENT: RED-HOT RUM**

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PHOTOGRAPHY BY JIM PAUSSA**

**"The young, trendy bar-goer is more apt to try something new. The more seasoned crowd takes a bit more work to convince—a challenge every bartender and mixologist looks forward to!"**

*Jonathan Pogash*



After a blizzard-filled winter in the Rockies, spring has finally sprung. The snow is slushy, the sun is shining, and it's time to linger into the evening over tropical cocktails. At The Tavern, bartenders mix mojitos with muddled mint, lime, and a hit of Bacardi Silver for the raccoon-tanned skiers who click out of their bindings and head for the patio. By the pool at 39 Degrees, the après scenery features bikinis, and drinkers stir their rum punch as they plan off-season trips. And over in the Nell's Terrace Bar, a veteran of many Bermuda summers calls for a stiffer shot of Meyers's dark rum in his fresh orange juice with lime. ❄️ Made from the distillation of pure sugar cane or molasses, high-proof rumlike liquor has been a staple of island dwellers for centuries. Fortunately you don't have to live near the equator to enjoy the delights of this drink. We asked four master mixologists for their favorite rum cocktails that would transport imbibers to the islands, whether at home, slopeside, or poolside.

**“Our caipirinha has a depth and complexity that most do not, created by the use of Oronoco with Depaz Cane Syrup instead of simple cane sugar. The cane syrup imparts a rich, deep flavor and a velvety texture without losing its fresh vibrancy.”**

*Jimmy Yeager*

### Halekulani Mai Tai

Acclaimed as “the king of cocktails,” Dale DeGross is perhaps the world’s premier mixologist. It was no surprise, then, that the owners of the famed Lewers Lounge in Honolulu’s Halekulani Hotel enlisted his expertise when they decided to create a world-class selection of unique cocktails, many of them rum-based, for their clientele. The signature of the South Pacific islands is the mai tai, and DeGross’s is simple, clean, and inspired by a classic.

#### Ingredients

2 oz. Bacardi Anejo  
3/4 oz. orange Curaçao  
3/4 oz. lime juice  
1/2 oz. orgeat syrup  
Float of Lemon Hart overproof rum

#### Preparation

Shake well with ice and strain into an ice-filled mai tai glass. Float Lemon Hart on top. Garnish with an orchid and a lime wheel.

### Caipirinha Cocktail

At his restaurant, Jimmy’s, Jimmy Yeager has put together one of the best bar collections in the West. Aged whiskeys, too many Tequilas to count, high-end rums and, more recently, their Brazilian cousin, cachaça (pronounced “ka-sha-sa”), provide diverse and distinctive selections for the international clientele. Although caipirinhas call for pure cachaça as the main ingredient, Jimmy uses Oronoco Rum, a blend of 90 percent cachaça and 10 percent rum. Some prefer to call this cocktail a caipirissima, a term that refers to the same recipe when the cachaça is blended with or replaced by rum.

#### Ingredients

2 1/2 oz. Oronoco Rum  
1 oz. Depaz Cane Syrup  
2 whole limes, juiced

#### Preparation

Shake and pour over ice.

Previous spread: Après at 39 Degrees is one of the hottest places to enjoy rum cocktails during the spring ski season.

This page: Head to Jimmy's to check out this wall of fame and sample the rums available on his extensive spirit menu.



## cocktail culture: rum

*From left: Jonathan Pogash's 10 Cane World Beat Island Punch, Jimmy Yeager's Caipirinha, Dale DeGroff's Halekulani Mai Tai, and Ti Adelaide Martin and Lally Brennan's Adelaide Swizzle.*



**“Using the vividly flavored Lemon Hart rum at the Halekulani achieves the rich flavor originally intended for the mai tai.”**

*Dale DeGroff*

## 10 Cane World Beat Island Punch

As director of cocktail development for Hospitality Holdings (owner/operator of several nightlife hotspots in New York City, including the newly opened Madison & Vine), Jonathan Pogash is in charge of mixing and creating cocktails for a sophisticated and often fickle crowd. His recipe makes use of tropical ingredients from around the world. He uses 10 Cane Rum, a premium brand from Moët Hennessy made with the first pressing of Trinidadian sugar cane, renowned for its light color and smooth flavor.

### Ingredients

1 1/2 oz. 10 Cane Rum  
1/2 oz. Grand Marnier  
1 oz. fresh pineapple juice (from imported African pineapples)  
1 whole passion fruit, sliced in half and scooped out (imported from New Zealand)  
1/4 oz. fresh Kaffir lime juice (from Southeast Asia)  
7-9 large mint leaves (imported from the Caribbean)

### Preparation

Combine all ingredients in a cocktail shaker with ice. Shake very well and strain into an ice-filled brandy snifter. Garnish with pineapple slice and mint sprig.

## Adelaide Swizzle

It's natural that rum drinks prevail in the Big Easy. "Cocktail chicks" Ti Adelaide Martin and Lally Brennan, authors of *In the Land of Cocktails* and proprietors of the famed Commander's Palace, wanted to develop a drink to honor a favorite aunt known for wearing a gold swizzle stick on a chain around her neck. The signature cocktail at their Swizzle Stick Bar in New Orleans uses a touch or three of Peychaud's bitters, a bitter-herb-based concoction with purported medicinal properties.

### Ingredients

1 1/2 oz. amber rum  
Juice of 1 lime wedge, plus another for garnish  
3 dashes Peychaud's bitters  
1/4 oz. simple syrup  
Club soda

### Preparation

Combine rum, lime juice, bitters, and simple syrup in cocktail shaker filled with ice and shake vigorously. Strain over a highball glass, top with club soda, and garnish with a lime wedge.