



# WINE

## Whites

	Glass	Bottle
Cavit, Pinot Grigio	7.00	30.00
Brancott, Sauvignon Blanc	7.50	27.00
Matanzas Creek Sauvignon Blanc		23.00 (1/2 Bottle)
Barefoot Chardonnay	6.50	22.00
Kendall Jackson Chardonnay	8.00	32.00
La Crema Chardonnay		21.00 (1/2 Bottle)

## Blush

Berringer, White Zinfandel	6.00	22.00
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## Reds

Faiveley Pinot Noir '05	7.50	27.00
La Crema Pinot Noir '04		42.00
Jacob's Creek, Shiraz	7.00	25.00
Barefoot Merlot	6.50	22.00
RH Philips Cabernet Sauvignon	7.00	28.00
J. Lofir, "7 Oaks", Cabernet Sauvignon '06	8.00	30.00
Jordan Cabernet Sauvignon '02		70.00
Franciscan Magnificat Meritage '02		72.00
Rodney Strong Symmetry '01		122.00

## Bubbly

Charles De Fere Champagne	7.50 split	
Rotari Champagne		22.00
Veuve Clicquot Yellow Label, Champagne		80.00
Dom Perignon Champagne '98		200.00

### Rum Bible

Please ask to see our Rum Bible featuring over a hundred of the most divine rums in the world.

## Draught Beer

<b>Blue Moon</b> Golden, Colorado	<b>Stella Artois</b> Leuven, Belgium
<b>Bud Light</b> St. Louis, Missouri	<b>Yuengling Lager</b> Pottsville, Pennsylvania
<b>Guinness</b> Dublin, Ireland	<b>Dirty Hoe</b> Our Legendary blend of Blue Moon and Lindemans Framboise
<b>Lindemans Framboise</b> Vlezenbeek, Belgium	<b>Magic Hat #9</b> Burlington
<b>Miller Lite</b> Milwaukee, Wisconsin	

Please ask you server for our Specialty Beer Menu

## Bottled Beer

<b>Amstel Light</b>	<b>Key West Sunset Ale</b>
<b>Budweiser</b>	<b>Michelob Ultra</b>
<b>Bud Light</b>	<b>Miller Lite</b>
<b>Chimay</b>	<b>Red Stripe</b>
<b>Coors Light</b>	<b>Rolling Rock</b>
<b>Corona</b>	<b>Sam Adams</b>
<b>Corona Light</b>	<b>Schlitz</b>
<b>Dos Equis</b>	<b>Smirnoff Ice</b>
<b>Heineken</b>	<b>Strongbow Cider</b>
<b>Heineken Light</b>	<b>St. Pauli Girl N/A</b>
<b>Kafik</b>	<b>Yuengling Lager</b>

# Rum Barrel

## DRINK MENU



### SELECT AGED RUMS

#### Pyrat Pistol (Anguilla)

Blend of carefully selected premium aged Caribbean rums which are further aged in oak barrels to create an amber rum offering delicate hints of vanilla, caramel and honey.

#### Pyrat XO Reserve (Anguilla)

Select blend of fine, 15-year old Caribbean rums. Smooth finish and delicious notes of toffee and vanilla.

#### Pyrat Cask 23 (Anguilla)

One of the finest rums in the world. A blend of rums aged up to 40 years. The initial smell is sweet with hints of orange and delicately charred oak. It has tones of molasses, fruitiness, and a touch of honey.

TRY OUR RUM SAMPLER

## SPECIALTY DRINKS

### WHACKED

#### Marooned

If stranded on a desert island by your crew, don't be left high and dry without one of these. Malibu Coco, Cruzan Vanilla, Crème de Coconut, pineapple and OJ, Cruzan Black Strap floater.

#### The 302

Two shots of Bacardi 151 blended smoothly into your choice of banana, mango, pina colada, raspberry, rum runner, or strawberry slushy. This drink should be outlawed in most states. God bless the Conch Republic.

#### Rum Barrel

Bacardi Select, Bacardi Gold, Bacardi 151 with cranberry, pineapple and orange juices, splash of grenadine. Peg leg included, B.Y.O. parrot.

#### Island Barrel

The Barrel's signature libation shaken as a fruity version with Malibu Coconut, Malibu Pineapple and Malibu Mango with cranberry, pineapple and orange juices and a splash of grenadine.

#### Kill Devil

A "fiery" concoction sure to please two or more pirates. Mango and coconut flavored rums, Southern Comfort, Amaretto, Sloe Gin, orange and pineapple juices, and grenadine. We omitted Blackbeard's traditional gunpowder ingredient and added a flaming 151-soaked orange slice on top! Served in a souvenir Rum Barrel bucket!

#### Pusser's Painkiller

The original British navy rum ration with orange and pineapple juices and Crème de Coconut, topped with freshly grated nutmeg.

#### Dark 'n' Stormy

Gosling's Black Seal Rum and ginger beer with a lime wedge. Half price if it's dark 'n' stormy outside.

### MUDDLED

#### Mojitos

A Mojito is a chillingly refreshing, effervescent fusion of rum and muddled fresh lime, mint and sugar, topped with club soda. The Barrel's Mojito menu is proudly hand-crafted by our expertly trained bar staff with the finest ingredients. This fashionable Cuban cocktail is rapidly gaining popularity as the next hot drink.

#### Original Mojito

Dates back to the 1800s. Bacardi Light with muddled lime, fresh mint and sugar, shaken and topped with a splash of soda.

#### Flavored Mojito

Your Choice of  
Malibu Mango, Malibu Passion Fruit  
Seagram's Raspberry Rum  
Bacardi Peach

#### Caipirinhas

Brazil's most revered libation, the Caipirinha (KY-pa-REEN-yah), is a invigorating combination of cachaca and freshly muddled lime and sugar. Cachaca (kuh-SHA-suh), often referred to as Brazilian rum, is the national spirit of Brazil and made from sugar cane as opposed to molasses.

#### Leblon Caipirinha

Sip on this heavenly cocktail and be transported to Leblon, the hip beach neighborhood outside of Rio de Janeiro. Premium Leblon cachaca with muddled lime and sugar over rocks.

#### Rum Old Fashion

Muddled Orange, Cherry, Sugar, and Bitters with our featured high end rum

Ask to see  
our  
Rum Bible

### ROCKS

#### Redbeard's Bloody

The bloodiest of bloody marys...can be served with Absolut or Absolut Peppar. Seasoned salt rim and garnished with a pickle.

#### Original Daquiri

Atlantico aged Rum, Sugar and Freshly Squeezed Lime Juice.

#### Groovy Margarita

Only the top shelf for Groovy. Commemorative Tequila, Cointreau, and fresh lime juice – on the rocks with a kosher salt rim.

#### The John Daly

Sweet Tea Vodka and Lemonade with a lemon. Very refreshing!

### UP

#### Mermaid Cosmo

Absolut Mandarin, triple sec, fresh lime and white cranberry juices.

#### Key Lime Pie Martini

Dessert with benefits! The Barrel's secret recipe blends the perfect balance of sweet, tart, and strong. Rimmed with graham cracker.

#### Shark Bite Cosmo

Absolut Citron, Blue Curacao and white cranberry juice with a splash of grenadine and a cherry.