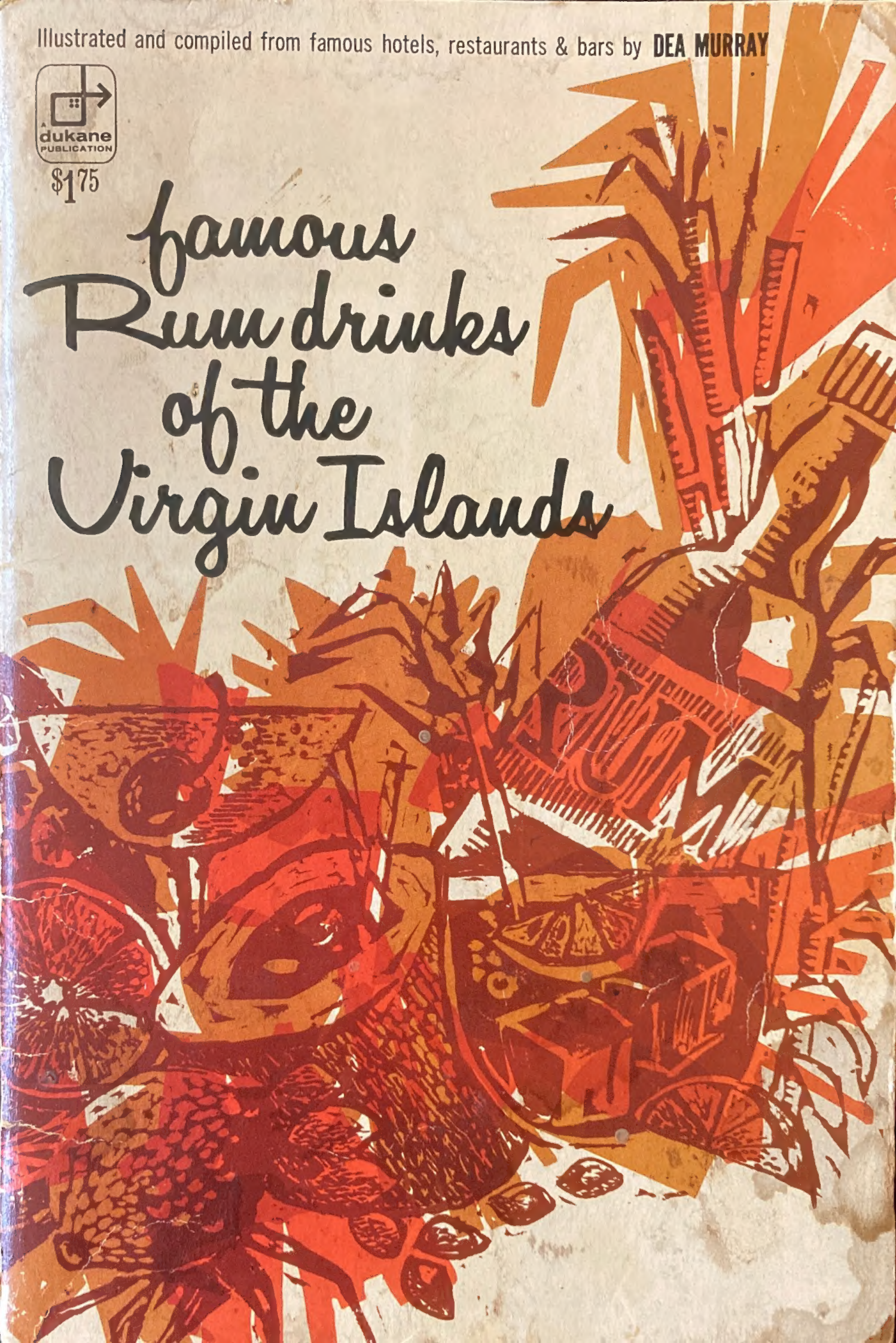


Illustrated and compiled from famous hotels, restaurants & bars by **DEA MURRAY**



\$175

famous Rum drinks of the Virgin Islands



Balboa Dolly

From the Balboa Bay Club, it was a finalist in the U.S. Bartender's Guild Cocktail Competition, June 1978.

5 1 1/4 oz. Bacardi Silver Label Rum

2 1/2 oz. crème de banane

1 1/4 oz. Falernum (a sweet, slightly alcoholic syrup)

3 3/4 oz. pineapple juice

3 3/4 oz. orange juice

Shake ingredients with ice. Strain into a large cocktail glass.

El Conquistador Chi Chi

Serves 4.

6 4 oz. white rum

2 1/4 1 1/2 oz. white crème de cacao

4 1/2 3 oz. cream of coconut

3 2 tsp. sugar

1 1/2 1 cup vanilla ice cream

3 2 cups cracked ice

Buzz all ingredients in a blender until slushy. Divide among 4 chilled goblets.

Jersey Mist

1/2 oz. white rum

1/2 oz. lime juice

1 tsp. sugar

4 dashes Angostura bitters

3/4 cup crushed ice

lime juice

nutmeg

Shake rum, lime juice, sugar and bitters with crushed ice. Pour unstrained into an on-the-rocks glass. Garnish with lime slice and dust lightly with nutmeg.

Condado Beach Piña Colada

1 1/2 oz. white rum

2 oz. canned cream of coconut (Coco Lopez or Coco Casa)

2 oz. pineapple juice

2 cubes fresh or canned pineapple

3/4 cup crushed ice

Buzz all ingredients in a blender until smooth. Pour into a chilled goblet.

Caribe Hilton Rum Punch

1 1/2 oz. white rum

2 oz. orange juice

2 oz. pineapple juice

1/4 oz. lemon juice

1/4 oz. grenadine

orange slice, pineapple stick, cherry

Shake rum, fruit juices and grenadine with ice. Strain over ice cubes in a tall glass. Garnish with fruit.

Mai Tai

1 1/2 oz. white rum

1/2 oz. Curacao

1/2 oz. lime juice

1/2 oz. orgeat (almond-flavored) syrup
pineapple stick and cherry for garnish

Half fill a Champagne coupe with finely cracked ice. Add all ingredients and stir briskly. Decorate with fruit. Serve with short straws.

famous Rum drinks of the Virgin Islands

recipes from famous
hotels, restaurants and bars
of the Virgin Islands
sketches by Dea Murray



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strawberry daiquiri

Mafolie Hotel

1 Jigger Virgin Islands Rum

1 Dash Cointreau

1 Dash Lemon Juice

1/2 oz. Sugar Syrup

5 Fresh Strawberries

Combine and Mix in Blender with
1/2 cup Crushed Ice until thick.



pineapple sundowner

Pineapple Beach Club

1 1/2 oz. *Virgin Islands Rum
151⁰ Proof

1 oz. Vodka

1/2 oz. Grenadine

1 Lime or Lemon Juice

1 Slice of Fresh Pineapple

1 1/2 oz. Pineapple Juice

In 12 oz. Glass Mix Rum, Vodka, Grenadine and Lemon or Lime Juice. Fill Glass 3/4 Full of Cracked Ice. In Blender Combine Pineapple Slice and Juice til Mixture is Foamy, Pour Over Rum Mixture.

pina colada

(Serves 3)

Shibui Hotel

2 oz. Light Virgin Islands Rum

2 tbs. Coconut Cream

2 tbs. Crushed Pineapple

Dash of Lemon Juice

2 cups of Crushed Ice

Put all Ingredients in a standard Blender & Blend on High - Stir once
- Serve in Tall Glasses.

coco loco

Caribbean Beach Hotel

1 1/2 oz. Dark Virgin Islands Rum

2 oz. Coconut Cream

1 Cup Pineapple Crushed

1/2 oz. Lemon Juice

Add the above with Crushed Ice in
a Blender until mixture is Foamy.

rum jumbie

Caribbean Beach Hotel

1 1/2 oz. Virgin Islands Rum

1/2 oz. Grenadine

1/2 oz. Lime Juice

2 oz. Pineapple Juice

2 oz. Orange Juice

Blend together and Serve with Ice
Cubes in a Tall Glass.

banana daiquiri

Mountain Top Hotel

1 Jigger Virgin Islands Rum

1/2 Jigger Banana Liqueur

1/2 oz. Sugar Syrup

1/2 Jigger Lemon or Lime Juice

1/2 of a Banana

Mix in Blender with 1/2 cup of
Crushed Ice and Blend until thick.



tropical itch

Virgin Isle Hilton

1/2 oz. Virgin Islands Rum

2 oz. Vodka

1/4 Grand Marnier

6 oz. Mango Juice

Combine together in a Shaker
with Crushed Ice - Serve in Old
Fashioned Glass.

hurricane buster

Virgin Isle Hilton

1 1/2 oz. Virgin Islands Rum

1/2 oz. Cuacacao

4 oz. Guava Juice

Combine together in a Shaker
with Crushed Ice - Serve in Old
Fashioned Glass.

sun & shadow

Virgin Isle Hilton

2 oz. Virgin Islands Rum

3 oz. Pineapple Juice

1/4 oz. Sugar Syrup

A Dash of Angostura Bitters

Combine Ingredients and Serve in Tall Glass over Ice Cubes. (They serve it in a Fresh Native Pineapple).

old fashioned voodoo

Virgin Isle Hilton

1 1/2 oz. Virgin Islands Rum

1/2 oz. Brandy

3 oz. Guava Juice

Combine Ingredients in a Shaker with Crushed Ice - Serve in Old Fashioned Glass.

nibb's planters punch

Grand Gallery Restaurant

2 1/2 oz. Virgin Islands Rum

1 Lime or Lemon

1 oz. Orange Juice

1 oz. Pineapple Juice

1 oz. Cherry Brandy

Shake well with Crushed Ice - Pour
into 12 oz. Glass - Float with 151⁰
Rum - Sprinkle with nutmeg - Add
Stick of Pineapple or Orange Slice.



water isle cooler

Water Isle Colony Club

1 1/2 oz. Virgin Islands Rum

1 1/2 oz. Coconut Liqueur

1 oz. Orange Juice

1 oz. Pineapple Juice

1 oz. Grapefruit Juice

1/2 oz. Grenadine

Mix or Shake in 12 oz. Glass Full of Ice - Decorate with a Half Slice of Orange & Cherry.

indies coconut daiquiri

Indies House Hotel

1 1/2 oz. Dark Virgin Islands Rum

2 oz. Coconut Cream

1/2 oz. Sugar Syrup

1 oz. Lemon Juice

Mix in Blender with 1/2 Cup of Crushed Ice & Blend until thick.

↓ excellent
5-31-81

planters punch

Bluebeard's Castle

6
2
2
6
20
1 1/2 oz. 151° Virgin Islands Rum

1/2 Jigger Lemon or Lime

1/2 Jigger Sugar Syrup

2 Dashes Angostura Bitters

5 oz. Orange & Pineapple
Juices Mixed

Shake with Ice and Pour into 12 oz.
Glass - Decorate with Orange Slice
& Cherry.

bluebeard's wench

Bluebeard's Castle

1 1/2 oz. Light Virgin Islands Rum

1/2 oz. Lemon Juice

1/2 oz. Blue Curacao

1/2 oz. Cointreau

Shake in Cracked Ice & Pour into
Cocktail Glass - Decorate with
Cherry.

rum swizzle

Bluebeard's Castle

1 1/2 oz. 151° Virgin Islands Rum

1/2 oz. Sweet Vermouth

1/2 oz. Lemon Juice

2 Dashes Angostura Bitters

Shake in Cracked Ice - Strain into
an Old Fashioned Glass - Sprinkle
with Nutmeg.



ST. THOMAS

lime tree cutter

Limetree Beach Hotel

2 oz. Virgin Islands Rum

1 oz. Brandy

1/2 oz. Gin

1 oz. Orange Juice

2 oz. Lime Juice

1/2 oz. Orgeat

Shake and Pour in 14 oz. Glass -
Float with Sherry Wine.



don't stop the carnival

Royal Mail Inn

1/2 Jigger Light Virgin Islands Rum

1/2 Jigger Dark Virgin Islands Rum

1/2 Jigger 151⁰ Virgin Islands Rum

Juice of 1/2 Lemon

1/4 Jigger Cointreau

1/2 Jigger Falernum

1/2 Banana

Dash of Green Creme de Menthe

Add Ice to Blender with above
Ingredients - Blend until Frozen -
Serve in 10 oz. Glass - Garnish with
Orange Slice and a Cherry.

peach daiquiri

Cafe Brittany

1 1/2 oz. Virgin Islands Rum

1/4 of Fresh or Frozen Peach

3/4 oz. Sugar Syrup

1 1/2 oz. Lemon Juice

Dash Peach Liqueur

Mix in Blender with One cup of
Crushed Ice - Blend until thick.

cloud
like it
but. Btk
like it
7-19-74

very
refreshing
8-9-73
still
on 7-27-91
Tina

Hi
Sally
Good
7-27-74

virgin rum julep

Sebastian's

3 oz. Virgin Islands Rum

5 Sprigs of Fresh Mint

1 tsp. Powdered Sugar

Crush in Bottom of a Silver Mug or Glass the Sprigs of Mint with 1/2 tsp. Sugar - Fill Glass with Crushed Ice - Pour Rum over & Stir until Glass is Frosty - Sprinkle 1/2 tsp. Sugar on Top - Garnish with Mint.

virgin coffee alexander

Sebastian's

1 oz. Dark Virgin Islands Rum

1/2 oz. Coffee Liqueur

1/2 oz. Heavy Cream

Shake or Mix in Blender with Crushed Ice - Strain & Serve in Chilled Cocktail Glass - Garnish with Nutmeg.

aquarius ahoy

Yacht "Aquarius"

One Part Sour

Two Parts Sweet

Three Parts Strong

Four Parts Weak

Lime, Sugar, Rum & Water

I use Brown Sugar Syrup from
Natural Sugar from Local Sugar
Mills - Add a Dash of Bitters &
Spinkle with Fresh Grated Nut-
meg.



OLD VIRGIN ISLANDS RECIPES

guaveberry liqueur rum

Red Guaveberry	Prunes
Yellow Guaveberry	Raisins
Sorrel Fruit	Vanilla Beans
Ginger Root	Pure Cane Sugar
Cinnamon Bark	Virgin Islands Rum

Clean Fruit - Place in Large Stew-pot with Water & Sugar - Hold back some Guaveberries to be used later. Boil Mixture until Soft-Mash Guaveberries & Mix with Strongest Old Rum Available - Add to Cool Mixture - Store in Dark Cellar Corked & Wired Down for Several Months.

maubi

1 oz. Sweet Marjoram	1 oz. Anise
1 oz. Rosemary	Cinnamon Stick (3 inches)
Maubi Bark	Grated Nutmeg
Fresh Orange Peel Grated	1/2 Cake Yeast
3 lbs. Sugar	1 Gallon Water

Boil Bark & Herbs in a Quart of Water & "Make Bitters" - Fill another container with a Gallon of Water Sweetened with Sugar - Add to the Bitters then toss Mixture with a Dipper - When it Begins to Foam Add Yeast & Strain through a cloth into a Bottle - Let Stand Overnight - Save some starter for next making.

miss blyden

Scrape Out Pulp from Fruit of a Prickly Pear (native name for Pineapple) - Add Hot Water & Mash Pulp to a Fine Consistency - Add Spices & Sufficient Sugar - Bring to Boil Making a Syrup - Take a Portion & Dilute with Water to Taste & Add Virgin Islands Rum.



ST. JOHN

114-78
not Bad.

so easy on
aniseffe

coral virgin

Caneel Bay Plantation

1 1/2 oz. Light Virgin Islands Rum

1/2 oz. Lime Juice

Dash Anisette

Dash Sugar Syrup

Shake Well in Crushed Ice - Strain
into a Cocktail Glass.



pineapple daiquiri

Caneel Bay Plantation

1 1/2 oz. Light Virgin Islands Rum

1 Slice Fresh Pineapple

Dash Cointreau

Dash Lime Juice

Dash Sugar Syrup

Mix together in Blender until
Thick & Foamy.

plantation punch

Caneel Bay Plantation

1 1/2 oz. Virgin Islands Rum

1 1/2 oz. 151° Virgin Islands Rum

2 oz. Orange Juice

1 oz. Lime

Dash of Grenadine

Dash of Sugar Syrup

Shake Well in Tall Glass - Add Ice
Cubes - Float Rum adding Orange
Slice & Grated Nutmeg.

Betty
strong
cut
good
8-31-74

swashbuckler

Buccaneer Hotel

1 1/2 oz. Light Virgin Islands Rum

1 Split of Champagne

Juice of One Lime

1 tsp. Sugar

Stir into a Very Tall Glass with
Crushed Ice - Add Champagne
Slowly.



von scholten's mistress

Buccaneer Hotel

- 1 oz. Dark Virgin Islands Rum
- 1 oz. Light Virgin Islands Rum
- 1 oz. Pineapple Liqueur
- 1/2 oz. Lime Juice
- 1 Pineapple Ring
- 1 oz. Pineapple Juice
- 1 oz. Cream of Coconut

Place all Ingredients in a Blender
Until Well Mixed - Put in Tall Glass.

cruzan confusion

Buccaneer Hotel

- 1 1/4 oz. Light Virgin Islands Rum
- 1 1/4 oz. Tequilla
- 1/4 oz. Benedictine
- 1 1/4 oz. Fresh Lime Juice
- 1/4 oz. Coconut Cream

Place the Above into a Blender with
One Cup of Ice - Float with 151⁰
Virgin Islands Rum.

left punch

Old Quarter Hotel

1/2 oz. 151^o Virgin Islands Rum

1 oz. Light Virgin Islands Rum

1/2 oz. Vodka

1/2 oz. Cherry Heering

1/4 oz. Grenadine

1 1/2 oz. Coconut Cream

2 oz. Pineapple Juice

2 oz. Orange Juice

Blend together & Serve in 13 oz.
Highball Glass - Garnish with Slices
of Orange, Pineapple & Cherry.

old quarter punch

Old Quarter Hotel

1 oz. Light Virgin Islands Rum

1/2 oz. 151^o Virgin Islands Rum

1/2 oz. Vodka

2 oz. Pineapple Juice

2 oz. Orange Juice

1/4 oz. Grenadine

Shake & Serve in 13 oz. Glass -
Decorate with a Slice of Orange,
a Cherry and a Little Flake of
Coconut.

everyone
enjoyed it!

8/28/84

6-3-90
will trial

beach lamour

Beach Hotel of St. Croix

2 oz. Light Virgin Islands Rum

1/2 oz. Tia Maria

1/2 oz. Lime or Lemon Juice

1/4 oz. Sugar Syrup

3 Whole Cherries

Combine Ingredients with Crushed Ice into a Blender - Blend until Foamy.

Refuge
Good
7-15-74



barb mc connell punch

Barb McConnell Restaurant

2 1/2 oz. Light Virgin Islands Rum

5 oz. Pineapple Juice

2 1/2 oz. Pear Nectar

1/2 Lime

Brandy Float

Mix Well & Pour over Ice Cubes -
Garnish with Cherry and Orange
Slice.



owens special

St. Croix By The Sea

1/2 Jigger Light Virgin Islands Rum

1/2 Jigger Dark Virgin Islands Rum

1 oz. 151⁰ Virgin Islands Rum

Dash Pernod

Dash Cointreau

2 oz. Orange Juice

1 oz. Lemon Juice

Shake with Ice - Pour into 12 oz.
Glass - Decorate with Orange Slice
& Cherry.

port hole moonshot

St. Croix By The Sea

2 oz. 151⁰ Virgin Islands Rum

1/2 oz. Brandy

1/2 oz. Lime Juice

1/2 oz. Sugar Syrup

Dash of Cointreau

Shake Well in Crushed Ice & Pour
into Old Fashioned Glass - Garnish
with Slice of Orange & Cherry.

upper love

Grapetree Bay Hotel

1 oz. Dark Virgin Islands Rum

1 oz. Light Virgin Islands Rum

1 oz. Chicoco

1 oz. Cream of Coconut

1 oz. Cream of Almond

A Little Shredded Coconut

A Little Milk

Mix and Shake Well with
Crushed Ice.

smugglers cove

Grapetree Bay Hotel

1 1/2 oz. Light Virgin Islands Rum

1/4 oz. Apricot Brandy

1/4 oz. Cointreau

1/2 oz. Lemon

1/4 oz. Sugar Syrup

Dash of Grenadine

2 Apricots

Place together in a Blender with a
Cup of Crushed Ice - Blend until
Foamy - Serve in Daiquiri Glass.

royal dane punch

Royal Dane Restaurant

2 1/2 oz. Virgin Islands Rum

Dash of Cointreau

Dash of Grenadine

Dash of Bitters

2 oz. Grapefruit Juice

2 oz. Orange Juice

2 oz. Pineapple Juice

Float of 151⁰ Virgin Islands Rum

Mix Well & Serve in a 14 oz. Glass
over Ice Cubes.



pinot frio

Club Comanche

- 1 1/2 oz. Light Virgin Islands Rum
- 1 Slice Fresh Pineapple
- 1 tsp. Cherry Juice
- 1 tsp. Lime Juice
- 1 tsp. Simple Syrup

Add Crushed Ice & Mix Well
in Blender.

caravelle special

Caravelle Hotel

- 1 oz. Light Virgin Islands Rum
- 1/2 oz. Lime Juice
- 1 oz. Sugar Syrup
- 1 Dash Bitters
- 2 oz. Water

Stir with Crushed Ice & Pour
into Highball Glass.



your own discoveries

FAMOUS RUM DRINKS OF THE VIRGIN ISLANDS

The story of rum is as romantic as the Virgin Islands themselves. Starting when Columbus brought stalks of sugar cane to the Caribbean bringing an age of great plantations to the days of famous looting pirates who made rum so well known. Now today people the world over enjoy our famous rum drinks.

