



**NATIONAL RUM DAY  
COCKTAIL BOOK  
2025**



**Welcome** to our Hook Hand Rum National Rum Day Cocktail book, a celebration of the spirit of adventure!

Rum's history is as lively as the spirit itself. Born in the Caribbean, it fueled pirates and sailors, becoming synonymous with rebellion, freedom, and good times. It's the fun spirit that transports you to a sun-drenched beach with every sip.

But we've crafted a new legend. Hook Hand Rum is a premium, handcrafted rum, infused with the vibrant notes of blood orange and Madagascar vanilla. It's a rum designed for the modern palate, a spirit that tells a new story while honoring the old.

So this National Rum Day, we invite you to explore the pages of this book. Raise a glass with Hook Hand Rum and create your own unforgettable memories.





**Snifters**  
**Balboa Yacht Club**  
**Newport Beach**



# MATES FOR MUTINY

The shandy is a drink with a history as refreshing as its flavor. Originally known as a "shandygaff" in Victorian England, it was a simple mix of beer and ginger ale. The name was eventually shortened, and the ginger ale was often replaced with lemonade, creating the beloved shandy we know today. It was a drink for those who wanted something lighter and more thirst-quenching than a full beer, and it quickly became a popular summer staple.

Hook Hand Rum takes this classic concept and elevates it to a new level with our "Mates for Mutiny" shandy. The key is our rum's unique blend of blood orange and Madagascar vanilla. When you mix Hook Hand with an IPA syrup, lemon juice and Aperol, it's not just a shandy—it's a flavor adventure. The citrusy notes of the blood orange play beautifully with the beer's hop character, while the subtle sweetness of the Madagascar vanilla adds a smooth, unforgettable finish. It's a testament to the idea that a simple mix can become something truly special with the right ingredients.



- 1.5 ounces Hook Hand Rum
- .75 ounce IPA syrup (equal parts IPA and sugar)
- .75 ounce Lemon juice
- .5 ounce Aperol
- Topped with Lindeman's Strawberry or Raspberry lambic beer
- Fresh Hops/ dehydrated strawberry
- Tall/ rocks

## Instructions

1. PREPARE SHAKER: Place ice in a tin cocktail shaker
2. MIX INGREDIENTS: Combine 1.5 oz Hook Hand Rum, .75 oz IPA simple syrup, .75 oz lemon juice and .5 oz Aperol
3. SHAKE INGREDIENTS: Using the cocktail shaker, combine ingredients with ice and shake for 10-20 seconds
4. STRAIN COCKTAIL: Using the cocktail tin strainer, pour mixed ingredients into a rocks/tall glass, on the rocks
5. TOPPER: Splash the cocktail with Lindeman's Strawberry or Raspberry Lambic Beer
6. GARNISH: Add fresh hops and or dehydrated strawberry to jazz things up
7. ENJOY: Life is short, so savor this delicious cocktail poolside!







# SHIVER ME GINGERS

The Mule cocktail has a surprisingly modern history, born in the 1940s from a collaboration between a vodka distributor and a ginger beer maker in Hollywood. It was an instant hit, celebrated for its spicy kick and refreshing fizz. The classic Moscow Mule uses vodka, but its simple, delicious formula—spirit, lime, and ginger beer—makes it perfect for endless variations.

We give this zesty classic a pirate's twist with our "Shiver Me Gingers" rum mule. The magic is in the spirit: our Hook Hand Rum. The rum's unique blend of blood orange and Madagascar vanilla is a perfect match for the bold spice of ginger beer. The blood orange amplifies the ginger's citrus notes, while the Madagascar vanilla adds a smooth warmth that balances the drink's fiery kick. It's a mule that's both familiar and thrillingly new—a sip of pure adventure.



- 2 ounces Hook Hand Rum
- Ginger beer (we recommend Fever Tree)
- Squeeze of lime
- 3 Dashes tiki bitters

## Instructions

1. PREPARE GLASS: Place ice in a rocks or tall glass
2. ADD INGREDIENTS: Combine 2 oz Hook Hand Rum and add ginger beer close to the top of the glass
3. GARNISH: Squeeze the lime into the cocktail and add the lime wedge to the cocktail
4. TOPPER: Add a few drops of Tiki Bitters or Angostura...either work fine





**Mates for Mutiny  
Aboard the Veloce  
Marina Del Ray**



# LEGENDARY THIEVERY

The Old Fashioned is the grandfather of all cocktails. The original recipe, dating back to the early 1800s, was a simple but potent combination of spirit, sugar, water, and bitters—the very definition of a "cocktail." Its name came later, as drinkers grew tired of complex concoctions and asked for a drink made in the "old-fashioned" way. It's a timeless classic, a drink of sophistication and simplicity.

At Hook Hand Rum, we've created a rum Old Fashioned that is anything but old. Our unique rum, with its blood orange and vanilla notes, provides the perfect base. We offer a changeup of the classic recipe of with a dry Curacao, cocoa and orange bitters, and a twist of orange is a natural companion to Hook Hand's bold flavor. The result is a drink that pays homage to the original, yet is entirely new—a smooth, complex, and flavorful twist on a true classic.



- 2.5 ounces Hook Hand Rum
- 0.5 ounce Pierre Ferrand Dry Curacao
- Cocoa Tiki bitters
- Orange bitters
- Rocks glass/ cube

## Instructions

1. **PREPARE SHAKER:** Place ice in a tin cocktail shaker
2. **MIX INGREDIENTS:** Combine 2.5 oz Hook Hand Rum and .5 oz Pierre Ferrand Dry Curacao
3. **STIR INGREDIENTS:** Using the cocktail shaker, combine ingredients with ice and stir with a cocktail spoon for 10-20 seconds
4. **STRAIN COCKTAIL:** Using the cocktail tin strainer, pour mixed ingredients into a rocks glass with ice or strain and serve up in a coupe
5. **GARNISH:** Squeeze and express the orange peel over the cocktail, run the peel over the rim of the glass and set peel on the edge of the lip of the glass
6. **TOPPER:** Add a few drops of Cocoa and Orange Bitters as a topper





Dark Tales Martini  
Glasspar  
Dana Point



# DARK TALES MARTINI

The Espresso Martini is a modern classic, born from a legendary request in the 1980s by a model who famously asked a London bartender for a drink that would "wake me up, and then f\*ck me up." The bartender, Dick Bradsell, crafted a drink on the spot using vodka, coffee liqueur, and a shot of espresso from the machine next to his station. The result was a potent, caffeinated cocktail that has since become a fixture in bars around the world, loved for its bold flavor and invigorating kick.

We've captured that same spirit of rebellion and sophistication with our Hook Hand Rum Espresso Martini. While the classic uses vodka, our rum—with its warm vanilla and vibrant blood orange notes—adds a new layer of complexity and depth. The rich, bittersweet espresso is beautifully complemented by the rum's unique character, while the Madagascar vanilla provides a silky smoothness that ties everything together. It's an Espresso Martini with a pirate's soul—a drink that's both a jolt of energy and a smooth, flavorful escape.



- 1.5 ounces Hook Hand Rum
- 1 ounce Mario's Hard Espresso
- 1 ounce of Cold Brew Coffee
- 2 Dashes of Chocolate Bitters

**MARIO'S**  
HARD ESPRESSO®

## Instructions

1. PREPARE GLASS: Chill a martini glass
2. ADD INGREDIENTS: Combine 1.5 oz Hook Hand Rum, 1 oz Mario's Hard Espresso, 1 oz Cold Brew Coffee and 2 dashes of Chocolate Bitters in a shaker with ice. Shake vigorously to create a good crema foam. Strain into the chilled martini glass.
3. TOPPER: Using a fine grater or rasp, grate dark chocolate on top of the foam
4. GARNISH: Add a blood orange slice, fresh or dehydrated





**Legendary Thievery  
The Country Club  
Costa Mesa**



# YOHO MOJITO

The Mojito is the quintessential Cuban cocktail, a drink that embodies the island's vibrant spirit and tropical climate. Its history is as refreshing as its flavor, with origins believed to date back to the 16th century. A precursor to the modern mojito, known as "El Draque," was a medicinal tonic made with a crude rum, lime, and mint, said to have helped cure a crew suffering from scurvy. Over time, the recipe evolved, with better quality rum, sugar, and soda water, creating the perfect balance of sweet, sour, and herbaceous notes.

With our Hook Hand Rum, we bring this beloved classic into a new era. The traditional mojito's crisp, minty freshness is the perfect canvas for our rum's distinctive character. The blood orange in Hook Hand Rum adds a bright, zesty layer that elevates the lime, while the hint of Madagascar vanilla provides a smooth, lingering finish that you won't find in a standard mojito. We add St Germain for some extra complexity, and no soda. It's a taste of the Caribbean with a bold, new twist—a sip of history and a taste of adventure, all in one glass.



- 1.5 ounces of Hook Hand Rum
- 1/2 ounce of St. Germain Elderflower Liqueur
- 1/4 ounce Simple Syrup
- 5+ Mint Leaves
- 3 Limes

## Instructions

1. **PREPARE SHAKER:** Fill your highball glass with ice
2. **ADD INGREDIENTS:** Grab your cocktail shaker and fill it with mint leaves, lime wedges and pour in roughly 1/4 ounce of simple syrup. Proceed to muddle the ingredients until they are fully incorporated. Add 1.5 ounces of Hook Hand Rum and roughly 1/2 ounce of St. Germain Elderflower Liqueur. Fill your cocktail shaker with ice and shake until all ingredients get incorporated.
3. **POUR:** Strain your cocktail into your highball glass filled with ice
4. **GARNISH:** Add a lime wedge and mint sprig and finish with a straw





**Shiver Me Gingers  
Salt Creek Grille  
Dana Point**



# GOLDEN RUMRITA

The Margarita's origin is a story as debated and beloved as the drink itself, with various bartenders and socialites claiming its invention in the 1930s and '40s. What's not up for debate is its enduring appeal as a perfect blend of tequila, lime, and orange liqueur, often served in a salt-rimmed glass. It's a symbol of celebration and sunny days, a classic that has earned its place on every cocktail menu.

With our "RumRita," we offer a bold new take on this timeless icon. By swapping the traditional tequila for Hook Hand Rum, we've created a cocktail with a depth of flavor that is both familiar and excitingly different. The blood orange notes in our rum naturally complement the drink's citrusy core, while the hint of vanilla adds a smooth richness that transforms the classic into a truly unique experience. The salt on the rim now serves to highlight not just the lime, but the complex and adventurous flavor profile of Hook Hand Rum itself. The RumRita is a drink for those who love tradition but aren't afraid to chart a new course.



- 1.5 oz Hook Hand Rum
- .75oz Fresh lime juice
- .75oz Grand Marnier or triple sec (grand marnier is recommended)
- .25oz Agave (optional)

## Instructions

1. PREPARE SHAKER: Fill with ice
2. ADD INGREDIENTS: Combine 1.5 oz Hook Hand Rum, .75 oz Fresh Lime Juice, .75 oz Grand Mariner and .25 oz of Agave. Shake to mix and strain into glass over ice.
3. GARNISH: Add a lime wedge





Pouring at Movie Premier  
The Pushover  
Los Angeles



*Cheers*

Hook  Hand  
Where Tales Are Born