

# National Rum Day Cocktail Book 2026





Forget everything you think you know about rum. Born in the Caribbean and forged through centuries of maritime lore, rum has long symbolized rebellion, freedom, and bold escape, but Hook Hand Rum is entirely unexpected.

We've rewritten the legend for the modern palate. Handcrafted to shatter standard expectations, our premium spirit fuses the bright, citrusy punch of real blood orange with the velvety depth of Madagascar vanilla. It is a bold departure from traditional sweet rum profiles—one sip, and it will forever change what you reach for at the bar.

Inside this collection, you'll find curated recipes designed to push boundaries, from vibrant highballs to decadent nightcaps. Raise a glass with Hook Hand Rum this National Rum Day, and discover the cocktails that will permanently redefine your palate.









Click on the image to watch recipe video

A refreshing take on a craft shandy. Great anytime, but if you're sitting poolside in a warm summer breeze, Mates for Mutiny is the ultimate highball. Blending Hook Hand Bartholomew's Blood Orange Flavored Rum with rich IPA syrup, fresh lemon juice, Aperol, and tart Lindemans Framboise lambic beer, this vibrant cocktail delivers a perfectly balanced wave of citrus, hops, and fruit.

- 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!









Click on the image to watch recipe video

A delightful experience of spice and cool. Shiver Me Gingers is our signature take on a Dark and Stormy—just not as dark, and definitely more stormy. Built with Hook Hand Bartholomew's Blood Orange Flavored Rum, fiery ginger beer, a squeeze of fresh lime, and tiki bitters, this Rum Mule delivers a refreshing kick in every sip.

- 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









Click on the image to watch recipe video

For the traditionalist with an interesting twist. Legendary Thievery takes the classic Old Fashioned to bold new territory using Hook Hand Bartholomew's Blood Orange Flavored Rum. Combined with dry curaçao and warm chocolate bitters, this rich, citrus-forward build makes an unforgettable statement in your glass.

- 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

An Espresso Martini



[hookhandrum.com/rum-shop](http://hookhandrum.com/rum-shop)



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A rich and luxurious espresso martini that highlights the unique blood orange and Madagascar vanilla flavors in Hook Hand Bartholomew's Blood Orange Flavored Rum. Blended with Mario's Hard Espresso, cold brew coffee, and dark chocolate bitters, the Dark Tales Martini is a smooth, decadent cocktail designed for elevated evenings.

- 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









Click on the image to watch recipe video

A floral twist on a Cuban classic, the YoHo Mojito takes traditional fresh mint and lime to the next level with St-Germain Elderflower Liqueur and Hook Hand Rum. The sweet elderflower pairs seamlessly with Hook Hand's signature blood orange and Madagascar vanilla notes, creating a crisp, botanical cocktail that elevates the standard mojito into something completely unexpected.

- 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









Click on the image to watch recipe video

Ditch the tequila and elevate your margarita game. The Golden Rumrita delivers a decadent twist on a classic favorite, replacing standard agave spirits with the rich blood orange and Madagascar vanilla profile of Hook Hand Rum. Balanced with fresh lime juice and a splash of orange liqueur, this golden-hued cocktail is vibrant, smooth, and guaranteed to permanently alter your margarita standards.

- 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



*Cheers*

Hook  Hand  
Where Tales Are Born