



**LEGENDARY
COCKTAIL RECIPES**



A Proud Tradition

On February 4, 1862, Don Facundo Bacardí Massó purchased the first BACARDI® rum distillery on El Matadero Street, in the town of Santiago de Cuba, for 3,500 pesos and changed the manufacture of rum, forever.

Working long hours in tropical heat, Don Facundo learnt every step of the process and added new ones of his own. He began with high quality sugarcane molasses, diluted with

water to form a mash. From surrounding sugar cane fields he took a strain of yeast that he used to ferment the mash for 30 hours.

After much experimentation, he started new fermentation cycles by isolating high quality yeast known as levadura – a process that continues to be used to this day.

At first, the resulting distillation gave Don Facundo a heavy bodied young spirit. He desired something much lighter. His solution was revolutionary in the production of rum - charcoal-mellowing filtration. Using select tropical woods and coconut shells, he



created charcoal that would filter the distillate drop by drop to remove even the slightest impurity, giving his rums an unparalleled smoothness.



Remembering that rums become smoother the longer they stayed inside the barrel, Don Facundo became the first rum producer to purposely age his rums in small mature oak casks.

He charred the barrels inside to deliver a deeper amber colour for Carta de Oro (BACARDI Gold), and aged them for two years. To produce the lighter colour of Carta Blanca (BACARDI) he left them uncharred and aged them one year. Carta Blanca was then charcoal filtered again to remove its colour, for maximum mixability.

Seven generations of Don Facundo's descendants have continued in his innovative spirit to produce the most awarded rum in the world.

Bacardi





BACARDI®

&
Coca-Cola®

In 1898 the American Battleship Maine mysteriously exploded in Havana Harbour. Soon after the United States declared war on Spain and American soldiers in large numbers travelled to Cuba. The Spanish American War concluded after Teddy Roosevelt and his millionaire Rough Riders defeated the Spanish in Santiago de Cuba, the birthplace of BACARDI, at the Battle for San Juan Hill.

Two years later a young messenger working in Havana for the U.S. Signal Corps – Fausto Rodriguez – witnessed the first time rum was mixed with cola. He tells us in a 1964 affidavit how in August of 1900 he observed an American officer who filled a glass with ice, mixed a jigger of BACARDI Gold rum with COCA COLA® and added a wedge of lime. The military men surrounding him tasted this concoction and toasted to a ‘Free Cuba’ or “Por Cuba Libre!” and the world’s great cocktail, the BACARDI Cuba Libre was born. Today BACARDI & COKE® also known as the BACARDI Cuba Libre continues to be world’s number one cocktail.





BACARDI & *Coke*®

BACARDI & COKE®

1 part BACARDI rum

3 parts COCA-COLA® or Diet COKE®

Wedge of Lime

The Original BACARDI Cuba Libre

1 part BACARDI Gold rum

3 parts COCA-COLA®

Wedge of Lime

The Ultimate BACARDI Cuba Libre

1 part BACARDI 8 rum

3 parts COCA-COLA®

Wedge of Lime

Place ice in serving glass. Add contents, stir gently and decorate with a wedge of lime.

BACARDI & DIET COKE® contains 0 carbohydrates, 0 fat and only 66 calories.

BACARDI

martini

BACARDI Martini

3 parts BACARDI rum
1 part MARTINI Dry Vermouth

In a shaker with cracked ice, combine BACARDI and MARTINI Dry Vermouth. Shake and strain into a chilled Martini glass. Garnish with a twist of lime.

BACARDI Wavecutter

3 parts BACARDI rum
2 parts Cranberry Juice
2 parts Orange Juice

pour BACARDI into glass with ice. Add cranberry and orange juice. Decorate with cranberries.

BACARDI Mai Tai

4 parts BACARDI rum
1 part Triple Sec
1 part Lime Juice
1 part Amaretto
1 dash Grenadine

Shake all ingredients in a cocktail shaker and pour into a glass over a generous serving of ice. Garnish with slices of orange, lime or lemon.

BACARDI Cocktail

3 parts BACARDI rum
1 part Lemon Juice
1 teaspoon Grenadine
Sugar according to taste

Mix all ingredients in a shaker or blender with ice and strain in a chilled cocktail glass or serve on the rocks.

The BACARDI Mac

3 parts BACARDI rum
1 part Amaretto
8 parts Orange Juice
Top up with 7-UP®

Pour BACARDI into a glass with ice. Add Amaretto, orange juice and 7-UP®. Decorate with slices of orange.

BACARDI Cocktail

BACARDI Wavecutter

BACARDI Mai Tai

The BACARDI Mac

BACARDI

MOJITO

The BACARDI Mojito

3 parts BACARDI rum
12 Mint Leaves
1/2 Lime
1 Tablespoon of Sugar

Ultimate BACARDI Mojito

Place 12 mint leaves, 1 tablespoon of sugar and 1/2 lime in a glass. Crush well with a pestle. Add BACARDI, top off with club soda, stir well and garnish with sprigs of mint and /or a lime wheel.

3 parts BACARDI 8 rum
12 Mint Leaves
1/2 Lime
1 Tablespoon of Sugar

In an effort to control the riches from the Americas, Queen Elizabeth I of England sponsored pirates to plunder Spanish cities in the New World. One such pirate, Richard Drake served under the corsair Sir Francis Drake (no relation) and invented a drink called the Draque. The Draque was made with Aguardiente, the crude forerunner of rum, and was consumed mainly for medicinal purposes.

During the mid 1800's; around the same time that Don Facundo Bacardí Massó originated BACARDI, the world's first light-bodied rum, the recipe for the Draque was altered. A chronologist by the name of Frederick Villoch proclaimed; '*...when aquardiente was replaced with rum, the Draque was to be called a Mojito*'. The name Mojito was conceived from the African word 'mojo', which meant to place a little spell.





BACARDI

Daiquirí

Original BACARDI Daiquirí

3 parts BACARDI rum
1 part Lime or Lemon Juice
 $\frac{1}{2}$ teaspoon Sugar

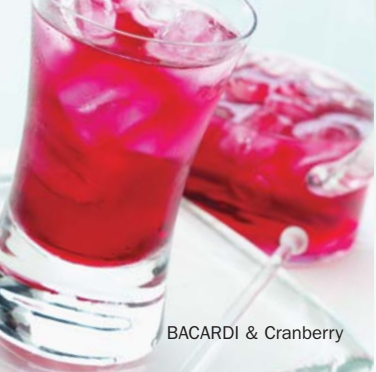
Mix all ingredients in a shaker with ice and strain into a chilled cocktail glass on the rocks.

BACARDI Frozen Daiquirí

3 parts BACARDI rum
1 part Strawberry or the fruit of your choice
 $\frac{1}{2}$ teaspoon Sugar

After the Spanish-American War, Jennings S. Cox led a team of American engineers in a mining operation near the little town of Daiquirí, Cuba. In search of a drink that would refresh him after a long day in the Daiquirí iron mines, in a shaker, Cox mixed crushed ice, a jigger of BACARDI rum with limejuice and sugar. This drink was named Daiquiri in commemoration of the mines and the place of its birth.

During American Prohibition barman Constante Ribailagua at El Floridita bar in Havana, Cuba invented variations of the original Daiquirí including the frozen Strawberry Daiquirí that we enjoy today. It was at El Floridita that Ribailagua first used a blender to make frozen Daiquirís.



BACARDI & Cranberry

BACARDI & Cranberry

1 part BACARDI rum
3 parts Cranberry Juice

Pour BACARDI into a glass with ice.
Add cranberry juice.

BACARDI Caipirissima

1½ parts BACARDI rum
1 Lime

1¼ tablespoons of sugar

Cut lime into 4 pieces. Place
lime and sugar into a glass.
Crush well. Fill the glass with
ice and add BACARDI. Mix all
ingredients and serve.

BACARDI CAIPIRISSIMA



BACARDI & Tonic

BACARDI & Tonic

1 part BACARDI rum
3 parts Tonic Water

Pour BACARDI into a tall glass
with ice. Fill glass with tonic and
add a squeeze of lemon or lime.

BACARDI Daiquirí

3 parts BACARDI rum
1 part Lime or Lemon Juice

½ teaspoon Sugar

Mix all ingredients in a shaker
or blender with ice and strain
into a chilled cocktail glass or
serve on the rocks.



BACARDI & 7-UP

BACARDI & 7-UP®

1 part BACARDI rum
3 parts 7-UP®

Pour BACARDI into a tall glass with
ice. Fill glass with 7-UP® and add a
squeeze of lime.



BACARDI Daiquirí



BACARDI

Piña Colada

BACARDI Piña Colada

3 parts BACARDI rum

1 part Pineapple Juice

1 part Coconut Pulp (COCO LOPEZ®)

Mix all ingredients in a blender with ice and pour into a chilled cocktail glass.

Decorate with pineapple cubes and cherry.

Situated on a 17 acre peninsula near Old San Juan, sits Puerto Rico's famed CARIBE HILTON® Hotel. This close to 700-room luxury resort is also home to what was called in 1954, the Beachcomber's Bar. Here on August 15th 1954, bartender Ramón "Monchito" Marrero originated the Piña Colada.

Monchito set out to originate a cocktail with "...a touch of zest..." for his hotel guests. He mixed three local staples: light rum, pineapple and coconut. Stressing that the pineapple should be fresh from the field, he christened his new concoction Piña Colada or 'strained pineapple'. Today, BACARDI rum and COCO LOPEZ® are the most used in the creation of Piña Coladas. In 1978 Puerto Rico's government declared the Piña Colada the "national drink of Puerto Rico".





BACARDI

manhattan

The BACARDI Manhattan

1 part BACARDI Oro / Gold rum
3 parts MARTINI Rosso vermouth

The Ultimate BACARDI Manhattan

1 part BACARDI 8 rum
3 parts NOILLY PRAT vermouth

Mix all the ingredients in a shaker. Serve in a martini cocktail glass, garnish with a cherry.

While the official name of this drink is El Presidente BACARDI, it's more commonly referred to as a BACARDI Manhattan.

Originated in 1874, the Manhattan Cocktail came to immediate fame when socialite Jenny Jerome, mother to Sir Winston Churchill, threw a cocktail party in honour of Governor elect of New York State. Before the party, in the effort to create a signature cocktail for this most special occasion, she spoke to the bartender at the Manhattan Club who created the new cocktail by mixing rye whiskey, sweet and dry vermouth and a dash of bitters. The new cocktail was named Manhattan.

During prohibition, with the scarcity of American whisky Cuban President Mario Garcia Menocal replaced whisky in the Manhattan cocktail for BACARDI Gold rum. He named the cocktail 'El Presidente' after himself. While the official name to this cocktail is El Presidente BACARDI, it's more commonly referred to as a BACARDI Manhattan.



BACARDI Chilly 8

BACARDI Chilly 8

1 part BACARDI 8 rum
Ice

Shake vigorously with cracked ice;
strain into a chilled cocktail /
Martini glass or pour over ice into
rocks glass.

BACARDI 8 on the rocks

1 part BACARDI 8 rum
Ice

Pour BACARDI 8 over ice
into rocks glass.

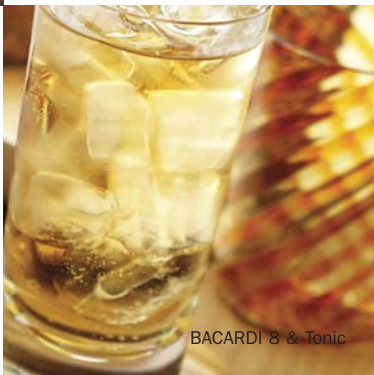
BACARDI 8 ON THE ROCKS



BACARDI 8 & Tonic

1 part BACARDI 8 rum
3 parts Tonic Water

Pour BACARDI 8 into a tall glass
with ice. Fill glass with tonic and
add a squeeze of lemon or lime.



BACARDI 8 & Tonic

BACARDI 8 Hemingway

3 parts BACARDI 8 rum
1 part Maraschino
2 parts Grapefruit Juice
3 dashes Lemon Juice

Mix all ingredients in a shaker
with crushed ice. Serve in a
cocktail or short glass.
Decorate with a cherry.



BACARDI 8 Hemingway

BACARDI 8 & Soda

1 part BACARDI 8 rum
Soda Water

Pour BACARDI 8 into a tall glass
with ice. Fill glass with soda and
add a squeeze of lime.



BACARDI 8 & Soda



BACARDI

Rum Cake

Cake Mix:

- 1 cup chopped pecans or walnuts
- 1 x 18 1/2 oz. pkg. yellow cake mix
- 1 x 3 1/2 oz. pkg. vanilla instant pudding mix
- 4 eggs
- 1/2 cup BACARDI Gold Rum
- 1/2 cup vegetable oil
- 1/2 cup cold water

Preheat oven to 325°F. Grease and flour 12-cup BUNDT® pan or a 10-cup tube pan. Sprinkle nuts over bottom of pan. In a large mixing bowl combine cake mix, pudding mix, eggs, BACARDI rum, oil and water. Using an electric mixer beat at low speed until moistened. Beat at high speed 2 minutes. Pour batter over nuts. Bake 1 hour until a skewer inserted in the cake comes out clean. Cool 15 minutes, then invert onto a serving plate.

Glaze:

- 1/2 stick of butter
- 1 cup sugar
- 1/4 cup water
- 1/2 cup BACARDI Gold rum

Melt butter in saucepan. Stir in sugar, water and BACARDI rum. Boil 5 minutes, stirring constantly. Remove from heat. Prick top of cake with a fork. Spoon and brush glaze evenly over top and sides. Allow cake to absorb the glaze. Repeat until glaze is used up. If you like, decorate the border with whipped cream before serving.



Casa BACARDI®

VISITOR CENTER

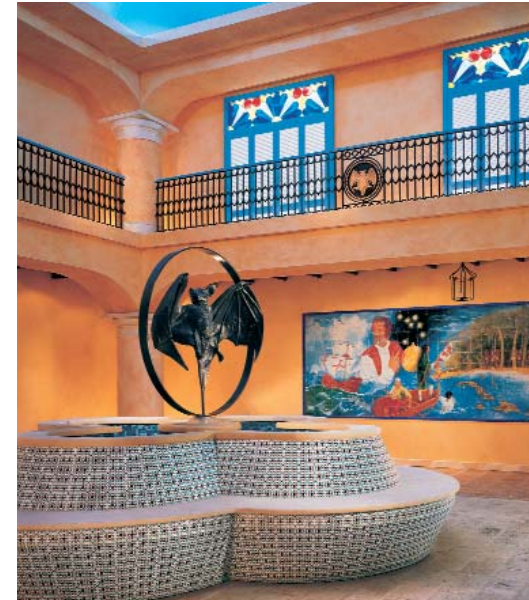
Celebrate the Rich History of BACARDI

A major tourist attraction, the spectacular new Casa BACARDI Visitor Center in Puerto Rico offers guests a sensual tour through the sights, sounds, smells and tastes that make up the BACARDI brand's rich and fascinating history.

Entering Casa BACARDI guests walk beneath the iconic "Bat Canopy". The BACARDI Bat trademark originated in 1862 when Don Facundo Bacardí Massó bought the Company's first distillery and found fruit bats inhabiting the rafters.

Representing good health, fortune and family unity, a bat features on every label of BACARDI rum sold worldwide, today.

Visitors continue on to Casa BACARDI's mid nineteenth century colonial courtyard, complete with a BACARDI Bat fountain.



Moving along to the Bat Theater, looking up to the fiber optic starlit sky, visitors experience the exact constellations of stars on February 4,



1862; the date Don Facundo founded the Company. There follows an extraordinary 10 minute multi-media experience presenting the history of the Bacardi Company, Family and Brand.

Next, the place where it all began – a replica of the first Bacardi distillery, including an exact replica of Don Facundo’s first still.

Then on to the Company’s first headquarters in Santiago de Cuba. Here guests explore areas dedicated to Emilio Bacardí, Facundo Bacardí, Enrique Schueg and José Bacardí.

Continuing on, Casa BACARDI guests step inside a virtual “blending tank” complete with liquid light effect, to experience “the art of rum making,”

Visitors then visit a series of nosing booths, built into oversized rum barrels. Visitors smell

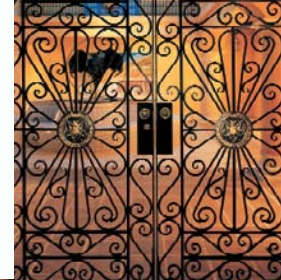
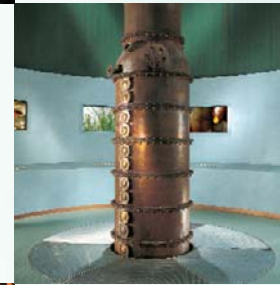
molasses, rum from the barrel, the young aged rums and different expressions of BACARDI, to discover what sets BACARDI rum apart from all other rums.

Next comes “Golden Cocktail Age” at a detailed re-creation of the company’s 1930s art deco bar. The bar is where visitors listen and learn as a live bartender tells stories about prohibition and the birth of famous BACARDI cocktails such as the original Cuba Libre, Rum & COKE®, the Mojito and Daiquirí.

Through a set of wrought iron gates, visitors then enter The BACARDI Spirit room where two theme lines bring the visitor back to modern times and the story of Bacardi today – the world’s largest privately held spirits company.

Informative tours in Spanish and English are available through audio guides. In addition, bilingual representatives from Bacardi are stationed in each area of Casa BACARDI to answer any questions. The average tour runs about an hour and a half.

A virtual tour of Casa BACARDI will soon be available on www.casabacardi.org.



Directions:

From San Juan take Highway 22 west to the Cataño exit. Road 165. The distillery is visible on the right about a mile from the exit on Road 165, Km 2.6 in Cataño. It is directly opposite the bay from old San Juan.

Tours:

| | |
|------------------------|------------------------|
| Monday – Saturday | Sundays |
| 8:30 am to 4:30 pm | 10:00 am to 5:00 |
| (Last tour at 4:15 pm) | (Last tour at 3:45 pm) |

Info: +1 787 788 8400
Entry is free

BARTENDING

Tips & Techniques

Bartending Tips

- Never use the glass to scoop ice. Tiny chips of glass can come off in the ice well. Use an ice scoop or tongs.
- Carry glassware by the stem or the base to avoid leaving fingerprints on the drinking area. It will also give the glass more support when you carry it.
- Know when a guest needs to say no.

Garnishing a Drink

General rules for garnishes are as follows:

While Cuba Libres are traditionally garnished with limes and soda-based drinks are garnished with lemons, as a general rule of thumb fruit based drinks are garnished with the fruit that they are made. However, the following are easy rules for garnishing cocktails.

- Lime wedges are for mixed drinks with cola or tonic water
- Lemon wheels are for mixed drinks with soda water
- Orange wheels or wedges are for screwdrivers
- Pineapple wedges are for colodas and other tropical drinks
- Cherries are for colodas and sweet vermouth drinks
- Olives are for martinis
- Cocktail onions are for gimlets
- Mint is for mojitos

STANDARD BAR MEASUREMENTS

| | | |
|---------------|---|-----------|
| 1 Dash/Splash | = | 1/3 oz. |
| 1 Teaspoon | = | 1/8 oz. |
| 1 Tablespoon | = | 3/8 oz. |
| 1 Pony | = | 1 oz. |
| 1 Jigger | = | 1 1/2 oz. |
| 1 Wineglass | = | 4 oz. |
| 1 Split | = | 6 oz. |
| 1 Cup | = | 8 oz. |

METRIC CONVERSIONS

| | | |
|-----------------|---|--------------------|
| 1 fluid oz. | = | 29.573 millilitres |
| 1 quart | = | 9.4635 decilitres |
| 1 gallon | = | 3.7854 litres |
| 1.0567 quarts | = | 1 litre |
| 0.26417 gallons | = | 1 litre |
| 10 millilitres | = | 1 centilitre |
| 10 centilitres | = | 1 decilitre |
| 10 decilitres | = | 1 litre |



General rules for preparing garnishes are as follows:

Wedge

Cut the fruit in half lengthwise (end to end) and then cut each half lengthwise into thirds. You should have 6 wedges for every fruit. When serving squeeze the wedge, so the juice from the fruit goes into the drink and drop it into the drink.

Wheel

Cut the ends of the fruit off, leaving the centre of the fruit. Cut down along the length of the fruit to the centre of the fruit (so the wheel can set on the rim of the glass). Starting from one end of the fruit cut the wheels from the fruit in 5mm or 1/4-inch segments. Place it on the rim of the glass when you are through. They should be circular in shape.

Pineapple wedge

Cut the end of the pineapple and then slice the pineapple into quarters. On each quarter, make a cut perpendicular about an inch from the top point about half way into the fruit. Cut the wedges off the quarter in 10mm or 1/2-inch segments. They should be triangular in shape.

Olives, Cherries and Cocktail Onions

When using store bought olives, cherries or cocktail onions they should always be stored in the juice in which they were packed.

Mint

When using mint to prepare mojitos they should be kept in a container where they can be placed upright and the stems placed in water. This way the mint leaves will remain fresh until they are used.



Bacardi®



BACARDI®

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