UP IN SMOKE | \$13

Del Maguey Vida and Aged Key West Raw & Unfiltered Legal Rum with ginger, simple syrup and fresh lime juice. Shaken & served on the rocks.



There was only one cigar factory in Key West in 1831, but it soon became big business. By 1890 there were 129. Union labor and tax-free land in Tampa moved production and Key West soon lost its place as America's leading producer of hand-rolled Cuban cigars – you could say it went "Up in Smoke."

RUM ROW PUNCH | \$11

Blend of vanilla, passion fruit and mango Rum with pineapple, cranberry juice and dash of coconut milk.

RUM RUNNER | \$11

Light rum, crème de banana, blackberry brandy, OJ, Pineapple Fresh Sour mix, grenadine and float of dark rum.

THE BIG SQUEEZE | \$15

Deep Eddy Lemonade Vodka, cranberry juice, lemonade, and a squeeze of lime juice. Served over ice.



Bill McCoy was the captain of three ships on Rum Row and the founder of the system under which large ships anchored off the coast in international waters and sold liquor to smaller ship-to-shore boats that transferred it to the shore.

TOMOKA MOJITO | \$12

The Gates | Key West Rum is mixed and muddled with fresh lime and mint leaves. Served over ice or frozen with a float of club soda.



On November 15, 1923, McCoy and Tomoka encountered the U.S. Coast Guard Cutter Seneca. After a fight, Tomoka tried to run, but the Seneca placed a shell just off her hull and Bill McCoy's days as a rum-runner were over.

THE HAZY PINEAPPLE | \$13

Pusser Rum, coconut milk, mixed with pineapple and orange juice. Served over ice and topped with a dash of nutmeg.

MORAZE 75 CLASSIC 1930 DRINK ORIGINALLY | \$14

Bombay London Dry Gin shaken with fresh lemon juice and simple syrup. Served in a flute over Prosecco.



Henri Moraze was a businessman on the French island of St. Pierre and became a millionaire many times over by importing liquor from France and Canada and selling it to rum runners who brought it to Rum Row.

RUM ROW DARK & STORMY | \$14

Dash of lime juice and ginger beer are swirled together and topped with Papa's Pilar Dark, served over ice.