



DINING

Cocktail Ideas for National Rum Day, Aug 16

By Anny H. Ruth | August 12, 2015

Ahoy mateys! Rrrr ye ready for some rum drinks? August 16 is National Rum Day, so in the spirit of endless summer here in San Diego, treat yourself to a relaxing Caribbean daycation. Whether you prefer it on the rocks or blended in a sweet pina colada, San Diego is home to countless destinations to get your rum fix this National Rum Day.

We have also found two great rum drinks, courtesy of Shellback Rum, for you to whet your whistle in the comfort of your own home. The Knuckle Dragger and Spiced Island Iced Tea are the perfect complements to a hot day spent swabbing the deck (or just lounging poolside). Just remember to enjoy responsibly.

Knuckle Dragger



Ingredients:

- 1 oz. Shellback Silver Rum
- 1 oz. American Whiskey
- 2 oz. Pineapple Juice
- 2 oz. Ginger Ale

Garnish with a Lime

Directions: Build in a lowball glass, stir, add ice and enjoy!

Spiced Island Iced Tea



Ingredients:

- 5 oz. Shellback Spiced Rum
- .5 oz. New Amsterdam Pineapple Vodka
- .5 oz. New Amsterdam Gin
- .5 oz. Triple Sec
- .5 oz. Sour Mix
- 1 oz. Cola

Garnish with a Lemon Wheel

Directions: Build in a highball glass, stir, add ice and enjoy!

If you'd like to hit the town, head to [Sandbar Sports Bar & Grill](#) for a tropical getaway. They will be featuring 50% off any rum drink. Try the crisp One-Eyed Donkey mixed with spiced rum, ginger liquer and ginger beer.



The Duck Dive in Pacific Beach will be serving a blueberry mojito, or enjoy The Leviathan made with spiced rum, aperol falernum, pineapple, lemon and apple bitters. Even better, bring some friends and split a Dive Punch Bowl like the Jack Talk Thai combining pineapple rum, Yellow Tail sparkling wine, cherry bitters, pineapple and fresh OJ.

Brian's 24 is always open, so get your rum fix any time of day. Enjoy a mojito or the Coppertone mixed with coconut rum, vodka, Chambord Midori, lemon juice and Sierra Mist. If you're looking for something sweeter, grab a Mai Tai or a Blue Lagoon combining coconut rum, blue curacao and vodka with pineapple juice and a splash of Sierra Mist.

Union Kitchen & Tap in the Gaslamp or in Encinitas will be preparing dishes using the best ingredients of land and sea with signature cocktails such as the Kumquat Mojito, a unique combination of rum, kumquat and muddled fresh mint.

Uptown Tavern will be serving up drinks like the Banana Hammock – a sweet cocktail of spiced rum, triple sec, pineapple, OJ and 99 bananas.