



The Buccaneer

St. Croix, U.S. Virgin Islands

5007 Shoys Christiansted, VI 00824
800-255-3881

A Member of Historic Hotels of America

Vintage Cocktails

The landscape of St. Croix is dotted with the ruins of more than 300 sugar, cotton, and cattle plantations that dominated Crucian life between 1750 and 1950. Their evocative names- Wheel of Fortune, Barren Spot, Envy, Mary's Fancy, Adventure, Mt. Misery, Jealousy, Anna's Hope-conjure up stories of the dreams and misfortunes of their former owners.

A typical sugar plantation contained wind, animal, and steam mills for grinding the sugar cane; a factory for processing crushed cane juice into sugar, rum, and molasses; shops for craftsmen; cattle and mule pens; a workers' village and a hospital; wells, water cisterns, and the planter's Greathouse. Estate Whim Plantation Museum, a beautifully-restored sugar estate on 11 acres near Frederiksted, may be visited today. Ask our concierge about touring the museum.

The Cruzan Rum Distillery still processes world-famous Cruzan Rum according to a centuries-old recipe. A sweet aroma permeates the warm air as you approach the grounds, and visitors may tour the factory and discover how this popular rum is made. Ask our concierge about tours of St. Croix's Cruzan Rum Distillery.

Cruzan Rum was founded by Malcolm Skeoch, and has been produced for more than five generations. Cruzan Rum has been produced at the Estate Diamond distillery on St. Croix since 1760, and is named after the island's inhabitants, known as Cruzians. (pronounced crew-shuns)

Today, The Buccaneer maintains the repertoire of vintage cocktails popular among early guests. We hope you enjoy them!

Raising Cane

"This cane is still king"

1 oz. Cruzan light rum
1 oz. Cruzan dark rum
1 oz. lime juice
1/2 oz. Grenadine
1 oz. curacao
1/2 oz. cream de almond
1 oz. pineapple juice

Shake well, float a little Cruzan 151 rum on top.

Caribbean Sunset

"A beauty, worthy of a song"

1 oz. Cruzan light rum
1 oz. Cruzan dark rum
1 oz. Amaretto
1/2 oz. lime juice
3 oz. pineapple juice
1 tsp. Grenadine

Shake with ice, serve in tall glass. Decorate with cherry, pineapple & orange slices.

Swashbuckler

"Sparkling as a pirate's booty"

1 1/2 oz. Cruzan light rum
1 split of champagne
Juice of one fresh lime
1 tsp. sugar

Stir into a very tall glass with crushed ice. Add champagne slowly.





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Von Scholten's Mistress

"A legend in her own
time and ours "

1 oz. Cruzan dark rum
1 oz. Cruzan light rum
1 oz. pineapple liqueur
1 pineapple ring
1 oz. pineapple juice
1 oz. cream of coconut
1/2 oz. lime juice

Put into blender,
use tall glass.

Jump Up and Kiss Me

"A local flower
and an invitation"

1 oz. Galliano
1 oz. Cruzan light rum
1/4 oz. apricot brandy
1 oz. pineapple juice
1/4 oz. lemon juice

Put ingredients in a
blender with a scoop of
ice and serve in a large
brandy glass.

Banana Jumbie

"It wields potent magic"

1 1/2 oz. Cruzan 151
rum
1 oz. lime juice
1 tsp. sugar
1 banana
3/4 oz. banana liqueur
1 cup of ice

Put into blender, bring
to the consistency of

Cruzan Confusion

"No time clocks here-
relax and enjoy "

1 1/4 oz. Cruzan
light rum
1 1/4 oz. tequila
1/4 oz. Benedictine
1 1/4 oz. fresh lime
juice
1/4 oz. coconut cream

Put into blender with
one cup of ice.

In 2010, St. Croix welcomed DIAGEO and the Captain Morgan® brand to the island.
We hope you enjoy these modern classics.

The Buccaneer Bloom

1 oz Captain Morgan®
Original Spiced Rum
1 oz Captain Morgan® Parrot Bay
Coconut

3/4 oz honey syrup*
1/2 oz fresh lemon juice
Combine ingredients and shake
with ice. Add 1/4 oz soda water
and strain over ice.
Garnish with a lemon.

*Honey syrup is two parts honey to
one part water. Mix in blender.

Do not heat.

Captain's Nest

1 oz. Captain Morgan®
Original Spiced Rum
2 oz. pineapple juice
2 oz. orange juice
1/4 oz. amaretto liqueur

Mix all ingredients,
garnish with lime slice.

