

# THE BAMBOO ROOM™

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## EXPERIENCE

Tucked inside Three Dots and a Dash – the award-winning tropical bar in Chicago's River North – is The Bamboo Room, a 22-seat bar led by Beverage Director, Kevin Beary. Recognized as one of Esquire Magazine's "Best Bars in America," The Bamboo Room introduces guests to rare and unique rum and rum agricoles, presented across multiple cocktail styles and techniques. Guests can order up the Dealer's Choice, which gives them the chance to chat with the bartender to create a custom, off-menu rum cocktail. The Bamboo Room also offers curated, limited-time-only rum tastings designed to introduce guests to rums from all over the world as well as tastings from Three Dots and a Dash single barrels.

## BEVERAGE

The cocktails range from simple, well-balanced stirred rum cocktails like the namesake The Bamboo Room with Habitation Velier Worthy Park 2005, Jamaican Pot Still Rum, Amontillado Sherry, Bianco Vermouth and Madeira and the Stirred Jet Pilot with Chairman's Reserve Forgotten Cask Single Blended Saint Lucia Rum, Appleton 8 Year Single Blended Jamaican Rum, clarified grapefruit, cinnamon, clove and ginger. Beary and his team also offer reimagined classics like the Caipirinha with Avuá Amburana Aged Cachaça, Delord Armagnac Blanche, pandan and lime. Beary also incorporates modern technique across multiple cocktail styles. An innovative highlight of the menu is the Pago Pago which includes housemade cocoa nib shaved ice topped with single barrel rum from Barbados, lime, pineapple and Green Chartreuse, and the Day-O, a banana clarified Japanese whisky drink made with clarified banana Nikka Days Japanese Whisky, super banana cordial and lime.

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