

**MARÇECKO's** 734 PRODUCTS FRESHER THAN WET PAINT

# COMPLEX

THE ULTIMATE BUYER'S GUIDE FOR MEN

**WHO'S THAT BAD GIRL?**

**MICHELLE TRACHTENBERG**  
CAUGHT RED-HANDED!  
(...WHILE WE'RE CATCHING HEART-HANDED!)

**DRAKE**  
ALISON BRIE  
**SNOOP DOGG**  
TERA PATRICK  
**KELIS**  
+ THE ANIMATED HISTORY OF ADULT SWIM!

**ADDICTED**  
THE PRODUCT GUIDE x LIQUORS

## Make 'Em Say Arrrgh

WE RECOMMEND GETTING TO THE ISLANDS FOR A LITTLE SPRING TRAVEL, BUT IF A VACATION IS GONNA BREAK THE BANK, TAKE A TOUR OF THE HOTLANDS WITH THE BEST CARIBBEAN RUMS.

**COMPLEX EXPERT**  
Brian Miller is the head bartender for Death + Company, a cocktail lounge in NYC's East Village. They've got all these rums and much more behind the bar, so it's a must if you're in town. [deathandcompany.com](http://deathandcompany.com)

**RUM RUNNIN'**  
The original alcohol of pirate debauchery can get a bum rap as a get-drunk-quick, stomach-evil. There are a lot of quality rums beyond the big names, though, and all of them—whether sipped or mixed in a cocktail—are fun, tasty and kick-ass. Rum is a spirit typically distilled from molasses and aged in barrels, which gives each brand particular flavors; the only way to know what you like is to try several. *Srum specialist Brian Miller talks us through some favorites.*

**JAMAICA**  
**1. APPLETON ESTATE RESERVE, \$28** "This blend of 20 hand-selected rums is aged in Jack Daniel's barrels, and its balance of caramel, citrus, and spice makes for a great sipping rum with a long finish."

**GUATEMALA**  
**2. ZACAPA RUM 23, \$49** "The fermented, virgin sugar cane honey used to make Zacapa gives it deep chocolate, cherry, and toffee flavors with hints of coffee and tobacco. Zacapa is also a great sipping rum."

**MARTINIQUE**  
**3. LA FAVORITE RHUM AGRICOLE BLANC, \$30** "Agricole rums are made with fresh pressed sugar cane, not molasses, and even at 100 proof, this has bite without the burn. It makes a great T! Punch or a killer Mai Tai."

**VENEZUELA**  
**4. SANTA TERESA 1796 SOLERA, \$35** "This Solera system-aged rum is a balanced blend of honey, brown sugar, and caramel with hints of coconut. It's versatile, but shines brightest in a classic Daiquiri."

**DOMINICAN REPUBLIC**  
**5. BRUGAL WHITE LABEL, \$12** "Too often, white rums are bland and bring little to the table—not Brugal. It's light and crisp with hints of tropical fruits, and works well in a Daiquiri alternative, the Honysuckle."