



BACARDÍ®

BARTENDER SPOTLIGHT

CHAD M. RUFENACHT

BEVERAGE DIRECTOR, TROPICS TAP HOUSE

Chad M. Rufenacht, Beverage Director of Tropics Tap House, is a fun-loving, intelligent and hard-working young man whose values stem from his family dynamics and of his beloved hometown of Archbold, Ohio. Chad and his brothers were raised in a country lifestyle where they were responsible for raising and selling their cows and pigs, taking care of the home with mother while father worked as the town's mechanic. In addition, they are a diehard wrestling and football family. When not tending to chores or school, Chad was out jet skiing on his family's ¾ acre pond, fishing, hunting or dirt biking on his 1984 Kawasaki KX60 2-Stroke. "When I was 11 years old, I bungeed a small tank of gas to my dirt bike and I drove for miles, practically all day!" Chad fondly remembers.

HAWAII BEVERAGE GUIDE: Looking back on your life's journey, could you ever have imagined that you would be a Beverage Director at a neighborhood restaurant/bar in Honolulu, Hawaii?

CHAD M. RUFENACHT: "People from Ohio don't just up and move to Hawaii," states Chad. I've only been to the ocean twice in my lifetime before moving to Honolulu: Virginia Beach at 14 years old, and went on a Caribbean Cruise while in college. In high school, I worked on a Grain Mill doing manual labor: shoveling

corn and dirt, delivering animal feed, and taking cows and pigs to the fair in the 4H circuit. Little did I know that the owner's daughter would one day become someone I cherish? I graduated from high school and attended Heidelberg University majoring in Liberal Arts where during the summer months I would work on Put-In-Bay, Ohio, a Lake Erie island village also known as "Midwest meets Key West". This island approximately houses 40 bars. I was employed as a server at a private yacht club, The Crew's Nest, where I was quickly promoted to bartender. Working close to 80 hours per week, I gained extensive knowledge of fine dining and of premium liquors such as the King Edwards edition of Johnnie Walker. My duties expanded to planning, setting up and coordinating private events. I became Assistant Manager, then Clubhouse Manager. A fortunate turn of events in 2013 happened. My girlfriend was accepted into UH for a Master's Degree in Communication Sciences and Disorders, and my wrestling buddy was in Honolulu finishing up his Master's and we could live with him. All I saw was water all around flying to Honolulu. "It seemed endless; getting to Hawaii seemed like an impossibility," Chad sighed. My buddy picked us up, we dropped off our things and headed to Tropics Tap House for our first drink in August 2013. I thought, "This would be a great place to work at."



HBG: Was Tropics Tap House your first place of employment? How did you and your girlfriend cope with living city life?

CMR: No, I got a job as a server at CPK Waikiki where my trainer was also a bartender at Tropics Tap House. We lived up St. Louis Heights and didn't have a car. Honolulu's bus system is great but the last bus ran at 10pm. Traffic was our major culture shock. We realized that getting somewhere in Ohio that took 30 minutes, took about an hour to get to in Honolulu. In time, my girlfriend received her Master's and secured a great job. In August 2014, I became a server Tropics Tap House. An opportunity to head the Beverage program opened up in April 2015. I can do that to further develop my business skills, while still bartending a few nights a week.

HBG: Why do guests frequent Tropics Tap House and what would attract new clients to visit?

CMR: Tropics Tap House is located on 1019 University Ave. where the Varsity and Magoo's Pizza Parlor used to reside. Validated parking is available in Puck's Alley or street parking. Hours are Monday to Friday: 2pm-2am, Saturday and Sunday: 11am-2am. We are a neighborhood bar where families and friends: old and new, come in for brunch, lunch, or dinner, and/or to relax while watching sporting events on our ten [10] TV screens. We also have shuffle board, pool tables and darts for those up to a game. Tropics staff strive to provide great service for their customers. We take time to "talk story" with our guests to make them feel at home. We offer Happy Hour daily: 4pm-7pm with \$4 Pints; \$5 Tap House Tai, Margaritas and Peach Palmers; and \$6 select Pupus. Live music with Mike Love on Mondays: 8pm-11pm, and Tavana on Fridays from 8pm-11pm. No Cover charge for live music events. "Taco Tuesdays" is 5pm-8pm. Thirsty Thursdays features DJ Hapa Boy. Sunday is Service Industry Nights also features DJ Hapa Boy: 6pm-close with specials: 50% off All liquor except Scotch, 50% Off All pizzas, and *25% Off Pints. Our Food Menu is Bar Food made with fresh local ingredients: Big Island Beef, Island Produce and Fresh Fish daily. Our Cocktail Menu boasts 54 ever-rotating Craft Beers on Tap, Specialty Bottles, Beer Cocktails, select wines and handcrafted Cocktails such as our Tap House Tai featuring Bacardi Superior Rum. Tropics Tap House is available for private events, promotions, and reservations. *Please call Chad directly at 808-285-1256 for

more information. We can also be contacted through Facebook and Instagram.

HBG: Why is Bacardi Rum important to Tropics Tap House? As Beverage Director, what is your opinion of Bacardi Rum?

CMR: We carry Bacardi Superior Rum at Tropics Tap House because of its clean, crisp and consistent flavor. When designing our handcrafted cocktails or one as simple as a rum and Coke®, consistency is crucial to an establishment and for a bartender. Knowing that a flavor profile of a cocktail depends on its base spirit, a bartender relies on high-quality products such as Bacardi Rum to uphold truth in so designed cocktail(s) that he/she serves to guests. I'm looking to carry Bacardi 8 Rum and see what we can create with its lightly spiced, sweet flavor and light smoky finish.

HBG: Growing up in a stable household, and learning from your experiences has made you to become a young man beyond his years. How do you see your life now? What do you foresee in your future?

CMR: I thank my family for being supportive of my decisions. The roads that I've chosen have brought me to this wonderful life currently shared with my girlfriend. Without her, I may not have travelled across the Pacific Ocean. Although there were struggles in the beginning, things have smoothed out and life is great. I'm in an establishment where I continuously gain knowledge and confidence within myself to which I believe, to better myself for my professional career and personal journey. So, that one day I may have a place of my own. 🍷



TAP HOUSE TAI

A JUICY & FRUITY MAI TAI THAT'S PERFECT AT ANY HOUR. BACARDI SUPERIOR RUM IS ITS IMPECCABLE BASE THAT MARRIES TAP HOUSE TAI'S SWEET, FRUITY, & BITTER FLAVORS.

BACARDI SUPERIOR RUM

Cointreau Noir

Dark Rum

Orgeat Syrup

Fresh Pineapple Juice

Fresh Guava Nectar

Ice

Glass: Tall

Garnish: Lime Wedge, Orange Wheel & a Maraschino Cherry

Preparation:

Shake, Strain, pour into glass & Float Dark Rum. Garnish.

Great for sipping while unwinding, enjoying delicious bar entrées prepared with fresh Island ingredients, & watching your favorite sports' programs on your choice of ten [10] screens!