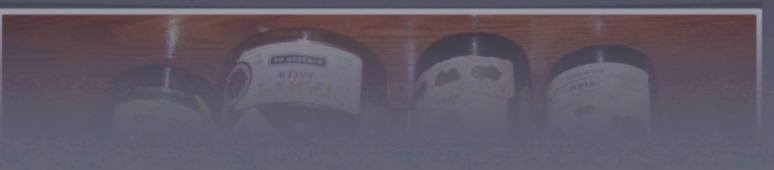


Rum





Mai Tai

(Brother Cleve Version)



- 1.5 oz. Martinique rhum
- 1 oz. Jamaican rum
- 1/2 oz curacao
- 1/4 oz orgeat
- 1 oz lime juice

shake with ice, strain into a chilled double old-fashioned with crushed ice

Queens Park Swizzle



- 3 oz. demerara rum
- 1/2 oz lime juice
- 1/2 oz demerara syrup
- 8-10 mint leaves
- 2 dashes Angostura bitters

muddle mint lightly with syrup in a collins glass. Add rum and lime juice and some large crushed ice. Swizzle. Top with fine crushed ice, two dashes of bitters and garnish with mint sprig



The Cactus Flower

(brother cleve)





- 1 ½ oz. Cruzan Single Barrel Estate Rum
- 1 oz. Cruzan Estate Light Rum
- ¼ oz. Cruzan Estate Blackstrap Rum
- ½ oz. curacao
- 1 oz. prickly pear puree
- 1 oz. orange juice
- 1 oz. pineapple juice
- ¾ oz. lime juice
- ½ oz. simple syrup
- 2 dashes Angostura bitters
- 1 oz. club soda

Dry shake and pour into a double old fashioned glass filled with crushed ice, add club soda, and stir. Garnish with an orange slice.