

no. 4

Rum  
Tiki

# Rum



Photo Credit: parkclub.net

# Mai Tai

(Brother Cleve Version)



- 1.5 oz. Martinique rum
- 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

Photo Credit: imbibe

# 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.

Photo Credit: [drinkboston.com](http://drinkboston.com)