

BOURBON

- **BOURBON SIPPER (Simple)**

- Highball Glass**

- 1.5oz Trailblazer Bourbon
 - 2oz sweet tea
 - 1oz lemon juice
 - 1oz club soda
 - 1. Build in glass with ice
 2. Light stir
 3. *Lemon wheel garnish, splash of grenadine or cherry heering

- **PB&J OLD FASHIONED (Sweet)**

- 8oz Rocks Glass**

- 2oz Trailblazer Bourbon
 - .75oz peanut butter & grape syrup (See prep notes below)
 - 3 dashes Fee Bros rhubarb bitters
 - 1. Build in mixing glass with ice
 2. Stir until chilled, ~15 seconds
 3. Strain over large rock
 4. *Frozen grape garnish

- **ANCHO SMASH (Spicy)**

- 12oz Double Rocks Glass**

- 1.5oz Trailblazer Bourbon
 - .25oz Ancho Reyes Liqueur
 - 1oz lime
 - .75oz agave
 - 1 pinch crushed pepper
 - 1. Build shaker with ice
 2. Shake until chilled
 3. Dump into glass
 4. *Dried ancho chili garnish

- **JULEP SOUR (Citrusy)**

- 12oz Double Rocks Glass**

- 1.5oz Trailblazer Bourbon
 - 1oz lemon juice
 - .75oz mint syrup (See prep notes below)
 - 1. Build in shaker with ice
 2. Shake until chilled
 3. Strain over fresh ice
 4. *Mint sprig garnish

WHITE RUM

- **CUBA LIBRE (Simple)**

Highball Glass

- 2oz Lady Anne White Rum
- .5oz fresh lime juice
- 5oz coca-cola
 1. Build in glass with ice
 2. Light stir
 3. *Lime wedge garnish

- **Piña Colossus (Sweet)**

Pint Glass

- 2oz Lady Anne White Rum
- 3oz unsweetened pineapple
- 1oz coconut cream
- .75oz lime
- .5oz agave
 1. Build in shaker with ice
 2. Shake until chilled
 3. Strain over fresh ice
 4. *Pineapple wedge garnish, dash of angostura bitters

- **DEVIL'S DAIQUIRI (Spicy)**

- 2oz Lady Anne White Rum
- .75oz fresh lime juice
- .75oz chipotle-cinnamon syrup (See prep notes below)
 1. Build in shaker with ice
 2. Shake until chilled
 3. Strain neat into chilled glass
 4. *Red hot candy garnish, or chipotle-cinnamon rim garnish (See prep notes below)

- **MANGOLITA (Citrusy)**

Highball Glass

- 1.5oz Lady Anne White Rum
- 1oz lime
- .75oz pineapple
- .5oz mango nectar
- .25oz blue curacao
 1. Build in shaker with ice
 2. Shake until chilled
 3. Strain over fresh ice
 4. *Dried mango garnish, Tajin rim (optional)

SPICED RUM

- **R&G HIGHBALL (Simple)**

Highball Glass

- 2oz Terra Mariae Spiced Rum
- .5oz fresh lime juice
- 5oz quality ginger ale/beer
 1. Build in glass with ice
 2. Light stir
 3. *Lime wedge garnish

- **CHAI SPICE DAIQUIRI (Sweet)**

Coupe Glass

- 2oz Terra Mariae Spiced Rum
- .75oz chai spice syrup (See prep notes below)
- 1oz lemon juice
 1. Build in shaker with ice
 2. Shake until chilled
 3. Double strain into chilled glass
 4. *Torched star anise garnish
- **Alternate: egg white, optional

- **SPICE & FIRE (Spicy)**

12oz Double Rocks Glass

- 1.5oz Terra Mariae Spiced Rum
- 1oz grapefruit juice
- .5oz cinnamon syrup (See prep notes below)
- .5oz Aperol
- .5oz ancho chili syrup (See prep notes below)
 1. Build in shaker with ice
 2. Shake until chilled
 3. Strain over fresh ice
 4. *Lightly dust with cocoa to garnish, cinnamon bark smoke (using smoker device)

- **CAYMAN EASTSIDE (Citrusy)**

12oz Double Rocks Glass

- 2oz Terra Mariae Spiced Rum
- 1oz lemon
- .75oz mint syrup (See prep notes below)
- 3 slices cucumber
 1. In shaker, muddle cucumber with mint and lemon
 2. Add ice, shake until chilled
 3. Strain

DARK RUM

- **PLANTER'S PUNCH (Simple)**

Highball Glass

- 2oz Route One Dark Rum
- 1oz lime juice
- .75oz simple syrup
- .25oz true grenadine
- 5 dashes Angostura bitters
 1. Build in shaker with ice
 2. Shake until chilled
 3. Strain over fresh ice
 4. *Garnish with mint sprig and lemon wedge

- **PERSEPHONE'S KISS (Sweet)**

Coupe Glass

- 2oz Route One Dark Rum
- .5oz Chocolate Cream Liqueur
- .25oz true grenadine
- 3 dashes Regan's orange bitters
 1. Build in mixing glass with ice
 2. Stir until chilled, ~15seconds
 3. Strain into a chilled glass
 4. *Garnish with zested orange and chocolate

- **MOLE LIBRE (Spicy)**

Highball Glass

- 2oz Route One Dark Rum
- 1oz 'mole' spiced syrup (See prep notes below)
- 5oz coca-cola
- 3 dashes Bittermens Hellfire bitters
 1. Build in glass
 2. Light stir
 3. *Garnish with chili-chocolate salt rim (See prep notes below)

- **VIVA LA CHE (Citrusy)**

12oz Double Rocks Glass

- 2oz Route One Dark Rum
- 1oz unsweetened pineapple juice
- 1oz lemon juice
- .5oz agave
- .5oz Falernum
 1. Build in shaker with ice
 2. Shake until chilled
 3. Double strain over fresh ice
 4. *Garnish with dried pineapple wheel

VANILLA RUM

- **LIMONCELLO #2**

Rocks Glass

- 2oz Shipley's Vanilla Rum
- .75oz fresh lemon juice
- .25oz simple syrup
 1. Build in glass over ice
 2. Light stir
 3. *Garnish with fresh lemon twist and powdered sugar

- **COCO CREAM PUNCH (Sweet)**

Rocks Glass

- 1oz Shipley's Vanilla Rum
- 1oz Boardwalk Coconut Rum
- 1oz coconut cream
- .5oz coconut milk
 1. Build in shaker with ice
 2. Shake thoroughly until chilled
 3. Strain over fresh ice
 4. *Garnish with zested lime
 5. ***Note: this recipe is best when batched and rested for 24hours prior to use

- **BLUEBERRY SPICE SMASH (Spicy)**

12oz Double Rocks Glass

- 1.5oz Shipley's Vanilla Rum
- .75oz lemon
- .5oz agave
- 4 blueberries
- 2 slices habanero (or other chili)
 1. Build in shaker, muddle lightly
 2. Add ice, shaker thoroughly until chilled
 3. Double strain over fresh ice
 4. *Garnish with frozen blueberry skewer

- **TROPI-DAIQUIRI (Citrusy)**

Coupe Glass

- 1.5oz Shipley's Vanilla Rum
- .5oz fresh lime juice
- .5oz unsweetened pineapple juice
- .5oz cranberry juice
- .5oz orgeat (or almond syrup)
 1. Build in shaker with ice
 2. Shake thoroughly until chilled
 3. Double strain into chilled glass
 4. *Garnish with dried lime wheel

COCONUT RUM

- **COCO REFRESHER (Simple)**

- Highball Glass**

- 2oz Boardwalk Coconut Rum
 - 1oz fresh lime juice
 - .5oz agave
 - 5oz sparkling water
 1. Build in glass with ice
 2. Light stir
 3. *Garnish with zested lime

- **COCO CREAM PUNCH (Sweet)**

- Rocks Glass**

- 1oz Boardwalk Coconut Rum
 - 1oz Shipley's Vanilla Rum
 - 1oz coconut cream
 - .5oz coconut milk
 1. Build in shaker with ice
 2. Shake thoroughly until chilled
 3. Strain over fresh ice
 4. *Garnish with zested lime
 5. ***Note: this recipe is best when batched and rested for 24hours prior to use

- **BIRD'S EYE BOMBER (Spicy)**

- Rocks Glass**

- 1.5oz Boardwalk Coconut Rum
 - .75oz ruby red grapefruit juice
 - .75oz agave
 - 3 Thai basil leaves
 - ½ red Thai chili, chopped
 1. Build in shaker, muddle lightly
 2. Add ice, shake thoroughly until chilled
 3. Double strain over fresh ice
 4. *Garnish with spanked Thai basil leaf

- **TROPI CRUSH (Citrusy)**

- Highball Glass**

- 2oz Boardwalk Coconut Rum
 - .75oz triple sec
 - 3oz pineapple juice
 - 1oz grapefruit juice
 - 1 dash Angostura bittes
 1. Excluding the bitters, build in glass with ice
 2. Light stir, top with dash of bitters
 3. *Garnish with dried pineapple wheel

COFFEE RUM

- **SAILOR'S COFFEE (Simple)**

- Irish Coffee Mug**

- 1.5oz Verrazano's Coffee-Hazelnut Rum
 - .5oz brown sugar syrup
 - 4oz quality cold brew
 1. Build in glass with ice
 2. Light stir
 3. *Garnish with whipped cream

- **COCA-MOCHA MARTINI (Sweet)**

- Coupe Glass**

- 1oz Verrazano's Coffee-Hazelnut Rum
 - 1oz quality vodka
 - .5oz godiva chocolate liqueur (or equivalent)
 - .5oz coconut cream
 1. Build in shaker with ice
 2. Shake thoroughly until chilled
 3. Double strain into chilled glass
 4. *Garnish with espresso beans and toasted coconut flakes

- **ANCHO MISTO (Spicy)**

- 8oz Cappuccino Mug**

- ***SERVED HOT***
 - 1.5oz Verrazano's Coffee-Hazelnut Rum
 - .5oz quality bourbon
 - .5oz ancho chili syrup (See prep noted below)
 - 2 shots fresh espresso
 - 2oz steamed milk
 1. Excluding steamed milk, combine ingredients in warmed mug
 2. Light stir
 3. Add steamed milk, swirling to combine
 4. *Garnish with cocoa dust

CRÈME DE CARMEL

- **SEA SALTED APPLE (Simple)**

Coupe Glass

- 2oz Caramel Cream Liqueur
- 1oz apple juice
- .5oz vanilla syrup
 1. Build in mixing glass with ice
 2. Stir until chilled
 3. Strain into chilled glass
 4. *Garnish with caramel syrup/sea salt rim, dried apple ring

- **PUMPKIN PICK ME UP (Sweet)**

Rocks Glass

- 1oz Caramel Cream Liqueur
- .75oz Terra Mariae Spiced Rum
- .75oz Shipley's Vanilla Rum
- .75oz quality cold brew
- Pumpkin pie syrup (See prep notes below)
 1. Drizzle inside of glass with pumpkin pie syrup
 2. Add ice, and build cocktail
 3. Light stir
 4. *Garnish with whipped cream and grated cinnamon

- **RUM CAKE MILK PUNCH (Sweet)**

Rocks Glass

- 1oz Caramel Cream Liqueur
- 1oz Terra Mariae Spiced Rum
- 1.5oz heavy cream
- .25oz caramel syrup
- 1 pinch roasted cinnamon
 1. Build in shaker with ice
 2. Shake thoroughly until chilled
 3. Strain over fresh ice
 4. *Garnish with graham cracker crumbs and grated nutmeg
 5. *****Note: this recipe is best when batched and rested for 24hours prior to use**

PREP NOTES

- PEANUT BUTTER & GRAPE SYRUP
 - 4tbsp Creamy peanut butter
 - 3tbsp Grape jam, blended
 - 1qt Water
 - 1tbsp Honey
 1. Heat the water in a pot over med-high heat
 2. Stir in peanut butter and blended grape jam
 3. When mostly combined, remove from heat
 4. Stir in honey
 5. Transfer to blender, and blend until fully incorporated
 6. Strain through mesh sieve, bottle, and date
- MINT SYRUP
 - 50g Fresh mint
 - 1qt Water
 - White sugar
 1. Steep mint leaves in hot water for 20min
 2. Strain liquid, add **equal parts by weight** sugar, stir to combine
 3. Bottle and date
- CHAI SPICE SYRUP
 - 4 Masala Chai 'Tea' bags
 - 18oz Water
 - White sugar
 1. Steep chai bags in hot water for 20min
 2. Strain liquid, add **equal parts by weight** sugar, stir to combine
 3. Bottle and date
- CINNAMON SYRUP
 - 50g Whole cinnamon sticks
 - 1qt Water
 - White sugar
 1. Steep cinnamon sticks in boiling water for 30min
 2. Strain liquid, add **equal parts by weight** sugar, stir to combine
 3. Bottle and date
- CHIPOTLE-CINNAMON SYRUP
 - 1tbsp Mexican chili powder
 - 50g Whole cinnamon sticks
 - 1qt Water
 - White sugar
 1. Steep cinnamon sticks in boiling water for 30min
 2. Add Mexican chili powder, steep another 5min
 3. Strain liquid, add **equal parts by weight** sugar, stir to combine
 4. Bottle and date

- ANCHO CHILI SYRUP
 - 2 Whole dried ancho chiles, cut into strips
 - 1qt Water
 - 24oz Agave
 1. Steep ancho chiles in boiling water for 20min
 2. Blend and strain through mesh sieve
 3. Add agave and stir to combine
 4. Bottle and date
- 'MOLE' SPICED SYRUP
 - 20g Mexican chocolate, plain
 - 1 Whole dried ancho chile¹, cut into strips
 - 1qt Water
 - Raw sugar
 1. Melt Mexican chocolate in hot water
 2. Add ancho chilies and steep for 20min
 3. Blend and strain through mesh sieve
 4. Add **equal parts by weight** raw sugar and stir to combine
 5. Bottle and date
- PUMPKIN PIE SYRUP
 - 20oz canned pumpkin
 - 12oz 1:1 simple syrup
 - 1 tbsp pumpkin pie spice
 1. Combine ingredients in a pitcher
 2. Blend until smooth
 3. Bottle and date
- CHILI-CHOCOLATE SALT RIM
 - 1 part Mexican chili powder
 - 2 part Sweetened cocoa powder
 - 1 parts Kosher salt
 1. Combine all dry ingredients and shake thoroughly
 2. Batch as needed
- CHIPOTLE-CINNAMON SUGAR RIM
 - 1 part Mexican chili powder
 - 1 part Ground cinnamon
 - 3 parts White sugar
 1. Combine all dry ingredients and shake thoroughly
 2. Batch as needed