

DOMINICAN RUM
KIRK and SWEENEY

SANTIAGO *De Los* CABALLEROS, D.R.



Smuggler's
RESERVE

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1.5 OZ. KIRK & SWEENEY 12-YEAR RUM

.5 OZ. CAMPARI

.5 OZ. ANCHO REYES VERDE CHILE
POBLANO LIQUEUR

.5 OZ. SIMPLE SYRUP

1 OZ. PINEAPPLE JUICE

.5 OZ. FRESH LIME JUICE

4 DROPS BITTERMENS 'ELEMAKULE
TIKI BITTERS

METHOD

Combine rum, Campari, chile poblano liqueur, simple syrup, pineapple juice, lime juice and bitters into shaker tin. Add ice, cap and shake vigorously for 7-8 seconds. Double strain into tiki glass over 1" cubes. Garnish with pineapple wedge, pineapple fronds and fresh mint.

Light notes of vanilla and wood hit the palate transforming into an incredibly smooth offering. Bold, ripe, and sweet vanilla flavors evolve near the end, providing a smooth, long and luxurious finish.

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