

DOMINICAN RUM  
**KIRK and SWEENEY**

SANTIAGO De Los CABALLEROS, D.R.

DOMINICA  
**KIRK and S**  
SANTIAGO De Los C

40% ALC. BY VOL.

*Spice Trade*  
SCHÖONER

# *Spice Trade*

## SCHOONER

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2 OZ. KIRK & SWEENEY RESERVA  
.5 OZ. LUXARDO “SANGUE MORLACCO”  
CHERRY LIQUEUR  
.25 OZ. VANILLA & CLOVE SYRUP  
3 DASHES ORANGE BITTERS

### METHOD

Combine all ingredients into mixing glass.  
Stir and strain into rocks glass with fresh ice.  
Garnish with grated nutmeg on top.

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*Initial taste reveals a nectar-sweet quality, leading to a weightier body that indicates substantially aged rum that's serious in character but not overbearing.*

*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.*

   @KIRKANDSWEENEY

KIRKANDSWEENEYRUM.COM