

DOMINICAN RUM
KIRK *and* SWEENEY

SANTIAGO *De Los* CABALLEROS, D.R.



THE
Merit Badge

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1 OZ. KIRK & SWEENEY RESERVA
.75 OZ. LA PIVÓN ROJO VERMOUTH
.75 OZ. GRAN CLASSICO BITTER LIQUEUR
4 DROPS CHOCOLATE BITTERS

METHOD

Build ingredients in mixing glass, add ice, and stir about 30 revolutions with a mixing spoon. Strain with a julep strainer into double old fashioned glass over one large ice cube. Wipe the inside of orange peel around rim of glass then twist peel over the top of the cocktail to release the oils and place twist inside the glass.

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.

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