

DOMINICAN RUM  
**KIRK and SWEENEY**

SANTIAGO *De Los* CABALLEROS, D.R.



*Rum Runner*

# Rum Runner

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- 1.5 OZ. KIRK & SWEENEY RESERVA
- .5 OZ. PLANTATION O.F.T.D. OVERPROOF RUM
- .5 OZ. GIFFARD CRÈME DE MÛRE
- .5 OZ. GIFFARD BANANE DU BRÉSIL
- .5 OZ. SMALL HAND FOODS GRENADINE SYRUP
- .5 OZ. PINEAPPLE JUICE
- 1 OZ. FRESH LIME JUICE

## METHOD

Build Kirk and Sweeney rum, Plantation rum, crème de mûre, banana liqueur, grenadine syrup, lime juice, pineapple juice and ice in shaker tin. Cap and shake for 7-8 seconds. Strain with a Hawthorne strainer into a hurricane glass over ice. Garnish with lime wheels.

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*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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