

DOMINICAN RUM
KIRK and SWEENEY

SANTIAGO De Los CABALLEROS, D.R.



Rum Runner

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- 1.5 OZ. KIRK & SWEENEY 12-YEAR RUM
- .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.

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