

DOMINICAN RUM  
**KIRK and SWEENEY**

SANTIAGO *De Los* CABALLEROS, D.R.



*Smuggler's*  
RESERVE

# Smuggler's

## RESERVE

---

1.5 OZ. KIRK & SWEENEY 12 RESERVA  
.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.*

   @KIRKANDSWEENEY

KIRKANDSWEENEYRUM.COM