

RUM 44



PARALLEL PEOPLE

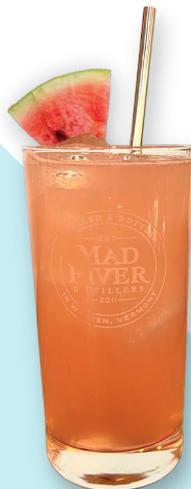
- 1.5 oz. of Rum 44
- 1 oz. of Yellow Chartreuse
- 1 oz. of fresh lime juice
- 1/2 oz. of simple syrup
- 5 mint leaves
- 2 slices of cucumber
- lime wheel

Muddle cucumber, mint leaves and a pinch of salt in shaker, then add remaining ingredients. Shake with ice. Strain into a rocks glass over ice. Garnish with a mint sprig and lime wheel.

MELONBALL MULE

- 1.5 oz. of Rum 44
- 1/2 oz. of Triplesec
- 1/2 oz. of fresh lime juice
- 1/2 oz. of simple syrup
- 3 - 1" chunks of watermelon
- Ginger Beer

Muddle watermelon in a shaker. Add all ingredients, then shake and double strain into a Collins glass. Top with Ginger Beer. Garnish with a watermelon triangle slice.



MAD RIVER

DISTILLERS

SPRING & SUMMER 2023

Cocktail

GUIDE

— FEATURED SPIRITS —

Bourbon Whiskey
Revolution Rye

First Run Rum
Vanilla Rum
Rum 44

BOURBON WHISKEY

BITTERSWEET & SACRED

- 1 oz. of Straight Bourbon
- 3/4 oz. of Elderflower Liqueur
- 3/4 oz. of fresh squeezed lemon juice
- 1/2 oz. of Campari
- 2-3 drops of Bennett Exorcism Bitters

Add all ingredients into a shaker with ice. Shake hard, then strain contents into a rocks glass over a large ice cube. Garnish with a twist of lime wrapped around a Luxardo cherry.



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MAD MINT JULEP

- 2 oz. of Straight Bourbon
- 1/2 oz. of simple syrup
- 10 mint leaves
- crushed ice
- 3 mint sprigs for garnish

In a silver Julep cup, muddle simple syrup and 10 mint leaves, without tearing leaves. Pour the Straight Bourbon over the muddled mint. Add crushed ice until there is a slight mound at the top. Garnish with 3 mint sprigs.



TUSCAN SPRITZ

- 3/4 oz. of Vanilla Rum
- 3/4 oz. of Limoncello
- 1/2 oz. of fresh lemon juice

Shake all ingredients with ice. Double strain into a Coupe or champagne flute, and top with Prosecco. Garnish with a long lemon peel.



REVOLUTION RYE

RYE GOLD RUSH

- 2 oz. of Revolution Rye
- 1 oz. of honey simple syrup
- 1 oz. of fresh squeezed lemon juice
- lemon twist

To make a honey simple syrup, dissolve one part honey with one part water. Combine all ingredients in a shaker, and shake. Strain contents in a rocks glass over a large ice cube. Add a lemon twist for garnish.



HOST WITH THE MOST

- 1 oz. of First Run Rum
- 1 oz. of pineapple juice
- 1/2 oz. of Fernet Branca Menta
- 3/4 oz. of simple syrup
- 3/4 oz. of lime juice
- 2 Dashes of Vena's Island Bitters

Combine all ingredients in a shaker with ice. Shake for 30 seconds. Strain contents into a glass over crushed or pebbled ice. Top with soda water, then garnish with a lime wheel and a sprig of mint.



VANILLA RUM

FIZZY BLANKET

- 1.5 oz. of Vanilla Rum
- 1/2 oz. of St. Elder Blood Orange
- 1/2 oz. of fresh lemon juice
- 1/2 oz. of fresh orange juice
- 1/2 oz. of simple syrup

Lightly shake all ingredients together, then strain over ice into a Collins glass. Top with soda water and garnish with an orange slice.



HURRICANE

- 2 oz. of First Run Rum
- 1 oz. of fresh orange juice
- 1 oz. of fresh lime juice
- 3/4 oz. of Fassionola Syrup
- 1/2 oz. of Passionfruit Syrup

Add all ingredients to a shaker with ice. Double strain into a Collins glass over fresh ice. Garnish with a Luxardo cherry on top.

