

DOMINICAN RUM
KIRK and SWEENEY

SANTIAGO *De Los* CABALLEROS, D.R.



Mai Tai



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1.5 OZ. KIRK & SWEENEY 12 RESERVA
.5 OZ. PLANTATION O.F.T.D. OVERPROOF RUM
.5 OZ. FERRAND DRY CURAÇO
.75 OZ. SMALL HAND FOODS ORGEAT SYRUP
1 OZ. FRESH LIME JUICE

METHOD

Build Kirk and Sweeney Rum, dry curaço, orgeat syrup, lime juice and ice in shaker tin, cap and shake for 7-8 seconds. Strain with Hawthorne strainer into a double old-fashioned glass over crushed ice. Garnish with an inverted lime half filled with the overproof rum.

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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