



Rum Sixty Six serving suggestions & cocktails

Neat or on ice is the best way to first savour Rum Sixty Six and get to know its character.

Cocktails and long drinks enjoyed by the family, and created by **Rum Sixty Six brand ambassador Ian Daws** include:

Sixty Six & Ginger

The quintessential family serve.

Glass: highball

Squeeze a wedge of lime and drop into glass.

Add ice and 50ml Rum Sixty Six.

Top up with ginger ale.

Fish Pot Punch

Glass: highball

Inspired by a 1730s recipe.

50ml Rum Sixty Six

15ml fresh lemon juice

15ml simple sugar syrup

10ml crème de pêche/peach brandy

20ml pressed apple juice

Build the cocktail with ingredients in the above order over crushed ice, then swizzle.

Midnight Rum

Glass: tumbler

A take on the Old Fashioned, that timeless late night sipper.

60ml Rum Sixty Six

10ml simple sugar syrup

2 dashes Peychaud's bitters

15ml pressed apple juice

Build with ice and stir.

Holetown Daiquiri

Glass: martini

50ml Rum Sixty Six

20ml fresh lemon juice

10ml simple sugar syrup

10ml falernum - the

unique spicy cordial from Barbados

Shake with ice and strain.

Martini Sixty Six

Glass: martini

66ml Rum Sixty Six

5ml maraschino

10ml Bénédictine

2 dashes Peychaud's bitters

Shake with ice and

strain.

St Philip Sour

Glass: martini

50ml Rum Sixty Six

15-20ml fresh lemon juice

5ml orange curaçao

10ml maple syrup

10ml juice, squeezed from crushed ginger root

Shake with ice and strain.

The serving suggestions and cocktails detailed are provided by The Bajan Trading Company. For more information on Rum Sixty Six, check out the website www.rumsixtysix.com

www.TheFloatingRumShack.com