

# Potted Parrot

This is one of Trader Vic's original's.



- 2 oz. Cruzan white rum
- 2 oz. orange juice
- 1 oz. lemon juice
- $\frac{1}{2}$  oz. curacao
- $\frac{1}{4}$  oz. simple syrup
- $\frac{1}{4}$  oz. orgeat
- 12 oz. crushed ice

1. Shake all ingredients with crushed ice
2. Pour unstrained into tall glass

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# Scorpion

This is from the Luau in Beverly Hills cr. 1958. Single

serving:



- 1 oz. gold rum
- 1 oz. gin
- $\frac{1}{2}$  oz. brandy
- 1 oz. OJ
- $\frac{1}{2}$  oz. Lime juice
- $\frac{1}{2}$  oz. simple syrup
- $\frac{3}{4}$  oz. orgeat
- 4 oz. crushed ice

1. Blend on high for 5 sec.
2. Pour unstrained into glass and add ice to fill

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## Shark's Tooth

This is Trader Vic's recipe except he used dark rum rather than gold rum. I also usually use homemade grenadine rather than cherry juice. Either way, there is good reason that this

is one of the great Tiki drinks.



- 2 oz. Mount Gay Gold Rum
- $\frac{1}{2}$  oz. lime juice
- $\frac{1}{2}$  oz. pineapple juice
- $\frac{1}{2}$  oz. simple syrup
- 1 t. maraschino cherry juice
- 3 oz. crushed ice

1. Blend all ingredients for 5 sec.
2. Pour unstrained into old fashioned glass

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## Zombie

Donn Beach's original recipe, circa 1934, found in a waiter's

notebook dated 1937 and marked "old."



- 1  $\frac{1}{2}$  oz. Mount Gay Gold Rum
- 1  $\frac{1}{2}$  oz. Appleton Extra Rum
- 1 oz. Lemon Hart 151 Rum
- $\frac{3}{4}$  oz. lime juice
- $\frac{1}{2}$  oz. Don's Mix
- $\frac{1}{2}$  oz. Falernum
- Dash Angostura Bitters
- 1/8 t. Pernod
- 1 t. grenadine
- 6 oz. crushed ice

1. Blend all ingredients for 5 sec.
2. Pour unstrained into Collins or chimney glass and garnish with mint.

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## Tequila Traditional al Cubo

- 1 part Rémy Martin Cognac
- 1 part Zaya Aged Rum
- 1 part Añejo Tequila

- 2 dashes Angostura Bitters
- 2 dashes Bitter Truth Chocolate Bitters
- 2 dashes Angostura Orange Bitters
- 1 part Tequila Old Fashioned Simple Syrup

1. Chill an old fashioned glass with ice and water
2. Combine all ingredients in a mixing glass and stir with ice
3. Strain over fresh ice in chilled glass
4. Garnish with a thick orange zest and a cherry

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## Cubed Old Fashioned

- 1 part cognac
- 1 part aged rum
- 1 part aged bourbon
- 2 dashes Angostura Bitters
- 2 dashes Bitter Truth Chocolate Bitters
- 2 dashes Angostura Orange Bitters
- 1 part Old Fashioned Simple Syrup

1. Chill an old fashioned glass with ice and water
2. Combine all ingredients in a mixing glass and stir with ice
3. Strain over fresh ice in chilled glass

Garnish with a thick orange zest and a cherry

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# Time to Lick the Donkey

It's a family Christmas tradition...don't ask.

This is another drink that I found and renamed for a party. You can tell it's from the Tiki era since it has 2 kinds of rum. This is a sour and shows how you can use multiple juices. The recipe could also be adapted for a punch.



- 1 oz. Appleton rum
- $\frac{1}{2}$  oz. Bacardi 151 rum
- $\frac{3}{4}$  oz. crème de banana
- 1 oz. orange juice
- 1 oz. pineapple juice
- $\frac{1}{2}$  oz. Lime juice

1. Shake well with ice
  2. Pour unstrained into Highball glass
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# Honey Badger

One of these and you won't care. Two and you won't give a #?\*! !

I found this recipe somewhere and renamed it for a party. It is very strong.



- 1  $\frac{1}{2}$  oz. Lemon Hart or Bacardi 151 Rum
- $\frac{1}{2}$  oz. Luxardo Maraschino Liqueur
- $\frac{3}{4}$  oz. lime juice
- $\frac{1}{4}$  oz. grenadine

1. Shake well with ice
2. Pour unstrained into pilsner or double old fashioned

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# Mojito

Over muddling the mint is a big mistake. The stems are bitter, so you end up adding more sugar to compensate. Give the mint leaves a smack by holding them in one palm and clapping you hands once. Then add them to the shaker. The ice cubes will do the rest of the muddling for you.



- 2 oz. Cruzan Light Rum
- 1 oz. lime juice
- 8 – 10 mint leaves
- 1 oz. simple syrup
- 4 oz. club soda

1. Shake all ingredients, except club soda, with ice cubes
2. Pour unstrained into chilled glass
3. Fill with club soda (about 4 oz.)
4. Garnish with a mint sprig

Cheers!

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## St. Croix Daiquiri

This features Cruzan Spiced Rum, which of course, comes from St Croix. Sailor Jerry's works too.

- 1  $\frac{1}{2}$  oz. Spiced Cruzan Rum
- $\frac{1}{2}$  oz. lime juice
- $\frac{1}{2}$  oz. simple syrup
- 2 drops grapefruit bitters

1. Mix all ingredients with ice in a shaker



2. Strain into a chilled cocktail glass.