

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

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.

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

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

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

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 your 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!

St. Croix Daiquiri

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

- 1 ½ oz. Spiced Cruzan Rum
- ½ oz. lime juice
- ½ oz. simple syrup
- 2 drops grapefruit bitters

1. Mix all ingredients with ice in a shaker

2. Strain into a chilled cocktail glass.

Dark and Spooky

This makes a fun Halloween drink, especially since the kids can be included with drinks sans the rum. Note that black decorating sugar and black gummy spiders may need to be ordered in advance.

- Black sugar for the rim
- 1 black gummy spider
- 2 oz. dark rum
- 2 oz. lime juice plus 1 lime wedge
- 2 oz. ginger beer or ginger ale

1. Rub lime wedge around the rim of an old fashioned glass and coat with black sugar
 2. Combine lime juice and rum in a shaker with ice and shake
 3. Strain into rimmed old fashioned glass over fresh ice
 4. Top with ginger beer or ale
 5. Garnish with the black gummy spider
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The Outrigger

My riff on a classic island favorite: aged rum, Cointreau, lemon juice and lemon bitters shaken and served straight up!

- 2 oz. good aged rum such as Zaya
- 1 oz. Cointreau

- $\frac{1}{2}$ oz. lemon juice
- $\frac{1}{4}$ tsp. lemon bitters

1. Chill a cocktail glass with ice and water.
2. While the glass chills, combine all of the ingredients in a shaker.
3. Shake with ice until shaker is fully frosted: 10 – 15 seconds
4. Strain into the chilled glass.

For the original, jettison the bitters.