



CHARBAY®

CHARBAY RUM COCKTAILS

CHARBAY MOJITO

1 oz. fresh lime
1 oz. fresh simple syrup
15 fresh mint leaves
2.5 oz. Charbay Rum or Charbay Tahitian Vanilla Bean Rum
2.5 oz. Club soda

In a mixing glass, muddle mint, lime and sugar with vigor; add ice, rum, club soda and stir well. *(Contributed by David Nepove, a.k.a. Mr. Mojito, of Enrico's Sidewalk Café, San Francisco)*

CHARBAY LAVENDER MOJITO

1 oz. fresh lime
1 oz. fresh simple syrup
2-3 lavender sprigs and 5 mint leaves
2.5 oz. Charbay Rum or Charbay Tahitian Vanilla Bean Rum
2.5 oz. Club soda

In a mixing glass, muddle mint & lavender, lime and sugar with vigor; add ice, rum, club soda and stir well. *(Contributed by David Nepove, a.k.a. Mr. Mojito, of Enrico's Sidewalk Café, San Francisco)*

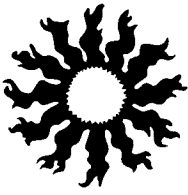
TAHITIAN PASSION

1 1/2 oz. Tahitian Vanilla Bean Rum
1 oz. Passion Syrup*
1 1/2 oz. Lime Sour*
1 oz. Soda Water
Handful of Mint

Combine all ingredients in a Shaker and Shake. Note: Please do not muddle—shaking the mint with the ice does it. *(Created by Milton Bland of Piatti Restaurant, Sonoma)*

*Passion Syrup - Equal Parts Perfect Puree Passion fruit Concentrate and Simple Syrup

*Lime Sour - Equal Parts Lime and Simple Syrup



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THE 3 G

2 oz. Charbay Tahitian Vanilla Bean Rum
Fresh ginger
½ lemon
½ tangerine
¾ oz. ginger-infused simple syrup

Muddle fresh ginger with juiced lemon and tangerine; add simple syrup; shake and strain over ice in a tall glass; top with ginger beer; garnish with a orange twist *(Created by David Nepove, a.k.a. Mr. Mojito, of Enrico's Sidewalk Café, San Francisco)*

THAI BOXER

1.5 oz. Charbay Tahitian Vanilla Bean Rum
1 oz. lime juice
½ oz. coconut milk
Pinch of cilantro, basil and mint
1 oz. Ginger/Lemongrass/Kaffir lime/Thai Chili simple syrup*

Shake all ingredients; transfer to a Collins glass filled with ice and top with ginger beer

*To make Thai simple syrup:

2 c. sugar
2 c. water
½ lb. fresh ginger, coarsely chopped
3 stalks of lemongrass, bruised and cut into inch-long pieces
3 kaffir lime leaves
1-2 small red Thai chilis, thrown in whole

Simmer for an hour (or more) and strain. Makes 1 quart. Will keep for months if refrigerated. *(Created by Scott Beatty of Cyrus in Healdsburg, CA)*

THE MOXY

1.5 oz. Tahitian Vanilla Bean Rum
½ tangerine, juiced
1 teaspoon honey water (4:1 water to honey)

Shake all ingredients; serve up in a martini glass