

SILVER

Drinking Guide

Stormy Jimmy

Classic easy drinking — our take on a Dark and Stormy.

Skill level

Easy

Glass

Old Fashioned Glass

Ingredients

30ml Silver
150ml Strangelove -
Double ginger beer
2 x fresh lime wedges

Add handful of ice into an old fashioned glass. Add JimmyRum Silver, ginger beer and limes (squeezed). Our signature classic mixer for when you need a clean, crisp and refreshing drink.



Mojito

The classic, we think it's all in the spirit and ice.

Skill level

Have Skills

Glass

Tall Glass

Ingredients

30ml Silver (or 15ml of Silver/Oaked)
30ml raw sugar syrup
5 good mint leaves
5 small lime segments
CAPI soda

Place sugar syrup, mint and lime into a tall glass and muddle. Add JimmyRum Silver then slowly stir in crushed ice and a good dash of soda with the final stir. Finish with a mint sprig to garnish. Relax and enjoy that refreshing taste.



Espresso Rumtini

Espresso Martini JimmyRum style. Simple, clean and a touch on the dry side.

Skill level

Showing Off

Glass

Martini Glass

Ingredients

45ml Silver
Double espresso
45ml raw sugar syrup

Combine all ingredients in a shaker with a mountain of ice. Shake fast and hard, then fine strain into the martini glass and garnish with three coffee beans. It's the little things that make the difference.



OAKED

Drinking Guide

Over Ice

The way Jimmy drinks it, over a single giant ice cube.

Skill level

Easy

Glass

Old Fashioned Glass

Ingredients

60ml Oaked

Can't decide how to have this straight? Try three 15ml glasses, one neat, one with cold whisky rocks and a final one with 2 drops of water.

Try all three and find where you love this award winning spirit.



Rum Negroni

Gin? Pfft... try the next big thing and mix it up with a bit of rum.

Skill level

Have Skills

Glass

Old Fashioned Glass

Ingredients

30ml Oaked

30ml Campari

30ml Dolin Rouge

Add all three ingredients into an old fashioned glass, add large ice cube and then stir. Garnish with dried orange.



Red Rum

A Bloody Mary enhanced with the new Oaked flavours from our American oak barrels.

Skill level

Showing Off

Glass

Tall Glass

Ingredients

30ml Oaked

30ml Worcestershire

Bar spoon of Sriracha paste

15ml lemon juice

250ml tomato juice

Rim a tall glass with lime juice and garlic salt, put all ingredients into a shaker and shake well. Transfer into the tall glass filled with ice, garnished with pickle spear, celery, skewered beef sliders, bacon or all of the above. Finish with a crack of black pepper on top!



BARBADOS

Drinking Guide

Neat

Keeping it simple, as it was blended to best be enjoyed.

Skill level

Easy

Glass

Old Fashioned Glass

Ingredients

60ml Barbados

Neat or over a single large ice cube (or whisky stones). The cold will make the rum more viscous, a bit more buttery and a little sweeter. Welcome to sipping on rum.



Cuba Libre

The traditional Cuban Rum n Coke.

Skill level

Have Skills

Glass

Old Fashioned Glass

Ingredients

30ml Barbados

1 fresh lime wedge

Dash of CAPI spicy cola

Handful of ice into the glass, squeeze in lime, add Barbados and then a dash of cola to taste. Option — replace the ice with a frozen ball of cola cordial and lime juice. Then serve Barbados and lime over ball and allow the cola to slowly infuse into the rum.



Rum Old Fashioned

Possibly even better than the classic.

Skill level

Showing Off

Glass

Old Fashioned Glass

Ingredients

60ml Barbados

1 sugar cube

3 dashes of bitters

5ml water

Orange peel

Place sugar cube in glass, drop bitters and water over cube and then crush with muddler, pour in Barbados and stir until sugar has dissolved. Add one very large ice cube and stir just a little longer before topping with orange peel.



NAVY

Drinking Guide

Navy, Pear & Cucumber

A bit like avocado and bacon, it shouldn't work, but gezz it bloody well does.

Skill level

Easy

Glass

Tall Glass

Ingredients

30ml Navy
150ml Strangelove – Cloudy Pear
1 Large cucumber slice

Handful of ice into tall glass, slide the cucumber down between the ice and the side of glass, pour in the Navy and top up with Cloudy pear. Add straw for effect and ease of drinking.



Jimmy's Sailing Punch

Something a little more... fruity.

Skill level

Have Skills

Glass

Old Fashioned Glass

Ingredients

30ml Navy
30ml Orange Juice
30ml Lime juice
15ml Sugar Syrup
45ml Cranberry
A dash of Fee Brothers
"Old Fashioned" bitters

¾ fill glass with ice, pour the first four ingredients in and stir gently. Using your best concentrating bartender face, pour Cranberry juice down the inside of the glass. Dash of bitters on top and garnish with ½ Orange wheel.



Hemingway Daiquiri

As the man himself requested... more rum, less sugar.

Skill level

Showing off

Glass

Coupé Glass

Ingredients

45ml Navy
30ml pink grapefruit
15ml Maraschino liqueur
30ml lime juice

Shake all ingredients with lots of ice, fine strain into a coupé glass and add a lime wheel garnish! It's dry and its strong...
It's Jimmy's go to.

