

## 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 drink 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 parts CAPI soda

Place sugar syrup, mint and lime into a tall glass and muddle. Add JimmyRum Silver then slowly stir in crushed ice. Add good soda with a final stir and mint sprig garnish to finish... 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 and then fine strain into the martini glass, garnish with 3 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.



#### Red Rum

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

**Skill level**

Have Skills

**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!



#### Rum Negroni

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

**Skill level**

Showing Off

**Glass**

Old Fashioned Glass

**Ingredients**

30ml Oaked  
30ml Campari  
30ml Dolin Rouge

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



## BARBADOS

### Drinking Guide

#### Neat

Keeping it simple, and as it was blended, to 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 standard ice with frozen ball of cola cordial and lime juice, then serve Barbados and lime over ball and allow the cola to slowly defuse 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 juice  
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 side 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**

Coupe Glass

**Ingredients**

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

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



## PINOT

### Drinking Guide

#### Pinot Spritz

Perfect for a spring picnic.

**Skill level**

Easy

**Glass**

Wine Glass

**Ingredients**

45ml Pinot  
15ml Aperol  
90ml Prosecco  
30ml Strangelove  
Salted Grapefruit mixer

Add all ingredients to wine glass with lots of ice and stir. Garnish with a slice of blood orange.



#### Pinot Mojito

Our special take on the classic.

**Skill level**

Have Skills

**Glass**

Tall Glass

**Ingredients**

30ml Pinot  
15ml sugar syrup  
5 mint leaves  
1 lime wedge (cut into smaller pieces)

Muddle all the ingredients in a tall glass, fill with crushed ice and stir. Top with soda water, stir again and garnish with a mint sprig.



#### Pinot Sour

Utterly irresistible.

**Skill level**

Showing off

**Glass**

Old Fashioned Glass

**Ingredients**

60ml Pinot  
30ml lime juice  
1 egg white  
20ml sugar syrup  
1 dash of Angostura bitters

Dry shake all ingredients in a cocktail shaker (without ice) then add ice and shake again. Strain over fresh ice into short glass and garnish with a lemon wheel and rosemary sprig.



## SPICED

### Drinking Guide

#### Spiced & Cola

**Needs no introduction;  
done just the way we like it.**

**Skill level**

Easy

**Glass**

Old Fashioned Glass

**Ingredients**

30ml Spiced  
60ml Cola (we recommend  
Long Rays Dark Soda)

Keeping it refreshing and simple, pour Spiced over a glass full of ice and then add Dark Soda to taste, enjoy! Or even simpler, savour it's smooth and balanced nature as a neat drink or on its own over ice.



#### Manhattan

**Our Special take on the  
New York classic.**

**Skill level**

Have Skills

**Glass**

Martini Glass

**Ingredients**

60ml Spiced  
30ml Dolin Rouge  
2 dashes of Angostura bitters

Chill a coupe or martini glass. Stir all ingredients in a mixing glass. Discard ice and strain cocktail into the chilled glass. Garnish with a maraschino cherry on a stick.



#### Mai Tai

**Bringing in a little Tiki to Dromana  
(but without the Tiki Glass).**

**Skill level**

Showing off

**Glass**

Old Fashioned Glass

**Ingredients**

30ml Silver  
30ml Spiced  
15ml Cointreau  
20ml lime juice  
5ml coconut syrup

Gently shake all ingredients except Spiced. Fill an old fashioned glass with crushed ice and strain cocktail over ice. Layer the Spiced on top. Garnish with a ½ pink grapefruit wheel and a fresh mint sprig.

