

THE ENLIGHTENED ULTRA-PREMIUM DARK RUM.



SUMMER 2012 COCKTAILS



PYRAT SANGRIA

8 oz. Pyrat XO Reserve
8 oz. Patrón Citrónge
12 oz. freshly squeezed orange and lemon juice
6 oz. simple syrup
2 cinnamon sticks
2 bottles of Spanish red wine (Rioja), 750 ml each
Lemon-lime soda
Sliced apples, strawberries, lemons, and oranges

Place ingredients (excluding lemon-lime soda) into a large glass container, cover, and refrigerate overnight. Pour into ice-filled pitcher, 2/3 full. Add fresh sliced fruit and top with lemon-lime soda. Stir gently to mix. Serve in ice-filled wine glasses. Serves 6.



PYRAT SUMMER TEA

1 oz. Pyrat XO Reserve
½ oz. Patrón Citrónge
2 oz. sweet and sour mix
1 lemon squeeze, then discard
Cola

Combine ingredients (except cola) in a shaker with ice. Shake vigorously. Strain into a highball glass with ice. Top with cola.



PYRAT PIÑA COLADA

2½ oz. Pyrat XO Reserve
2 oz. cream of coconut
2 oz. pineapple juice
Ice
Sweetened coconut flakes
Pineapple wedge for garnish

Blend Pyrat XO Reserve, cream of coconut, pineapple juice, and ice. Serve in a margarita glass rimmed with sweetened coconut flakes. Garnish with pineapple wedge.