

WORTHY PARK

EST. 1670

WORTHY PARK 109 SIGNATURE COCKTAILS



ABV: 55% • 750 mL



KINGSTON NEGRONI

1 oz. Worthy Park 109 Dark Rum
1 oz. Giffard Aperitif
1 oz. Sweet Vermouth

Method: Stir ingredients together in a rocks glass with ice.
Garnish: Orange peel



DARK DAIQUIRI

1.5 oz Worthy Park 109 Dark Rum
.75 oz. Fresh lime juice
.75 oz. Simple syrup

Method: Combine all ingredients in a shaker with ice. Shake vigorously. Strain into a coupe.
Garnish: Lime wheel



MAI TAI

.75 oz. Worthy Park 109 Dark Rum
.75 oz. White Rum
.5 oz. Giffard Triple Sec
.5 oz. Giffard Orgeat
.75 oz. Fresh lime juice

Method: Combine all ingredients in a shaker with ice. Shake vigorously. Strain into a rocks glass over fresh ice.
Garnish: Flower and mint



PARK AND STORMY

1.5 oz Worthy Park 109 Dark Rum
.5 oz. Fresh lime juice
.25 oz. Simple syrup
Ginger Beer

Method: Combine all ingredients except ginger beer in a shaker with ice. Shake vigorously. Strain into a highball glass filled with ice, and top with ginger beer.
Garnish: Candied ginger and lime wheel