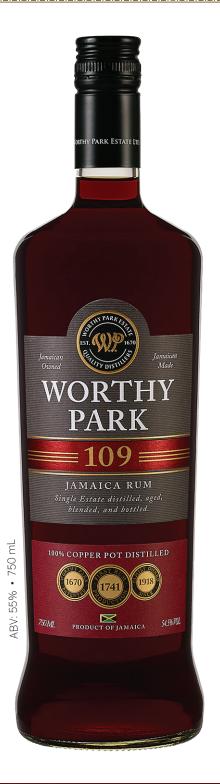
WORTHY PARK

WORTHY PARK 109 SIGNATURE COCKTAILS





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

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