

SAINT LUCIA DISTILLERS



CHAIRMAN'S RESERVE

Finest Saint Lucia
RUM

CHAIRMAN'S OLD FASHIONED

INGREDIENTS:

2 oz. Chairman's Reserve Rum
(choose *Forgotten Cask* for a special occasion)
1 teaspoon of sugar in the raw
3 dashes of Angostura bitters
Large orange zest



METHOD:

Muddle the sugar and bitters in an old-fashioned glass.
Add large piece(s) of ice and add Chairman's Reserve Rum.
Stir gently and finish with a twist of a large orange zest.

CHAIRMAN'S ROSEAU SPRITZ

INGREDIENTS:

2 oz. Chairman's Reserve Rum
4 oz. grapefruit soda



METHOD:

Pour Chairman's Reserve Rum into a tall glass full of ice.
Top off with grapefruit soda and finish with a squeeze of
a large grapefruit wedge. Cheers!

CHAIRMAN'S MAI TAI

INGREDIENTS:

1 oz. Chairman's Reserve Rum
1 oz. Rhum Agricole Aged
½ oz. Créole Shrub
1 oz. fresh lime juice
½ oz. Orgeat
½ oz. sugarcane syrup



METHOD:

In a mixing glass, pour Chairman's Reserve Rum, aged Rhum
Agricole, Créole Shrub, fresh lime juice, orgeat, sugarcane syrup
over 2 cups of fresh crushed ice. Shake and pour unstrained into a
double old-fashioned glass. Sink your spent lime shell in the drink,
and garnish with a mint sprig.

CHAIRMAN'S CABLE CAR

INGREDIENTS:

2 oz. Chairman's Reserve Spiced Rum
1 oz. Créole Shrub
¾ oz. fresh lemon juice



METHOD:

Into a cocktail shaker with ice, pour Chairman's Reserve Spiced
Rum, Créole Shrub, and fresh lemon juice. Shake hard and strain
into a sugar rimmed cocktail coupe. Garnish with an orange spiral.

CHAIRMAN'S ST. LUCIAN SWIZZLE

INGREDIENTS:

2 oz. Chairman's Reserve Rum
¾ oz. falernum
1 oz. fresh lime juice
2 dashes of Angostura bitters
Mint sprig garnish



METHOD:

In a large Collins glass, build Chairman's Reserve Rum, falernum, fresh
lime juice, and top off the glass with crushed ice. Swizzle hard for 10
seconds. Add more crushed ice and 2 dashes of bitters. Garnish with a
mint sprig.

CHAIRMAN'S ST. LUCIAN NEGRONI

INGREDIENTS:

1 oz. Chairman's Reserve Spiced Rum
1 oz. Campari
½ oz. ginger liqueur
½ oz. sweet vermouth
Orange zest



METHOD:

In a mixing glass, add Chairman's Reserve Spiced Rum, Campari®, ginger
liqueur & sweet vermouth. Add a few pieces of ice and stir. Strain into
empty chilled old fashioned glass. Add fresh large piece of ice and garnish
with candied ginger, and/or orange peel.

CHAIRMAN'S AIR MAIL

INGREDIENTS:

1 oz. Chairman's Reserve Rum
½ oz. fresh lime juice
½ oz. honey syrup
1 oz. chilled Prosecco



METHOD:

Pour Chairman's Reserve Rum, fresh lime juice, and honey syrup into a
cocktail shaker full of ice. Shake and strain into a chilled coupe glass. Top
off with chilled Prosecco.

CHAIRMAN'S MARIGOT SLING

INGREDIENTS:

2 oz. Chairman's Reserve Rum
½ oz. falernum
1 oz. pineapple juice
½ oz. Cherry Herring
¼ oz. allspice dram
½ oz. lime juice
2 dashes Angostura bitters
top with seltzer water



METHOD:

In a cocktail shaker with ice, pour Chairman's Reserve Rum, falernum,
pineapple juice, Cherry Herring, allspice dram and ½ oz. lime juice. Shake
hard and strain into a Collins glass full ice. Add 2 dashes of bitters and top
with a splash of seltzer water. Add lime zest as a garnish.