

# BEYOND DISTILLING

## COCONUT RUM

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*Aromas of fresh coconut leap out of the glass along with banana, mango, and madagascar vanilla, and a slight peppery spice. The palate is pleasantly smooth and creamy with flavors of warm caramel.*

**Category:** Flavored Rum

**Area of Production:** North Charleston, South Carolina

**Ingredients:** Neutral grain spirit distilled from 100% sugar cane, natural coconut flavor

**Alcohol Content:** 40% abv

**Filtration:** non-chill filtered

*p.s. scroll for cocktail recipes...*

# COCKTAILS

## PAINKILLER



### Ingredients:

- 2 oz Beyond Distilling Coconut Rum
- 4 oz fresh pineapple juice
- 1 oz freshly squeezed orange juice
- 1 oz cream of coconut

### Preparation:

Shake all ingredients and strain into a glass over crushed ice. Garnish with freshly grated nutmeg, pineapple, and orange

## ZOMBIE

### Ingredients:

- 1/2 oz Beyond Distilling Coconut Rum
- 1 oz Mr. Three & Bros. Ginger Falernum
- 1/2 oz cinnamon syrup
- 1 oz white grapefruit juice
- 2/3 oz freshly squeezed lime juice

### Preparation:

Shake all ingredients and pour into a tall glass. Top with pebble ice



## COCONUT CUCUMBER COOLER



### Ingredients:

- 1 1/2 oz Beyond Distilling Coconut Rum
- 3/4 oz freshly squeezed lime juice
- 1/2 oz ginger simple syrup
- cucumber slices

### Preparation:

Muddle cucumber slices with lime juice, then add ginger syrup, coconut rum, and ice. Shake to chill. Strain into a Collins glass and garnish with cucumber slices, lemon, and basil