

ROCK CREEK
— DISTILLERY —

HOLIDAY COCKTAILS



COCONUT RUM COCONUT AIRWAYS

1.5 oz Dead Parrot Coconut Rum
1 oz Gin
0.75 oz Lemon Juice
0.5 oz Creme De Violette
0.5 oz Simple Syrup

DIRECTIONS

Combine all ingredients and shake with ice. Pour neat into a coupe glass.



SILVER RUM HOT BUTTERED RUM

1.5 oz Dead Parrot Silver Rum
2 tsp. Unsalted Butter, melted
2 tsp. Powdered Sugar
1 tbsp. Brown Sugar
1 cup Whole Milk, heated
Ground Cinnamon
Ground Nutmeg

DIRECTIONS

In a coffee mug, stir melted butter, brown sugar, and powdered sugar together. Add Dead Parrot Silver Rum, hot milk, cinnamon, and nutmeg. Stir well and garnish with a cinnamon stick.



VANILLA BEAN RUM BLACKBIRD

0.75 oz Dead Parrot Vanilla Bean Rum
0.75 oz Coffee Liqueur
0.75 oz Aperol
1.5 oz Pineapple Juice
0.75 oz Lime Juice
0.5 oz Simple Syrup

DIRECTIONS

Combine all ingredients and shake with ice. Pour into a glass over ice.

PINEAPPLE RUM LOST IN PARADISE

1.5 oz Dead Parrot Pineapple Rum
1 oz Triple Sec
3 oz Orange Juice
1 oz Pineapple Juice
1 oz Blue Curaçao

DIRECTIONS

Combine and shake ingredients except for blue curaçao. Pour over ice and finish by pouring over blue curaçao.



SCHULTZ VODKA JACK FROST

0.5 cup Schultz Vodka
0.5 cup Blue Curacao
0.5 cup Cream of Coconut
1 cup Pineapple Juice
6 cups ice
Flaked Coconut
Honey

DIRECTIONS

Pour honey and coconut flakes onto separate plates. Dip the rim of the glass into the honey, then into the coconut flakes. In a blender, combine the rest of the ingredients and blend until desired consistency. Pour into four glasses.