

# DEAD PARROT RUM

## OZZY'S ZEST SILVER

2 OZ DEAD PARROT SILVER RUM  
0.75 OZ FRESH LIME JUICE  
0.75 OZ SIMPLE SYRUP  
GARNISH WITH A LIME WHEEL

COMBINE ALL INGREDIENTS IN A SHAKER WITH ICE AND SHAKE UNTIL TIN IS FROSTED. STRAIN INTO A CHILLED COUPE GLASS.



## CABANA MULE COCONUT

2 OZ DEAD PARROT COCONUT RUM  
0.5 OZ CREAM OF COCONUT  
2 OZ GINGER BEER  
0.5 OZ LIME JUICE  
GARNISH WITH MINT

COMBINE COCONUT RUM, CREAM OF COCONUT, AND LIME JUICE IN A SHAKER WITH ICE; SHAKE WELL. POUR INTO A COPPER MUG AND TOP WITH GINGER BEER.



## SPICY PARROT PINEAPPLE

2 OZ DEAD PARROT PINEAPPLE RUM  
0.5 OZ PINEAPPLE JUICE  
0.25 OZ SIMPLE SYRUP  
0.75 OZ TRIPLE SEC  
0.5 OZ LIME JUICE  
2 PINEAPPLE WEDGE  
2-3 JALAPENO ROUNDS  
TAJIN SEASONING

RUB A LIME WEDGE ON THE RIM OF GLASS AND DIP INTO TAJIN SEASONING. MUDDLE JALAPENO ROUNDS AND A PINEAPPLE WEDGE WITH TRIPLE SEC IN A SHAKER. ADD IN RUM, PINEAPPLE JUICE, LIME JUICE AND SIMPLE SYRUP TO SHAKER; SHAKE WELL AND STRAIN INTO GLASS OVER ICE. GARNISH WITH A PINEAPPLE LEAF AND JALAPENO ROUND.

## UNLEASHED VANILLA BEAN

1 OZ DEAD PARROT VANILLA BEAN RUM  
1 OZ PEAR JUICE  
1 TSP SIMPLE SYRUP  
1 TSP LIME JUICE  
GARNISH WITH A MINT SPRIG  
AND A SPRINKLE OF NUTMEG

SHAKE ALL INGREDIENTS AND STRAIN INTO A COUPE GLASS.

\*USE LOOZA PEAR NECTAR FOR A SWEETER TASTE



UNLEASH YOUR INNER OZZY  
WHERE RUM TAKES FUN TO A NEW PARROT-DISE