# 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

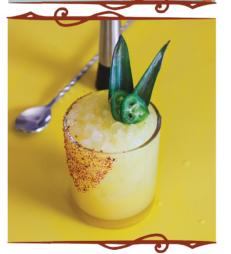
COMBINE ALL INGREDIENTS IN A SHAKER WITH ICE AND SHAKE UNTIL TIN IS FROSTED. STRAIN INTO A CHILLED COUPE GLASS.



### CABANA MULE

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

I OZ DEAD PARROT VANILLA BEAN RUM
I OZ PEAR JUICE
I TSP SIMPLE SYRUP
I 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

