

The Scarlet Ibis Trinidad Rum

Named after the national bird of Trinidad, this is a blend of three- to five-year aged Trinidad rums, with classic flavors of toffee, tobacco and dark honey on a firm, dry backbone.

- ❖ Ethereal and balanced enough to sip neat, but has power to perform well in a cocktail
- ❖ No excess dilution or added sugar
- ❖ Try in a Corn 'n Oil, Mai Tai or Palmetto



Mai Tai

Shake over ice:

1 oz Scarlet Ibis Rum
1 oz Smith & Cross Rum
0.5 oz orange curaçao
0.75 oz orgeat syrup
0.75 oz lime juice

Strain over ice and garnish with a mint sprig

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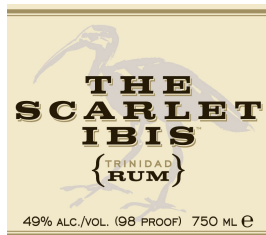
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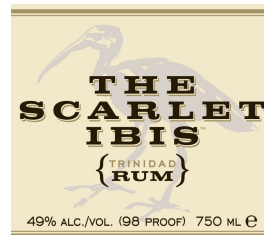
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