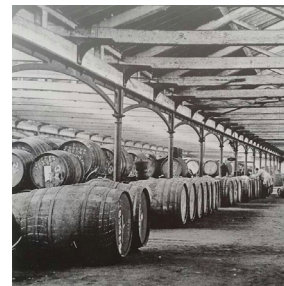


Smith & Cross Traditional Jamaica Rum

JAMAICA



Smith & Cross Jamaica Rum contains only Wedderburn and Plummer pot still distillates, famous for their notes of caramelized banana, exotic fruits and spice and earthy finish. This is old-school rum, without the now-common influence of other wines and spirits, chill filtration, excess dilution, or added sugar. The complexity and flavor depth of this Navy Strength (57%) rum makes it a cornerstone of classic rum drinks, and the best Jamaican rum for providing the richness that punches and Tiki drinks require. The mark of Smith & Cross traces its lineage to 1788 as one of England's most prominent handlers of Jamaica Rum.



JAMAICA

RUM

Jamaica

57% Alc/Vol

750 ml | 5021692500949

12 x 750 | 5021692500956

Highlights:

- ☞ Funky, Navy-strength pot-still rum from Jamaica
- ☞ Notes of caramelized banana, exotic fruits & spice; earthy finish
- ☞ Complexity and flavor make this a cornerstone of classic rum drinks
- ☞ Use in tiki drinks, the Daiquiri, Mai Tai or Kingston Negroni
- ☞ Smith & Cross traces its lineage to a historic English rum trader



In addition to using Smith & Cross in tiki drinks, one can showcase its high esters in a classic Daiquiri or Mai Tai. Do not confine its ability to rum classics. The modern Kingston Negroni is a cocktail beloved by many bartenders. The rum's baking spices mingle with the sweet red vermouth while the caramel note is balanced by the gentian-forward red bitter. In a similar vein, stir Cocchi Vermouth di Torino with Smith & Cross, a little maraschino and orange bitters for a Martinez with a reggae beat.

The mark of Smith & Cross traces its lineage to one of England's oldest producers of sugar and spirits. Its history dates back to 1788 with a sugar refinery located at No. 203 Thames Street by the London Docks. Over time, the firm and its partners became prominent handlers of Jamaica rum, with extensive cellars along the river Thames. Smith & Cross today stands as successors in trade to Smith & Tyers and White Cross, both having previously operated side by side for generations in the house of what is today Hayman Distillers.



Mai Tai

Mai Tai

Shake with ice:

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

Double-strain into a double
rocks glass filled with ice.
Garnish with mint sprig.

Caribbean Milk Punch

Shake with ice:

1 oz Smith & Cross
Traditional Jamaica Rum
0.5 oz bourbon
1 oz vanilla syrup
1 oz heavy cream

Pour into a goblet.
Garnish with grated nutmeg.

Jamaica Daiquiri

Shake with ice:

1.5 oz Smith & Cross
Traditional Jamaica Rum
0.75 oz lime juice
0.75 oz simple syrup
2 dash Angostura Bitters

Double-strain into a coupe.
Garnish with lime wheel.

Palmetto No. 1

Stir with ice:

1.5 oz Smith & Cross
Traditional Jamaica Rum
1.5 oz Cocchi Vermouth
di Torino
2 dash orange bitters

Strain into a coupe.
Garnish with orange peel.