SIGNATURE COCKTAIL RECIPE CARDS- PAINKILLER

Print on white card stock and trim using crop marks. Make drinks and Enjoy! Drink responsibly, these are for adults 21 and over.



ingredients

- 1/4 medium orange, cut into 2 wedges
- I ounce cream of coconut
- 2 ounces fresh pineapple juice
- 2 ounces Pusser's Rum

- Crushed ice
- Whole nutmeg, for garnish
- Pineapple stick, for garnish

instructions

Muddle orange wedges in a shaker until broken up. Add cream of coconut, pineapple juice, and rum. Dry shake (without ice) and pour into a double Old Fashioned glass over crushed ice. Grate a generous amount of nutmeg over top and garnish with a pineapple stick.



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SIGNATURE COCKTAIL RECIPE CARDS- THE SNEAKY TIKI

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-THE-SNEAKY TIKI

ingredients

- Ĭ oz Fresh lemon juice
- 1 1/2 oz Unsweetened pineapple juice
- 1/3 oz orange curacao

- 1/4 oz Grenadine
- I oz Light Puerto Rican rum
- l oz Dark Jamaican rum



instructions

Blend with 8 ounces crushed ice. Serve in a tiki mug or chimney glass.

-THE-SNEAKY TIKI

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- 1/3 oz orange curacao

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- I oz Light Puerto Rican rum
- I oz Dark Jamaican rum



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SIGNATURE COCKTAIL RECIPE CARDS- WHITE SAND SANGRIA

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WHITE SAND SANGRIA

ingredients

- I bottle white wine (pinot grigio)
- 1/3 cup peach schnapps
- 1/4 cup sugar

- 3/4 cup mango chunks
- 3/4 cup pineapple chunks
- 1/3 cup pineapple juice

instructions

Combine first three ingredients in a large pitcher and stir until sugar dissolves. Add the remaining ingredients, stir, and refrigerate until chilled.

NOTE: Sangria gets better 8 to 24 hours later. If you have time, make this a day ahead of time. Use whatever frozen (or fresh) fruit you have on hand; berries, oranges, nectarines, peaches, etc. Use whatever wine and liquor you have such as Midori, Hyptoniq, Gran Marnier, etc.



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