

THE JOYS OF *Rum*

RECIPES FROM ST. KITTS

Shake & Stir



St. Kitts

On the quest for St. Kitts' hidden gems, it pays to know the lay of the land. Let these recipes be a roadmap to some of the island's best experiences. Delight your spirit in a local tradition—drinking rum, joyfully—as trusted and treasured as sugar cane.

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Island CLASSICS

You'll find these all around St. Kitts and Nevis. To spot them, keep an eye out for colorful cocktail glasses and bright, fruity garnishes. Listen for the laughter of friends. Odds are, these crowd-pleasers aren't too far away.

THE KIM COLLINS

50 ml Belmont Estate Gold Rum (St. Kitts Dark Rum)

50 ml Sweet Apple Juice

10 ml Lemon Juice

20 ml Sugar Syrup

Soda water to top

GLASSWARE

Highball, Collins, or Tall glass

METHOD

Place all ingredients (except the soda water) in a shaker with ice and shake until cold. Strain into a tall glass with fresh ice. Top with soda water. Garnish with a slice of apple. Serve with a straw.

Refreshing





BASSETERRE BREEZE *(Non-alcoholic)*

100 ml Guanabana Juice

100 ml Pineapple Juice

15 ml Grenadine Syrup



GLASSWARE

Hurricane or Colada glass

METHOD

Mix in a shaker with ice until cold. Pour into glass and add fresh ice. Garnish with a slice of pineapple. Serve with a straw.

TING WITH A STING *(Burrell-style)*

50 ml Cane Spirit Ritchmont

(St. Kitts White Rum)

50 ml Grapefruit Juice

10 ml Lime Juice

10 ml Grenadine Syrup

Ting Grapefruit Soda to top

GLASSWARE

Highball, Collins, or Tall glass

METHOD

Add rum, lime, grapefruit juice, and ice in a tall glass. Top with Ting Grapefruit Soda. Drizzle grenadine so it sinks to the bottom of the cocktail. Garnish with a twist of grapefruit peel. Serve with a straw.

*Sweet
Expectations*



ESPRESSO RUMTINI

50 ml Brinley Gold Coffee Rum (St. Kitts Coffee Rum)

25 ml Espresso Coffee

2 spoons of Soft Brown Sugar

GLASSWARE

Champagne Coupe glass

METHOD

Mix in a shaker with ice until cold. Serve in a champagne coupe or martini glass. Garnish with 3 coffee beans.



Mix one up

GOLDEN SAND

50 ml Belmont Estate Gold Rum
(St. Kitts Dark Rum)

25 ml Fresh Lime Juice

10 ml Lychee Puree

35 ml Lychee Juice



GLASSWARE

Cocktail or Champagne Coupe glass

METHOD

Mix in a shaker with ice until cold. Strain and serve in a glass. Garnish with a lime wedge.

KITTITIAN KOLADA

50 ml Brinley Gold Vanilla Rum (St. Kitts Vanilla Rum)

25 ml Fresh Pineapple Juice

25 ml Semi-Skimmed Milk

10 ml Cream of Coconut Puree (Coco Re'al)

GLASSWARE

Cocktail or Champagne Coupe glass

METHOD

Mix in a shaker with ice until cold. Strain and serve in glass with a dusting of nutmeg. For a non-alcoholic version, skip the rum and double the pineapple juice and milk.



PASSION COOLER

25 ml Brinley Gold Lime Rum (St. Kitts Lime Rum)

25 ml Cane Spirit Ritchmont (St. Kitts White Rum)

15 ml Passion Re'al Puree

10 ml Fresh Lime Juice

6 Mint Leaves

Ginger Beer

GLASSWARE

Highball or Tall glass

METHOD

Combine rum, passion juice puree, fresh lime juice, and mint leaves in a glass. Lightly stir. Add ice and top up with ginger beer. Garnish with a bouquet of fresh mint.

*Can I try
Yours?*



Savor every sip

CHOCOLATE RUM FASHIONED

60 ml Brinley Gold Shipwreck Spiced (St. Kitts Spiced Rum)

1 tsp Brown Sugar

3 Dashes Chocolate Bitter

GLASSWARE

Rocks glass

METHOD

Pour sugar into a mixing glass and add 3 dashes of chocolate bitters. Add rum and stir to dissolve the sugar. Once the sugar has dissolved, add ice and stir until cold. Pour over a large fresh ice cube within a chocolate rimmed rocks glass. Garnish with an orange peel twist.



SORREL SURPRISE

50 ml Hibiscus Coconut Rum
(St. Kitts Coconut Rum)

75 ml Guava Juice

15 ml Cream of Coconut Puree

15 ml Lime Juice

15 ml Sorrel Syrup

GLASSWARE

Highball, Collins, or Tall glass

METHOD

Flash blend all ingredients (except the sorrel syrup) for 3 seconds. Add the syrup to a hurricane glass. Add ice. Then top up with the blended cocktail. Garnish with a slice of pineapple. For a non-alcoholic version, use 100ml of Guava Juice, 25ml of Cream of Coconut Puree, and skip the rum.



HIBISCUS SPICED DAIQUIRI

50 ml Hibiscus Spiced Rum (St. Kitts Spiced Rum)

25 ml Fresh Lime Juice

15 ml Sugar Syrup

GLASSWARE

Single Rocks or Old Fashioned glass



METHOD

Mix in a shaker with ice until cold. Strain into glass over a large ice cube. Garnish with a lime wheel plus a few leaves of dried hibiscus.



BRINLEY SOUR

50 ml Brinley Gold Shipwreck Spiced Rum
(St. Kitts Spiced Rum)

25 ml Lemon Juice

15 ml Sugar Syrup

10 ml Egg White

Dusting of Nutmeg

*Bright &
Beautiful*

GLASSWARE

Rounded Rocks or Lowball glass

METHOD

Mix in a shaker with ice until cold. Double strain into a glass and garnish with a dusting of nutmeg, for aroma.





LITTLE MANGO BIRD

35 ml Brinley Gold Mango Rum (St. Kitts Mango Rum)

35 ml Pineapple Juice

10 ml Campari

10 ml Lime Juice

10 ml Sugar Syrup

GLASSWARE

Bird-shaped or Small Rocks glass

METHOD

Mix in a shaker with ice until cold. Strain and serve in a glass. Garnish with a fan of pineapple leaves.

PALMETTO POINT

30 ml Belmont Estate Gold (St. Kitts Dark Rum)

30 ml Sweet Vermouth

2 dashes of Angostura Bitters

GLASSWARE

Champagne Coupe glass

METHOD

Combine in a mixing glass with ice until cold. Pour into a chilled coupette and garnish with an orange peel.

Love this





BANANA BAY

50 ml Shipwreck Vanilla Rum (St. Kitts Vanilla Rum)

25 ml Coco Re'al

1/2 Banana

50 ml Double or Single Cream

GLASSWARE

Colada glass



METHOD

Flash blend all the ingredients for 3 seconds with crushed ice. Garnish with a slice of banana and a sprinkle of chocolate powder.



KOKO KOLADA

50 ml Belmont Estate Coconut Rum (St. Kitts Coconut Rum)

50 ml Pineapple Juice

A Sprinkle of Nutmeg

GLASSWARE

Martini glass

METHOD

Vigorously mix the rum and pineapple juice in a shaker until cold. Strain into a martini glass. Garnish with a sprinkle of nutmeg and a pineapple leaf. For a non-alcoholic version, use 75ml of pineapple juice, 25ml of Coco Re'al Cream of Coconut Puree, and skip the rum.

ST. KITTS DRY MARTINI

35 ml Cane Spirit Ritchmont (St. Kitts White Rum)

15 ml Gin

15 ml Dry Vermouth
Green Olive Garnish

METHOD

Stir in a mixing glass with ice until cold. Pour into a chilled martini glass and serve with 3 olives on a cocktail stick.

GLASSWARE

Martini glass

OLD ROAD *Rum*



On your way down the northside of the island, take a detour to Wingfield Estate, where you'll find Old Road Rum Company. Here, founder **Jack Widdowson** assures the rum is as rich and homegrown as it was in 1681. Follow any and all traces of authenticity to discover these proudly local spirits.

OLD ROAD FASHIONED

1 Orange peel
¼ Sugar Syrup
3 dash Angostura Bitters
1 dash Orange Bitters
 Muddle above ingredients
1 Spoonful of Cherry Juice
2oz Old Road Rum

GLASSWARE

Rocks glass

METHOD

Combine in a mixing glass and stir until cold. Serve in a glass over one large ice cube.



*Small-batch
Spirits*

OLD ROAD MAI TAI

2 oz Pineapple Juice
¼ Disaronno / Amaretto
¼ Sugar Syrup
3 dash Angostura
¼ Triple Sec / Cointreau
¼ Fresh Lime Juice
1 oz Old Road Rum

GLASSWARE

Hurricane or Highball glass

METHOD

Mix in a shaker until cold. Strain into glass, add ice and 1oz rum float, if desired.



HIBISCUS *Spirits*

Flowers are the best at keeping secrets. Approach the island's dark red Roselle Hibiscus calyx with genuine curiosity and uncover the vibrant essence behind Cockleshell Beach's naturally infused Hibiscus Spirits. Take a sip and join owner Roger Brisbane in unearthing the common sorrel's flavorful potential.

HIBISCUS COCONUT MOJITO

3 Lime Wedges
8 Fresh Mint Leaves
3 parts Hibiscus Coconut Rum
 Sprite to top
 Simple syrup to taste

GLASSWARE

Highball glass

METHOD

Muddle lime and mint with rum in glass. Add ice and top with Sprite.



*Honoring our
Culture*

HIBISCUS SPICED RUM PUNCH

2 parts Hibiscus Spiced Rum
2 parts Passionfruit or
 Pineapple Juice
 $\frac{1}{2}$ **part** Lime Juice
 Simple syrup to taste

GLASSWARE

Rocks glass

METHOD

Mix in a shaker with ice and shake until cold. Serve in glass, add ice and 1oz rum float, if desired. Sprinkle with ground cinnamon or nutmeg.

St. Kitts

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