

### 1. Mai Tai: A Timeless Tiki Classic

The Mai Tai is a staple on any tropical-inspired menu, offering a smooth yet bold balance of rum, citrus, and almond flavors. It's a must-have for customers seeking an authentic island-style cocktail.

How to Serve a Premium Blend® Mai Tai:

- 2 oz Rhumbero Superior
- 1 oz Rhumbero Spice
- ½ oz Amore Di Verano Almond
- ½ oz Triple Luna Snaps
- 1 oz fresh lime juice
- Shake with ice, strain over fresh ice, and garnish with a lime wheel, mint sprig and maraschino cherry. (Rocks or old fashioned glass)

### 2. Sex on the Beach: A Fruity, Refreshing Favorite

This vibrant, easy-drinking cocktail is a best-seller at many venues thanks to its smooth blend of peach, cranberry, and orange. Its bright color and balanced sweetness make it a great choice for spring drink menus.

How to Serve a Premium Blend® Sex on the Beach:

- 3 oz Premium Blend® Klir Red
- 2 oz Premium Blend® Amore Di Verano Peach
- 3 oz orange juice
- 1 oz cranberry juice
- Shake with ice, pour over fresh ice, and garnish with an orange slice and a cherry. (Highball glass)

### 3. Pineapple Rum Punch: A Crowd-Pleasing Tropical Blend

For bars and restaurants looking to offer a fun, sharable drink option, Pineapple Rum Punch delivers. Its tropical, citrus-forward profile is perfect for warm days and pairs well with light bites and seafood dishes.

How to Serve a Premium Blend® Pineapple Rum Punch:

- 3 oz Rhumbero Superior
- 1 oz Rhumbero Coconut
- 3 oz pineapple juice
- ½ oz fresh lime juice
- ½ oz grenadine
- Stir, serve over ice, and garnish with a pineapple wedge and cherry. (Highball or collins glass)