



BROAD BRANCH
DISTILLERY

756 N. TRADE STREET
WINSTON SALEM, NC

336.602.2824

BROADBRANCHDISTILLERY.COM

ASK FOR SUNGRAZER
BY NUMBER IN YOUR LOCAL ABC
NC-66-210

SUNGRAZER COCKTAILS



BROAD BRANCH DAIQUIRI

- 2 OZ SUNGRAZER RUM
- 1 OZ LIME JUICE
- .75 OZ DARK SIMPLE SYRUP*
- 1 DASH ANGOSTRUA BITTERS

ADD ALL INGREDIENTS TO AN ICE-FILLED SHAKER. SHAKE FOR UNTIL FROST FORMS.
DOUBLE STRAIN INTO A CHILLED COUPE GLASS. GARNISH WITH A LIME WEDGE.

*IN A SMALL POT ON MEDIUM HEAT MIX EQUAL PARTS DEMERARA OR TURBINADO SUGAR AND WATER. STIR UNTIL SUGAR IS COMPLETELY DISSOLVED, REMOVE FROM HEAT AND ALLOW TO COOL. BOTTLE AND REFRIGERATE FOR UP TO 2 WEEKS.

MOJITO

- 4-6 MINT LEAVES
- 2 OZ SUNGRAZER RUM
- .5 OZ SIMPLE SYRUP
- .75 OZ LIME JUICE
- CLUB SODA

LIGHTLY Muddle mint & simple syrup in a shaker tin. Add sungrazer rum, lime juice and ice to your shaker. Place lid on the shaker and shake for 5-10 seconds. Double strain into an ice-filled collins glass and top with club soda. Garnish with a mint sprig and lime wheel.

WHAT CAME FIRST?

- 2 OZ SUNGRAZER RUM
- 1 BARSPOON RICH SIMPLE SYRUP*
- 2 DASHES ANGSTURA BITTERS

ADD ALL INGREDIENTS TO AN ICE-FILLED MIXING GLASS AND STIR FOR 20-30 SECONDS. STRAIN OVER A LARGE CHUNK OF ICE IN A DOUBLE ROCKS GLASS. GARNISH WITH AN EXPRESSED ORANGE PEEL

*IN A SMALL POT ON MEDIUM HEAT MIX 2 PARTS DEMERARA OR TURBINADO SUGAR AND 1 PART WATER. STIR UNTIL SUGAR IS COMPLETELY DISSOLVED, REMOVE FROM HEAT AND ALLOW TO COOL. BOTTLE AND REFRIGERATE FOR UP TO 2 WEEKS.