



CARIBBEAN RUM

Taste the Spirit of the Caribbean

Captain Anderson's Rum Shandy

Captain Anderson's Rum Shandy is a classic beer combined with the zing of Caribbean spicy sweetness and the revitalizing kick of lime to create a winning combination in this classic beverage. The authentic taste of this light alcoholic beverage is a consumer favourite because its delightful and unique burst of flavours reconnects consumers with fun and memorable times with family and friends. Captain Anderson's Rum Shandy is made with a standard pour of Crooked Eye 3 Year-Old Spiced Rum, and mixed with lager beer and lemonade.

Main Alcohol:

3 Year-Old Crooked Eye Spiced Rum at 40% ABV.

Ingredients:

25ml 3 Year-Old Crooked Eye Spiced Rum,
125ml lager, 50ml lemonade

Garnish: 1 lime wedge.

Preparation:

Add the rum and the lemonade with a gentle stir, and add ice. Top up with beer, stir, and run a lime wedge around the rim of the glass, and garnish with a lime wedge to decorate.

Served:

In a chilled Beer glass.

Standard Garnish: Lime Wedge.

Drinkware: Standard 568ml Beer Glass.

