



CARIBBEAN RUM

Taste the Spirit of the Caribbean

Crooked 75

The Crooked 75 is our version of a French Classic with a Caribbean twist. The Crooked 75 is a refreshing and citrusy, sparkling champagne and rum cocktail that packs a punch. It's perfect for the holidays and other celebratory occasions. The Crooked 75 is the answer any time a bubbly cocktail is in order. Crooked 75's are made with a standard pour of 3 Year-Old Crooked Eye Spiced Cherry Rum and topped with Champagne, so it's a strong drink in a sparkling dress.

Main Alcohol:

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

Ingredients:

25ml 3 Year-Old Crooked Eye Spiced Rum,
25ml simple sugar syrup,
25ml lemon juice, 100ml Champagne.

Garnish: Orange or lemon peel twist.

Preparation:

Add the rum, sugar syrup and lemon juice, and add ice. Shake it up for a good 20-30 seconds, and fine strain it into a chilled champagne glass. Top up with champagne, stir and garnish with an orange or lemon peel twist.

Served:

In a chilled Champagne Flute.

Standard Garnish: Long ribbon of orange or lemon peel twist.

Drinkware: Champagne Flute.

