

ORIGINAL MAI TAI



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Diplomatico Reserva
Exclusiva Rum, Smith &
Cross Rum, Pierre
Ferrand Dry Curacao,
Local Falernum, Lime
**contains Macadamia
Nut

Recipe:

Diplo. Rum	1.5oz
Smith & Cross	.5 oz
Dry Curacao	.5oz
Falernum	.75oz
Lime Juice	.75 oz

Assembly: Fill bucket glass with crushed ice. Add all ingredients. Shake & then pour back into bucket glass. Garnish with mint sprig.

Local Falernum: We use Sugar Cane Dane's falernum. It is a non-alcoholic falernum. Falernum is a Caribbean based syrup, known for use in tropical drinks. It contains flavors of ginger, lime, cloves, allspice, and almond. Sugar Cane Dane's uses macadamia nut instead of almond.

What is the first Mai Tai recipe? Merriman's "Original Mai Tai" is our take on the original Trader Vic's recipe made in 1944. It contained aged Jamaican rum, orange curacao, simple syrup and orgeat. It was shaken & served over shaved ice.