



# PARCE RUM

- 3 YEAR -  
CRAFT COCKTAIL RECIPES



## THE AIRMAIL

- 1 1/2 oz Parce 3 Year Rum
- 3/4 oz fresh lime juice
- 1 oz honey syrup
- 1 oz prosecco

Shake rum, lime juice and honey syrup. Strain into a glass and top with prosecco.



## THE STONE & SKY

- 1 1/2 oz Parce 3 Year Rum
- 1/2 oz cherry liqueur
- 1/2 oz Velvet Falernum
- 1/2 oz pineapple sour
- Decanter Bitters

Shake all ingredients. Pour over crushed ice. Garnish with pineapple.

## AN AMERICAN IN MEDELLIN

- 1 1/2 oz Parce 3 Year Rum
- 1/2 oz pomegranate juice
- 1/2 oz ginger syrup
- 1/2 oz orange liqueur
- 1/2 oz fresh lime juice

Shake all ingredients. Pour into a glass over ice.



## THE PALMETTO

- 1 1/4 oz Parce 3 Year Rum
- 1 1/4 oz Sweet Vermouth
- 2 dashes orange bitters

Add all ingredients to a glass and stir gently.



## STRAWBERRY BASIL MOJITO

- 1 1/2 oz Parce 3 Year Rum
- 1/2 oz simple syrup
- 6 mint leaves
- 3 basil leaves
- 1 strawberry, sliced
- 2 oz soda water, to fill

Muddle mint, basil, strawberry and simple syrup in glass. Add Parce and ice. Add soda water and swizzle gently.



## PARCE COBBLER

- 2 oz Parce 3 Year Rum
- 1 oz Oloroso Sherry
- 1/2 oz simple syrup
- 2 raspberries
- 1 orange slice

Muddle fruit and simple syrup. Shake remaining ingredients and pour into glass filled with ice. Garnish with orange.



## CLASSIC DAIQUIRI

- 1 1/2 oz Parce 3 Year Rum
- 1 oz simple syrup
- 1/2 oz fresh lime juice

Shake all ingredients with ice. Strain into a glass and garnish with lime.