



COCKTAIL RECIPES



R A N G O O N G I M L E T

Ingredients:

2oz Dangerous Summer Vodka
1oz Fresh Lime Juice
2oz Juniper Simple Syrup
2 Dashes Angostura Bitters

Juniper Simple Syrup

40oz Sugar
40oz Water
1.5 Oz Spice Juniper

Instructions:

Make the Juniper Simple Syrup
Combine sugar, water, and spice juniper in a
saucepan.
Bring to a boil, then reduce heat and simmer until
sugar dissolves.
Let steep for 20–30 minutes off heat.
Strain out the juniper, let it cool, and store chilled.
Fill a shaker with ice.
Add vodka, lime juice, juniper syrup, and bitters.
Shake well for 15 seconds until chilled.
Serve
Strain into a chilled coupe or serve over ice in a
rocks glass.
Garnish with a lime wheel or cocktail cherries.



Z O M B I E

Ingredients:

2 oz Dangerous Summer Silver Rum
0.75 oz Vermouth Red Sweet
1.5 oz Orange Juice - No Pulp
1 oz Passion Fruit Juice Unsweetened
0.75 oz Fresh Lime Juice
0.75 oz Simple Syrup
0.75 oz Grenadine
1 Spritz Pernod

Instructions:

Chill your glass
Place your glass in the freezer or fill it with ice
water while you prep the cocktail.
Build the cocktail
Fill the shaker with ice and shake vigorously for
15–20 seconds.
Strain & serve
Fine strain the cocktail into a chilled coupe or
large cocktail glass.
Spritz with Pernod
Add an orange twist, edible flower, or a mint sprig
for tropical flair.



PAIN KILLER

Ingredients:

2 oz Dangerous Summer Silver Rum
1 oz FRESH Pineapple Juice
1 oz Orange Juice - No Pulp
1 oz coconut Cream
Nutmeg

Instructions:

Add rum, pineapple juice, orange juice, and coconut cream into a shaker with ice.
Shake well until chilled and creamy.
Strain into a chilled glass (a hurricane or tiki glass works great).
Garnish with a sprinkle of fresh nutmeg on top.
Optional: Add a pineapple wedge or cherry for flair.
Tip: For a frozen version, blend all ingredients with ice instead of shaking.



M A I T A I

Ingredients:

1 oz Dangerous Summer Silver Rum
1 oz Dangerous Summer Dark Spiced Rum
1 oz Fresh Lime Juice
1 oz Orgeat Syrup
0.5 oz Triple Sec
2 Dash Angostura Bitters
Mint

Orgeat Syrup

30 oz Sugar White
20 oz Almond Milk
1.5 TSP Almond Extract
0.75 TSP Orange Blossom Water
0.75 TSP Rose Water

Instructions:

Start making the Orgeat Syrup. In a saucepan, gently heat almond milk and sugar over medium heat. Stir constantly until the sugar fully dissolves. Do not boil. Remove from heat. Stir in almond extract, orange blossom water, and rose water. Let it cool completely, then transfer to a clean bottle or jar. Store in the fridge for up to 2 weeks. Shake before each use.

Fill a shaker with ice. Add Dark Spiced Rum, Silver Rum, lime juice, orgeat syrup, triple sec. Shake well until chilled. Strain into a double old-fashioned glass filled with crushed ice. Slap a mint sprig between your hands to release the aroma and garnish on top, add bitters.



O R A N G E C R U S H

Ingredients:

1.5 oz Dangerous Summer Vodka

0.5 oz Triple Sec

3 oz Orange Juice

3 oz Sprite

Instructions:

Fill a shaker with ice.

Add vodka, fresh orange juice, and triple sec.

Shake well.

Pour into a glass filled with ice.

Top with a splash of lemon-lime soda.

Garnish with an orange..



R U M P U N C H

Ingredients:

3.5 oz Dangerous Summer Oxford Reserve

2.5 oz Grenadine

1 oz Lime Juice

Instructions:

Chill your glass.

Add the Oxford Reserve Rum, lime juice, grenadine,
and 2–3 dashes of Angostura bitters to a shaker
filled with ice.

Shake well until thoroughly chilled.

Strain into the chilled glass.

Garnish with freshly grated nutmeg, pineapple and
strawberry.



P U F F E R P U N C H

Ingredients:

3 oz Grapefruit Juice
1.5 oz Lime Juice
2.5 oz Honey Syrup
1.5 oz Dangerous Summer Spiced Rum
1.5 oz Dangerous Summer Dark Spiced Rum
1 oz Ginger Beer

Instructions:

Fill a shaker with ice.
Add the grapefruit juice, lime juice, honey syrup,
Dangerous Summer Spiced Rum, and Dangerous
Summer Dark Spiced Rum.
Shake well until chilled.
Strain into a glass filled with fresh ice.
Top with 1 oz ginger beer.
Garnish as desired and serve.
🍹 Glassware: Tiki mug or rocks glass



SANTIAGO'S OLD FASHIONED

Ingredients:

2 oz Oxford Reserve
2 Sugar Cubes
1 Orange Wedge
2 Cherries
2 dashes Angostura Bitters

Instructions:

Muddle in Glass. In a rocks glass, add the 2 sugar cubes, 1 orange wedge, and 2 oz of Oxford Reserve rum. Use a muddler to gently press the ingredients together, releasing the orange oils and helping the sugar dissolve into the rum. Don't over-muddle—just enough to blend the flavors.

Fill the glass with ice (large cubes or a single clear rock work best). Drop in 2 cherries and add 2 dashes of Angostura bitters over the top. Stir gently to mix everything together and slightly chill the cocktail. Garnish with an additional orange twist or cherry, if desired.



P A L M E T T O

Ingredients:

1/2 oz Silver Spice
1/2 oz Oxford Reserve
1/2 oz Spice (Dangerous Summer Spiced Rum)
1/2 oz Red Vermouth
2 dashes Angostura Bitters
2 dashes Orange Bitters
Orange Peel (for garnish)

Instructions:

In a mixing glass filled with ice, pour in Silver Spice, Oxford Reserve, Spice, Red Vermouth, 2 dashes Angostura Bitters, 2 dashes Orange

Bitters

Stir gently for about 20–30 seconds until the mixture is chilled and slightly diluted.

Strain the cocktail into a chilled coupe glass or over a large ice cube in a rocks glass, depending on your preferred serve.

Express the oils from an orange peel over the drink by gently twisting it over the glass. Rub the rim with the peel, then drop it in as garnish.



P I C A D O R

Ingredients:

2 oz Dangerous Summer Silver Spice
Tonic water
Lime wedge (for garnish)

Instructions:

In a glass, add ice (rocks) and pour Silver Spice.
Top with tonic water.
Garnish with a lime wedge



LEMON DROP

Ingredients:

2 oz Dangerous Summer Vodka

1/2 oz Triple Sec

3/4 oz fresh lemon juice

1/2 oz simple syrup

Instructions:

Add all ingredients to a shaker with
ice.

Shake well until chilled.

Strain into a chilled cocktail glass.

Optional: Garnish with a lemon twist
or sugar rim.



D A R K A N D S T O R M Y

Ingredients:

2 oz Dark Spiced Dangerous Summer Rum

3–4 oz ginger beer

1/2 oz fresh lime juice (optional, but adds
a nice brightness)

Lime wedge, for garnish

Instructions:

Fill a highball glass with ice.

Pour in the ginger beer.

Gently float the rum on top (pour
slowly over the back of a spoon for
the layered effect).

Squeeze in lime juice if using.

Garnish with a lime wedge.

Give it a little swirl before sipping if
you like it mixed



C R A N B E R R Y H A R V E S T

Ingredients:

1 ½ oz Dangerous Summer Spiced Rum

1 oz Cranberry Juice

¼ oz Lime Juice

Splash of Distillers Coke

Instructions:

Fill a highball glass with ice.

Stir the cranberry juice, rum and lime.

Gently float the distillers coke on top
(pour slowly over the back of a spoon
for the layered effect).

Garnish with a cherry.

Give it a little swirl before sipping if
you like it mixed



M A C - N U T C H I C H I

Ingredients:

2 oz Dangerous Summer Vodka
1¼ oz Mac-nut liqueur
1 oz Coconut Cream
3–4 oz Pineapple Juice
1 cup Ice

Instructions:

Combine all ingredients in a
blender.
Blend until smooth and creamy.
Pour into a glass.
Garnish with a pineapple wedge
and maraschino cherry



R U M S O U R

Ingredients:

2 oz Dangerous Summer Dark Spiced Rum

½ oz Simple Syrup

1 oz Orange Juice

1 oz Lime Juice

2–3 dashes Aquafaba (or egg white
substitute for foam)

Instructions:

Use a rocks glass or a small coupe.

Chill the glass with ice water while mixing.

In a shaker tin, combine rum, syrup, juice pre-
mix, and aquafaba.

Add ice and seal the shaker tightly.

Shake vigorously for about 10–12 seconds to
chill and mix thoroughly.

Open the shaker, discard the ice, then shake
again without ice for another 8–10 seconds to
build foam and texture.

Strain and serve

Double strain into the chilled glass (no ice).

Aim for a smooth, frothy top layer.

Garnish -Express an orange peel over the glass
to release oils, then drop it in or rest it on the
rim.

Optionally add an extra orange twist or dried
orange wheel for presentation.



AUTUMN MANHATTAN

Ingredients:

1 ½ oz Dangerous Summer Oxford Reserve

½ oz Dangerous Summer Spiced Rum

¾ oz Red Vermouth

¾ oz Massaman Syrup

Dash of Angostura Bitters

Instructions:

Chill the glass

In a mixing glass, add: Oxford Reserve,
Spiced Rum, Red Vermouth, Massaman Syrup,

Dash of Angostura Bitters and stir.

Strain, discard ice from your Palmetto glass.

Strain the cocktail gently into the chilled
glass.

Garnish, Express a long orange peel over the
glass to release the oils.

Twist and drop it into the drink, or drape it
over the rim for a clean, elegant finish



S N O W F A S H I O N E D

Ingredients:

2 oz Oxford Reserved Rum

¼ oz Candy Cane Syrup

Candy cane (for garnish)

Instructions:

Add a large ice cube to a rocks glass.

In a mixing glass, combine 2 oz Oxford Reserved and ¼ oz candy cane syrup.

Stir until well chilled, then strain into the glass.

Garnish with a candy cane.



S N O W F L A K E

Ingredients:

2 oz Dangerous Summer Silver Spiced Rum

$\frac{3}{4}$ oz Lime Juice

$\frac{3}{4}$ oz Candy Cane Syrup

Candy cane (garnish)

Instructions:

Add a ice cube to a rocks glass.

Add Silver Spiced Rum, lime juice, and
candy cane syrup to a shaker with ice.

Shake until very cold, then strain into
the glass.

Garnish with a candy cane.



R O S E M A R Y K I S S

Ingredients:

1 ½ oz Silver Rum

1 oz Lemon Juice

2 oz Rosemary Simple Syrup

Club Soda (to top)

Cranberries, Lemon Slice & Rosemary
Sprig (garnish)

Instructions:

Add rum, lemon juice, and rosemary simple syrup to a shaker with ice. Shake, then pour over a large ice cube in a chilled rocks glass. Top with club soda. Garnish with floating cranberries, a lemon slice, and a sprig of rosemary.



M E R R Y M I N T F I Z Z

Ingredients:

1 1/2 oz Dangerous Summer Spiced Rum
3/4 oz Lime Juice
1 oz Simple Syrup
1–2 drops Angostura Bitters
6 Mint Leaves
Club Soda (to top)
Cranberries & Rosemary (garnish)

Instructions:

In a mixing glass, gently bruise 6 mint leaves with the lime juice.
Add rum, bitters, simple syrup, and ice.
Stir until well chilled.
Strain into a chilled glass, top with club soda, and garnish with cranberries and a sprig of rosemary.



M O J I T O

Ingredients:

- 2 oz silver rum
- 1 oz fresh lime juice
- ½ oz simple syrup (or 1 sugar cube)
- 6–8 large fresh mint leaves
- Soda water, to top
- Mint sprig, for garnish

Instructions:

- In a highball glass, gently muddle the mint leaves with the simple syrup (or sugar cube) and lime juice.
- Tip: Press softly to release aroma don't shred the mint.
- Fill the glass with ice.
- Add the silver rum.
- Top with soda water and gently stir to combine.
- Garnish with a fresh mint sprig (and optional lime wheel).



P O R N S T A R M A R T I N I

Ingredients:

1½ oz Vodka

¾ oz Passoã

1 oz Orange Juice

½ oz Lime Juice

½ oz Simple Syrup

2–3 drops Fee Foam

Prosecco, to top

h

Instructions:

Chill a coupe or martini glass.

Add the vodka, Passoã, orange juice, lime juice, simple syrup, and Fee Foam to a shaker with ice.

Shake until well chilled.

Strain into the chilled glass.

Top with a measure of Prosecco.



C U P I D ' S K I S S

Ingredients:

1 oz Cream of Coconut

3 oz Pineapple Juice

1.5 oz Dangerous Summer Silver Rum

½ oz Grenadine

Ice

Instructions:

Chill your glass.

Add the cream of coconut, pineapple juice, silver rum, and grenadine to a shaker with ice.

Shake well until thoroughly chilled.

Strain into the chilled glass.

Serve immediately.



CHOCOLATE OLD FASHIONED

Ingredients:

2 oz Dangerous Summer Oxford Reserve Rum

½ oz Chocolate Liqueur

1 oz Luxardo Cherry Juice

2–3 dashes Cacao Bitters

Large Ice Cube

Instructions:

Add the Oxford Reserve Rum, chocolate liqueur, Luxardo cherry juice, and cacao bitters to a rocks glass.

Add a large ice cube.

Stir until well chilled.

Garnish with Luxardo cherries and a piece of chocolate.



D A N G E R O U S B A S I L M A S H

Ingredients:

1 oz Dangerous Summer Silver Spiced Rum
¾ oz Simple Syrup
1 oz Lime Juice
3 slices Cucumber
4–5 Basil Leaves

Instructions:

Muddle the cucumber slices and basil leaves in a shaker.
Add the rum, simple syrup, lime juice, and ice.
Shake well until chilled.
Strain over a large ice cube in a rocks glass.
Garnish with a cucumber slice and serve.



R U M M A R G A R I T A

Ingredients:

2 oz Dangerous Summer Silver Spiced Rum

1 oz Sour Mix

1 oz Triple Sec

Ice

Lime wedge, for garnish

Instructions:

Fill a shaker with ice.

Add the Silver Spiced Rum, sour mix, and
triple sec.

Shake well until chilled.

Strain into a glass filled with fresh ice.

Garnish with a lime wedge and serve.



P A L O M A

Ingredients:

1½ oz Dangerous Summer Silver Spiced Rum

2 oz Grapefruit Juice

½ oz Lime Juice

Fresca, to top

Ice

Lime wedge, for garnish

Instructions:

Fill a highball glass with ice.

Add the Silver Spiced Rum, grapefruit juice, and lime juice.

Stir gently to combine.

Top with Fresca.

Garnish with a lime wedge and serve.



J O H N D A L Y

Ingredients:

1½ oz Dangerous Summer Dark Spiced Rum

1½ oz Lemonade

1½ oz Sweet Tea

Pebble Ice

Lemon wedge, for garnish

Instructions:

Fill a shaker with ice.

Add the Dark Spiced Rum, lemonade, and
sweet tea.

Shake well until chilled.

Pour into a rocks glass filled with pebble
ice.

Garnish with a lemon wedge and serve.



CAIPIRINHA

Ingredients:

2 oz Oxford Reserve Rum
2 tablespoons cane sugar
1 lime, cut into wedges
Crushed ice

Instructions:

Add the lime wedges and sugar to a glass.
Muddle well.
Fill the glass halfway with crushed ice and
add the rum. Stir for 15–20 seconds.
Fill the rest of the glass with crushed ice.
Garnish with a lime wedge.



W A T E R M E L O N M O J I T O

Ingredients:

2 oz Dangerous Summer Silver Rum

$\frac{3}{4}$ oz lime juice

Cane sugar

Fresh mint leaves

Watermelon juice

Crushed ice

Mint and lime for garnish

Instructions:

Add the sugar, mint leaves, and lime juice
to a glass. Muddle lightly.

Add the rum and crushed ice. Stir well with
a bar spoon.

Add more crushed ice and top with
watermelon juice.

Garnish with fresh mint and lime.



SWEATER WEATHER

Ingredients

2 oz Dangerous Summer Dark Spiced Rum

2 oz tart cherry juice

1/2 oz lime juice

1/4 oz simple syrup

1/4 oz grenadine

Ginger beer, to top

Instructions:

Add the rum, cherry juice, lime juice,
simple syrup, and grenadine to a shaker
with ice.

Shake until chilled.

Strain into a chilled Collins glass over ice.

Top with ginger beer.



CAMPFIRE MULE

Ingredients

2 oz Dangerous Summer Oxford Reserve Rum

½ oz lime juice

1 oz maple syrup

Ginger beer, to top

3 mini marshmallows, for garnish

Instructions:

Fill a chilled gold TSD cup with ice.

Add the rum, lime juice, and maple syrup.

Stir to combine.

Top with ginger beer.

Garnish with 3 mini marshmallows.



P U M P K I N S P I C E D E S P R E S S O M A R T I N I

Ingredients

2 oz vanilla vodka
1 oz coffee concentrate
 $\frac{3}{4}$ oz half-and-half
 $\frac{3}{4}$ oz pumpkin syrup

Instructions:

Add all ingredients to a shaker with ice.

Shake until cold.

Strain out the ice, then shake again
without ice to create foam.

Pour into a coupe glass and serve
without ice.

Garnish: not specified in the recipe.

