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RON COLÓN SALVADOREÑO



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RON COLÓN SALVADOREÑO

HISTORY

Ron Colón Salvadoreño's story started in 2018 with two befriended colleagues, Thurman Wise and Pepijn Janssens. With a combined experience of over 20 years working in the spirits industry, Wise and Janssens spent their time traveling around the world introducing brands to emerging markets. In 2018, this job took them on a 22-day, 16 country barhop across Latin America, and it was during this trip that El Salvador ("Sivar" in slang) captured their attention.

El Salvador is the smallest country in Central America, bordered by Honduras, Guatemala, and the Pacific Ocean. Many know El Salvador for its complex political history, which includes a violent civil war from 1980-1992. What most aren't aware of are the magnificent volcanoes, world-class surf spots, and amazing produce - El Salvador produces some of the finest cane sugar and coffee in the world. Their trip sparked an obsession to create a product that could showcase the honest, rich, and colourful "Sivar".

Launched early in 2020, Ron Colón quickly became the most awarded and innovative rum out there. RCS is on mission to showcase different flavours, industries, and processes; blending various styles together to create new spirit experiences. RCS is committed to bridging history - and continents - all in one bottle.

EXPECT THE UNEXPECTED.



NAME

In the early 16th century, the Spanish conquistador Pedro de Alvarado named the newly discovered province of El Salvador (which translates directly to "the saviour") after Jesus Christ.

In 1892, the government of President Carlos Ezeta decided that the Salvadoran peso be called "Colón" in homage to Christopher Columbus. The Colón remained the currency of El Salvador until 2001, when it was replaced by the US dollar. Funny enough, El Salvador was the first country to accept Bitcoin as legal tender in 2022.

We pay homage to the old "Colónes" banknotes and currency on our bottle labels and the unique coin that is placed in the cap of each bottle. The coin can be popped off and collected.

RON COLÓN SALVADOREÑO AWARDS



SAN FRANCISCO WORLD SPIRITS COMPETITION 2022 – DOUBLE GOLD, BEST OF CLASS DARK RUM



CHILLED 100 AWARD 2022



ASCOTT 2022 – PLATINUM



SAN FRANCISCO WORLD SPIRITS COMPETITION 2022 – DOUBLE GOLD DARK AGED RUM



ADI JUDGING OF CRAFT SPIRITS 2022 – DOUBLE GOLD



INTERNATIONAL SPIRITS CHALLENGE 2022 – GOLD



ASCOTT 2022 – GOLD



INTERNATIONAL SPIRITS CHALLENGE 2022 – SILVER



ASCOTT 2021 – DOUBLE PLATINUM, BEST IN CLASS OVERPROOF RUM



NEW YORK WORLD WINE AND SPIRITS COMPETITION 2021 – DOUBLE GOLD



BEVERAGE TESTING INSTITUTE 2021 – GOLD (92 POINTS EXCEPTIONAL)



CHINA WINES & SPIRITS AWARDS 2021 – GOLD



USA SPIRITS RATING 2021 – SILVER



WINE ENTHUSIAST 2021 – 93 POINTS OUTSTANDING



SAN FRANCISCO WORLD SPIRITS COMPETITION 2021 – DOUBLE GOLD, BEST IN CLASS FLAVOURED RUM



ADI JUDGING OF CRAFT SPIRITS 2020 – BEST OF CLASS



NEW YORK INTERNATIONAL SPIRITS COMPETITION 2020 – GOLD 95 POINTS



DIFFORTS GUIDE 5 STAR RATING

LAUNCHED ONLY IN 2020 AND QUICKLY BECOMING THE MOST INNOVATIVE AND AWARDED RUM OUT THERE. ON A MISSION TO SHOWCASE DIFFERENT FLAVOURS, INDUSTRIES AND PROCESSES; BLENDING VARIOUS STYLES TOGETHER TO CREATE NEW EXPERIENCES. RON COLÓN HAS BEEN COMMITTED TO BRIDGING HISTORY – AND CONTINENTS – IN ONE BOTTLE.

RON COLÓN SALVADOREÑO DARK AGED HIGH PROOF 111

THE ONE — NOT FOR MORTALS — FYI WE ALSO
MAKE A 81 PROOF VERSION FOR MORTALS



RCS IS MADE BY
BARTENDERS FOR
BARTENDERS

HIGH PROOF DARK AGED RUM

RON COLÓN SALVADOREÑO

DARK AGED HIGH PROOF 111

THE ONE – NOT FOR MORTALS – FYI WE ALSO
MAKE A 81 PROOF VERSION FOR MORTALS

RECIPE

6-year-old column-distilled Salvadoran rum produced by Licorera Cihuatán Distillery (a part of Ingenio la Cabaña of El Salvador, one of the largest and oldest sugar producers in the country established in 1920).

Unaged pot-distilled Jamaican rum produced by Worthy Park, Hampden, and Monymusk distilleries. 3-year-old Jamaican pot-distilled rum produced by Worthy Park Estate.

All rums in the blend are aged at source.

PROCESS LICORERA CIHUATÁN

The local sugarcane is run through a century old mill and converted to molasses. The molasses is fermented with special yeasts for 36 hours and then distilled in a modern multi-column still. After distillation, the rum is aged in ex-bourbon white oak barrels alongside rums that the Licorera Cihuatán Distillery has been producing since 2004. The rums aged at Licorera Cihuatán have around 8% angel share per year. The master distiller and blender is Gabriella Ayala.

JAMAICAN FUNK

Funk refers to an array of distinctive aromas produced by organic compounds known as esters. These aromas can vary from ripe tropical fruit notes (banana, mango, and pineapple are typical notes associated with Jamaican rums), to notes of over-ripeness moving into decay. It's not just the individual aromas, but the layered aromatic complexity of this that is so sought-after, and almost impossible to replicate. Interestingly, funk is also known locally in Jamaica as 'hogo', thought to derive from the French term haut-gout, which translates to English as "high-taste"! Some Jamaican distilleries undergo a process known as "dundering" during fermentation, which is similar to that of sour-mashing in the Bourbon.

Due to the Jamaican heat, the process by which rum interacts with wood within barrels (the aging process) is sped up by 300%. This causes the wood of the barrels to expand and condense, sucking in rum and then forcing it back out. This increases interaction between spirit and wood, affecting the flavour at a greater rate. Also known as "tropical aging"

Jamaican rum, which is considered full-bodied, is molasses fermented in large casks called "puncheons" and distilled in pot stills, a practice that dates back to the 17th Century. Full-bodied rums rely on natural, or what is referred to as "wild" fermentation that gives them a distinct flavour.

RON COLÓN SALVADOREÑO

DARK AGED HIGH PROOF 111

THE ONE – NOT FOR MORTALS – FYI WE ALSO
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BLEND

The Salvadoran column still rum is a fruit-forward delicate style with a light, dry finish. The addition of Jamaican pot- distilled rums brings and earthiness and warm funk to the liquid.

TASTING NOTES

Nose

The aromas of tropical fruits are most apparent with fresh banana and sticky pineapple. Adding to this there is a deeper aroma of rich raisins and prunes.

Palate

Brings the same tropical fruit notes, but with a developing toasted warm spicy caramel flavour. Balanced with creamy milk chocolate, roasted almond, and dried chewy apricot notes.

BOTTLING

Ron Colón Salvadoreño is bottled in the Netherlands. This decision was made because of the complexity and risk of bottling in El Salvador due to the political situation in the country.

PACKAGING

We decided early on that we wanted Ron Colón Salvadoreño to be about the liquid. Hence the choice to stay away from intricate designs, and to go for the most affordable glass solution in the industry. Wine bottle glass is 100% recyclable and can be recycled endlessly without loss in quality.

In the labels and closure, we have brought back to life the Colón currency through our own designs.



RON COLÓN SALVADOREÑO

DARK AGED HIGH PROOF 111

SIGNATURE SERVES

RUM TONIC

50ml Ron Colón Salvadoreño Dark Aged Rum
100ml Fever Tree Tonic Water
Lemon oils
Fresh Mint



YUZU HIGHBALL

50ml Ron Colón Salvadoreño Dark Aged Rum
100ml Capi Yuzu Soda
Lemon oils

DAIQUIRI

50ml Ron Colón Salvadoreño Dark Aged Rum
25ml Fresh Lime juice
15ml Raw Cane sugar syrup
Lime oils

HERO SERVE = SIVAR SHOT

Ron Colón Salvadoreño Dark Aged Rum and
an orange wedge – dip wedge in cane sugar on
one side and grinded coffee on the other side



LAST WORD

25ml Ron Colón Salvadoreño Dark Aged Rum
25ml Chartreuse
25ml Fresh Lime juice
25ml Maraschino liqueur
Lime oils

RON COLÓN SALVADOREÑO COFFEE INFUSED HIGH PROOF 111

BALLS TO THE WALL – NOT FOR MORTALS – FYI WE
ALSO MAKE A 81 PROOF VERSION FOR MORTALS



HIGH PROOF COFFEE INFUSED RUM



COFFEE INFUSED RUM

RON COLÓN SALVADOREÑO

COFFEE INFUSED HIGH PROOF 111

BALLS TO THE WALL – NOT FOR MORTALS – FYI WE
ALSO MAKE A 81 PROOF VERSION FOR MORTALS



COFFEE & EL SALVADOR

Coffee has become El Salvador's biggest export since being introduced in the 1880's. Growing on the side of volcanic mountains, El Salvador provides the high altitudes and warm climate that coffee plants thrive in.

Jags Head coffee farms are situated high up on the mountain side of Santa Ana volcano. Part of the Apaneca-Illamatepec mountain range, home to El Salvador's first denomination of origin, this region is one of the most renowned in the entire country.

The Trigueros family has been growing coffee there for more than 150 years. They have four farms in total, Loma de Paja, El Ciprés, Caraluna and Oja de Agua, all sitting between 1200 and 1830 metres above sea level. Coffee varieties grown include; Bourbon (red, orange, pink, and dwarf), Pacamara, Caturra and other varieties. The coffee beans are farmed and harvested in El Salvador by Tomas Trigueros and shipped to the Jags Head Roastery in North Carolina, USA, where his son, Andres Trigueros takes the lead as head roaster. Before shipping, every bean is inspected and approved personally by Tomas. Our aim with Ron Colón Salvadoreño coffee infused rum is to authentically showcase all the flavours of the El Salvadoran coffee beans – that's why we never add sugar.

cess; on sunbeds, consistently turned by hand to ensure they dry equally over a period of four weeks. This slow process allows for the bean to interact with the natural sugars from the cherry (the fruit around the bean) over a long period of time, giving the final bean a more fruit-forward flavour. The natural process brings more intricate and funky fermented flavours, perfect for pairing with rum.

Once dry, the cherries are discarded, and the remaining beans are shipped to Jags Head Coffee Roastery in North Carolina. The head roaster, Andres, uses a medium roast for the beans, giving a rich chocolate flavour with cherry notes and some remaining bitterness. The beans are then taken off to be cold macerated in Ron Colón Salvadoreño Dark Aged Rum for 48 hours. This allows enough time for the coffee beans to release their rich cherry, chocolate, and honey flavours into the rum. The liquid is non-chill filtered to retain the coffee oils.

TASTING NOTES

Nose

Notes of toasted almonds and woody spice are most apparent, with dark rich fruit and warm vanilla bringing a sweeter note.

Palate

The coffee infusion brings notes of dark chocolate and dried sticky plums. A medium to dark roast gives the rum a rich, warming, nutty flavour with a hint of bitterness. This is balanced out with the fresh banana and juicy pineapple notes of the rum.

COLD BREW COFFEE INFUSION

The coffee infused Ron Colón Salvadoreño is made using Bourbon coffee beans from the El Ciprés region which are grown at 1700m next to El Salvador's famous Santa Ana volcano. Bourbon coffee beans have a beautiful buttery sweetness. The beans are dried using the natural pro-

RON COLÓN SALVADOREÑO

COFFEE INFUSED HIGH PROOF 111

SIGNATURE SERVES

PERFECT MANHATTAN

50 ml Ron Colón Salvadoreño Coffee Infused Rum
15 ml Sweet vermouth
15 ml Dry vermouth
2 Dashes Angostura bitters
2 Dashes orange bitters

COFFEE NEGRONI

25 ml Ron Colón Salvadoreño Coffee Infused Rum
25 ml Antica Formula sweet vermouth
25 ml Campari
Orange & Grapefruit oils



COFFEE TONIC

50 ml Ron Colón Salvadoreño Coffee Infused Rum
100 ml Fever Tree tonic water
1 dash Walnut bitters
Lemon & Orange oils



RUM OLD FASHIONED

50 ml Ron Colón Salvadoreño Coffee Infused Rum
10 ml Raw cane sugar syrup
2 dashes Walnut bitters
2 dashes Orange bitters
Orange oils
Cherry garnish

RCS RUMRYE

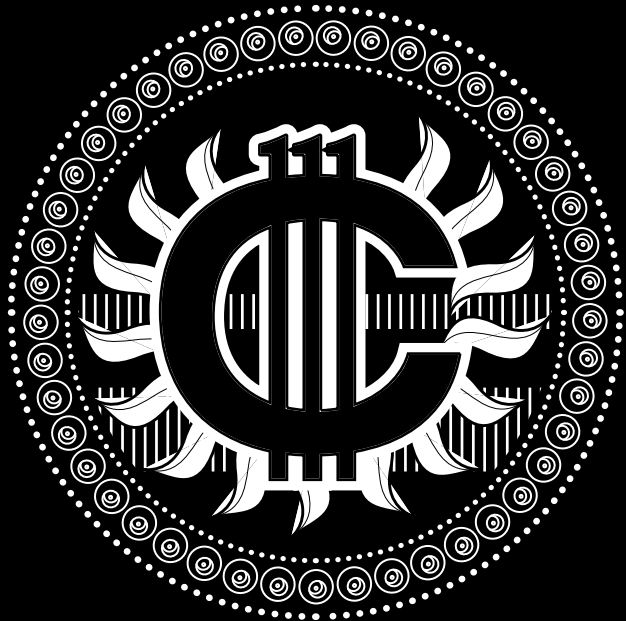
50/50 – TWO BULLS HITTING HEADS

WITH RUMRYE
WE BRIDGE
THE HISTORICAL
WORLD OF
RUM AND RYE
WHISKEY.



RCS RUMRYE

50/50 – TWO BULLS HITTING HEADS



RECIPE

50% Ron Colón Salvadoreño Dark Aged Rum
50% 2017 American Straight 100% Rye Whiskey

A four-year old straight whiskey produced from 100% rye to showcase the warm and rich spice of the grain. Distilled in an all-copper column still and aged in new white oak barrels, char #4 "alligator" on the Staves and #2 char on the heads. It is then aged for four years in traditional brick houses built in 1847. Following the aging, the rye whiskey is then blended and "married" with the rum. The liquids then go on a honeymoon in steel tanks to create the perfect blend.

HISTORY

With RUMRYE we bridge the historical world of rum and rye whiskey.

At Ron Colon, it has always been our goal to bridge worlds. With our rum portfolio we connected rum and coffee, bringing together the two finest raw ingredients exported from El Salvador. We continue to innovate on rum - bridging industries and categories to create new flavour experiences.

There was a time when rum was the most popular spirit in America. However, when heavy taxes on molasses were introduced in the mid 1700's, it caused an immediate decline in the rum industry. The gap that rum left made space for a new spirit of choice. By the late 1700's there were thousands of small whiskey distilleries popping up in Pennsylvania, Maryland, and the surrounding states. Rye was the grain of choice and rye whiskey rapidly grew in popularity. Our aim is to blend these two worlds with "RUMRYE", creating a spirit that is a 50/50 split between rum and rye whiskey, showcasing both spirits side by side and creating a new category.

TASTING NOTES

Nose

Tropical fruit with sticky banana, pineapple, fresh mint, and warm honey with a hint of spice.

Palate

The palate is bold, with notes of candied fruit, orange blossom. The rich, bright, and distinctive spice of a classic rye is perfectly balanced by the natural sweetness in the rum. The finish is dry, with notes of citrus and soft mint.

RCS RUMRYE

SIGNATURE SERVES

CHAMOMILE OLD FASHION

50ml RCS RUMRYE
1tsp unrefined cane sugar
3 drops Darjeeling tea and chamomile bitters
Lemon oils

RR HIGH BALL

50ml RCS RUMRYE
100ml Tonic water
Orange & grapefruit oils



BANANA BOULEVARDIER

25ml RCS RUMRYE
25ml Belsazar white vermouth
25ml Mondino Amaro
5ml Banane du Bresil liqueur
Lemon oils



RCS RYE 100

RYE OR DIE

FLAUNTING SPICY
AND BRASH
FLAVORS ARE THE
BACKBONE IN SO
MANY CLASSIC
COCKTAILS.



RCS RYE 100

RYE OR DIE

HISTORY

RCS is made by bartenders for bartenders and hence we created RCS RYE 100 in honor of our love for Rye cocktails. Flaunting spicy and brash flavors, rye whiskey is the backbone in so many classic cocktails.

This limited-edition RCS 100 was mashed, distilled and aged at MGP's historic distillery in Lawrenceburg, Indiana. Using historic whiskey production parameters and proprietary yeast that dates back to the Seagram's ownership, it's time tested since the 1933.

All whiskey used in RCS RYE 100 was laid down in 2017 and is 5 years old. The high malt rye whiskey mash bill was used as a finishing component in a small quantity to produce top and finishing notes of chocolate and apple, as well as provide increased mouthfeel viscosity. The other two rye whiskey batches were hand selected to promote robust rye character. The 51% Rye Whiskey provides fruit sweetness while the 100% Rye Whiskey provides robust rye character of mint, spice, and floral botanicals.

All barrels are #4 "alligator" char staves and #2 char heads – Speyside Cooper, stored in brick warehouses on the top two floors of the warehouse. Entry proof of the whiskey into the new charred oak barrel was 120 proof. The brick warehouses these barrels were stored in promote a humid aging climate that creates a balanced, mellow, smooth, and flavorful profile. In Kentucky, the alcohol percentage of whiskey goes up during maturation since the water evaporates faster than alcohol. But in these Indiana brick houses it's the opposite (same as in Scotland) as the whiskey ages, the alcohol percentage goes down since alcohol evaporates faster than water due to the humid (created) climate. It makes for a more mellow whiskey.



Why would a rum brand launch a RYE edition? Well, there was a time when rum was the most popular spirit in America. However, when new heavy taxes on molasses were introduced in the mid 1700s it caused an immediate decline in the rum industry. The gap that rum left gave space for a new spirit of choice. By the late 1700s there were thousands of small whiskey distilleries in Pennsylvania, Maryland, and the surrounding states. Rye was the grain of choice and rye whiskey rapidly grew in popularity. (Note RCS also has a RUMRYE edition blending two categories together.)

TASTING NOTES

Aroma

Fruit, Fig Jam, Slight Apple & Chocolate, Slight Floral, Slight Mint, Slight Saddle Leather

Taste

(Forward) Fruit, Fig Jam, Slight Maple Syrup (Body) Slight Brown Sugar, Floral Spice, Viscous Mouthfeel, Hints Of Apple, (Finish) Mint, Saddle Leather, Chocolate, Slight Cinnamon and Nutmeg Linger.

RCS RYE 100

SIGNATURE SERVES

RCS PERFEKT MANHATTAN

60ml RCS Rye
30ml Dry Vermouth
30ml Sweet Vermouth
2 dashes Angostura Bitters
2 dashes Peychaud Bitters
Garnish: Orange Twist and a Maraschino Cherry

Add all ingredients to a mixing pint. Add ice and stir for 12 seconds. Strain into a chilled martini/cocktail glass. Garnish with an orange twist and Maraschino cherry.

NIGHTCAP OR NITESLAP?

60ml RCS Rye
60ml Coca Cola or Diet Coca Cola if your working on a summer bod
60ml Cold Brew Coffee
Garnish: Orange Twist

In a high ball add Rye, Coca Cola, and Cold Brew Coffee. Add ice and give a quick stir. Garnish with an orange twist.

LONG TIME LISTENER

30ml RCS rye
1 ice cold lager
Garnish: A smug smile

Add RCS to a shot glass. Serve with the coldest lager you have in the fridge.

I WENT TO AMERICA AND ALL I GOT WAS THIS SILLY RECIPE

60ml RCS Rye
15ml Lime Juice
120ml Spicy Ginger Beer
Float of 15ml Fernet Branca
Garnish: Lime wheel and a Maraschino cherry

In a blender add rye, lime juice and ginger beer. Add a healthy scoop of ice and blend until thick and icy then add to a pina colada glass. Float some Fernet Branca and garnish with a lime wheel and Maraschino cherry.

RCS RUMZCAL 99

THE ONLY MEZCAL I WILL DRINK IS
RUMZCAL

WE HAVE BROUGHT
TOGETHER OUR
ORIGINAL DARK
AGED RUM WITH
AN AUTHENTIC
TASTE OF MEXICO...
MEZCAL!

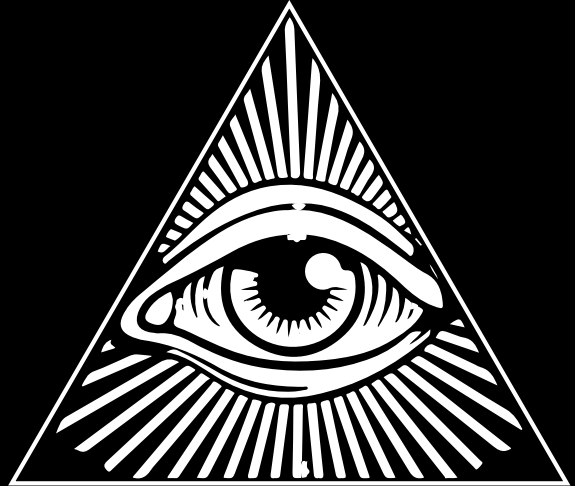


RCS RUMZCAL 99

THE ONLY MEZCAL I WILL DRINK IS
RUMZCAL

HISTORY

After RumRye we move on to Rumzcal. Once again, we are bridging categories and creating a unique flavour combination, while aiding bartenders and consumers in developing split-base cocktails from one bottle. We have brought together our original dark aged rum with an authentic taste of Mexico...Mezcal!



RECIPE

Bottled at 99 Proof

66 % Ron Colon Salvadoreno Dark Aged Rum
33% Maguay Espadin Mezcal

A fourth-generation family business run by mother and son, produces the finest Maguay Espadin from Oaxaca using artisanal methods in the production of the mezcal for over 6 decades. These methods include; the agave sowing and harvesting, the cutting or 'jima' of the agave leaves or 'pencas' with rudimentary tools such as machetes, the 'coa' (which is a handmade wooden & metal tool), axes, and handmade mallets. All of this is to get to the sweet heart of the agave, also known as the 'piña'.

Another step in the production process, is the cook of the piñas. For this step they use a stone-lined conical-shaped floor oven covered with dirt or 'palenque' which was built in 1963. It takes five to six days for the piñas to be fully cooked. The cooked piñas are then ground using a Chilean horse-drawn mill. For fermentation, the ground juices and fibres are poured into wooden vats for approximately three days (depending on the climate). This allows local yeast to naturally ferment the wort. The last step is double distillation in copper stills.

TASTING NOTES

Nose

RCS RUMZCAL has a nose of smoke, earth, and funk, rounded out by a natural sweetness.

Palate

The mezcal blends perfectly with the rum. Leading the experience is the smoke and char of the mezcal, followed by a touch of earth and funk where the mezcal intersects with the rum and finishes with a hint of tropical fruit.

RCS RUMZCAL 99

SIGNATURE SERVES

RUMZCAL NEGRONI

30ml RUMZCAL
30ml Campari
30ml sweet vermouth

Add all ingredients to a mixing pint. Add ice and stir. Strain into a rocks glass over fresh ice and garnish with an orange twist. Cheers to the bar and enjoy.

DAIQUIRITA

60ml RUMZCAL
20ml lime juice
15ml simple syrup
2 dashes orange bitters

Add all ingredients to a shaker. Add ice and shake. Strain into a cocktail coup. Garnish with a lime wheel. Cheers to the bar and enjoy.



WHERE THE SUN SHINES AKA LATIN BOILERMAKER

1 Latin American or Caribbean lager
1 shot RUMZCAL

Fill a shot glass with Ron Colon Rumzcal. Open a cold bottle of Latin American or Caribbean Lager. Cheers to the bar and enjoy.



RCS RED BANANA OLEO

THIS RUM IS BANANAS

IT WAS ERIC VAN
BEECK AND DANIL
NEVSKY WHO
SHOWED US HOW
TO MAKE A GOOD
BANANA OLEO
SYRUP.



RCS RED BANANA OLEO RUM

THIS RUM IS BANANAS

HISTORY

The initial inspiration for this creation came from seeing the red banana trees growing on the Jags Head Coffee Farms in El Salvador. The large leaves give shade to the fragile coffee cherries. The bananas are soft and have a sweet flavour when ripe. Some say they taste like a regular banana, but with a hint of raspberry sweetness. Others find it a cross between a plantain and yellow banana.

Like most good plans it all started in a bar, but thanks to the pandemic, this was a virtual drinking session with the Ron Colón team. Who doesn't like a good banana daiquiri?

So then, our quest for the perfect banana flavoring started. It was Eric van Beeck and Danil Nevsky who showed us how to make a good banana oleo syrup. But it was our own brand ambassador and drinks aficionado, Steph DiCamillo, who really gave the #ThisRumIsBananas movement traction. For her company, @cocktailbymail, she created a cocktail with the same name using RCS Dark Aged Rum, homemade banana oleo saccharum, chocolate, and tiki bitters. This was a global success, and we went on to create our own RCS Red Banana Oleo Rum.

RECIPE

RCS Dark Aged Rum mixed with a maceration and distillate of dried bananas and fresh banana peels. We added sugarcane syrup to finish it off.

THIS RUM IS BANANAS!

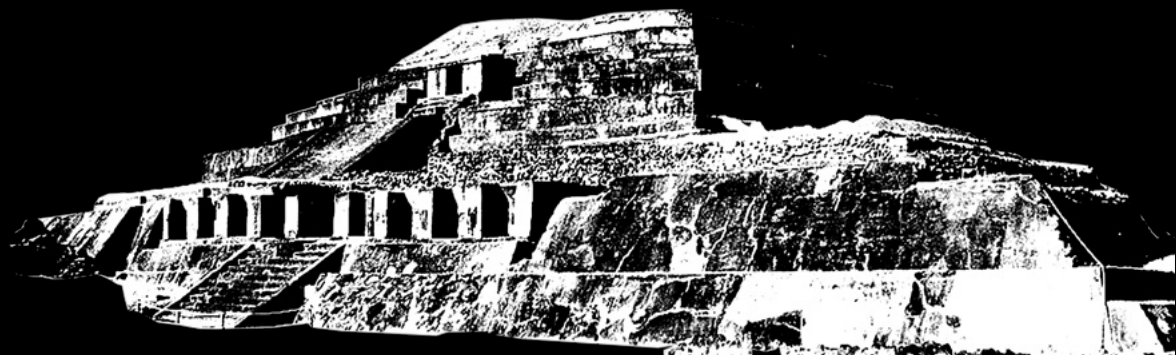
TASTING NOTES

Nose

The nose is full of tropical notes as fresh sugar cane and banana balanced by a hint of earthy funk and rounded with a natural sweetness of molasses.

Palate

The intersection of Ron Colon Blue and Banana create a beautiful bouquet of flavours, upfront roasted cacao followed by both fresh and caramelized banana finishing with a touch of heat and pot still funk.



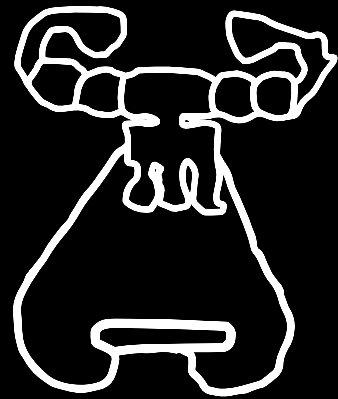
RCS RED BANANA OLEO RUM

SIGNATURE SERVES

BANANA CREAM ICED COFFEE

50ml Ron Colon Red Banana Rum
120ml Cold Brew
30ml Double Cream
Garnish: Shaved dark chocolate
Glassware: Collin Glass

In a Collins glass add Ice, Ron Colon Red Banana Rum and Cold Brew. Lightly whip the cream and gently float on top. Garnish with fresh shaved dark chocolate.



BANANA OLD FASHIONED

30ml Ron Colon Red Banana Rum
30ml Ron Colon Rum Rye
2 Dashes Angostura Bitters
2 Dashes Orange Bitters
Garnish: Orange Twist, Lemon Twist, Cherry
Glassware: Rock Glass

In a mixing pint add Ron Colon Red Banana Rum, Angostura Bitter and Orange Bitters. Stir until chilled and strain into a rocks glass with fresh ice. Garnish with orange twist, lemon twist and a cherry.

BANANA DAQUIRI

30ml Ron Colon Red Banana Rum
30ml Ron Colon Blue
15ml Lime Juice
Garnish: Dehydrated banana slice
Glassware: Cocktail Coup

In a mixing shaker add Ron Colon Red Banana Rum, Ron Colon Blue, lime juice and ice. Shake until cold and strain into a chilled cocktail glass. Garnish with a dehydrated banana slice.