



FAIR. RUM XO

BOUQUET OF FRESH CHOCOLATE, COFFEE,
AND GRILLED BANANAS

BALANCED BETWEEN SWEET AND SPICY,
HINTS OF VANILLA, CHOCOLATE AND PEAR
ARE MAIN FLAVORS

SMOOTH FINISH LINGERS



Serve neat or on ice. Plays well with aged
spirits. Great in old fashioned cocktails

FLIP UP FOR COCKTAIL RECIPE!



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RUM BOULEVARDIER

INGREDIENTS

- 1 ½ oz FAIR. Rum XO
- ¾ oz Campari or bitter liqueur
- ½ oz Sweet vermouth
- ¼ oz Coffee liqueur
- 1 dash Chocolate bitters
- Orange peel

DIRECTIONS

*Stir all ingredients together
Strain into double old fashioned with a
big rock
Garnish with orange peel*



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