

**RON COLÓN**  
SALVADOREÑO

## SALVADOREÑO COFFEE RUM

BOUQUET OF COFFEE AND TOASTED NUTMEG  
COFFEE AND MILK CHOCOLATE ACCOMPLANIED  
BY TROPICAL FRUIT

HINTS OF CARAMELIZED BANANAS  
VANILLA AND HONEY SWEETNESS



Great in Tiki cocktails!

**FLIP UP FOR COCKTAIL RECIPE!**

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## PERFECT MANHATTAN

### INGREDIENTS

- 1 3/4 oz Salvadoreño Coffee Rum
- 1/2 oz Sweet vermouth
- 1/2 oz Dry vermouth
- 2 dashes Angostura bitters
- 2 dashes Orange bitters
- 1 Cherry
- Orange zest

### DIRECTIONS

Combine ingredients in shaker; stir  
Pour into coupette  
Garnish with orange zest and cherry



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