BERMUDA MINI VACATION



PASSPORT



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SIT & SIP THESE BERMUDA FAVES

(JUST ADD SUN, SAND, SURF AND SHORTS.)



BERMUDA'S NATIONAL COCKTAIL

Into a tall glass filled with ice, put 6 oz of Gosling's Stormy Ginger Beer and float 2 oz of Gosling's Black Seal Rum on top. Stir (until it looks like a storm cloud)

looks like a storm cloud). Lime optional, enjoyment mandatory!

(For a Dark 'n Skinny, use Gosling's Diet Stormy Ginger Beer.)



1 oz Gosling's Black Seal Rum • 1 oz Gosling's Gold Rum • 2 oz orange juice • 2 oz pineapple juice • Dash Grenadine • Dash Angostura bitters

Churn together all of the ingredients with a "swizzle" stick until foamy; pour into a double old fashioned glass filled with ice. Garnish with a half slice of orange, stick of pineapple and a maraschino cherry.

BLOODY GOSLING'S

NEW TWIST ON AN OLD CLASSIC

2 oz Gosling's Black Seal Rum • 4 oz Tomato juice • Spices (Fresh Horseradish, Celery Salt, Black Pepper, Lea & Perrins Worcestershire, Tabasco) • 1/4 oz fresh lemon juice

Build in Boston Shaker, quickly shake. Strain over fresh ice in a pint glass. Garnish with a lemon slice and celery stalk.



ONE HOT BEAUTY

1 1/2 oz Gosling's Black Seal Rum • 1 oz Irish Cream Liqueur • 6 oz strongly brewed French roast coffee

• Freshly whipped heavy cream • Cinnamon sugar for garnish (optional)

First put the Irish cream in a heat proof glass or coffee mug, then add Gosling's Black Seal Rum. Pour in the coffee and top with whipped cream and dust with cinnamon sugar.





VITAMIN C, DELICIOUSLY.

2 oz Gosling's Black Seal Rum • 3 oz cranberry juice • splash of soda water • fresh lime

Into a tall glass of ice, pour the Gosling's Black Seal Rum and cranberry juice; squeeze fresh lime and add splash of soda water. Garnish with a lime wheel

BERMUDA, PROUD HOST OF THE 2017 AMERICA'S CUP



VISIT GOSLINGSRUM.COM FOR MORE RECIPES.
VISIT GOTOBERMUDA.COM FOR MORE VACATION IDEAS.

We make it slowly, stubbornly. Please enjoy it slowly, responsibly. 40% ABV. Product of Bermuda. Castle Brands. NY. NY.

