

HAYNES DRINKS

## ***New York Chocolate HAYNES Sour***

5 cl HAYNES Rum  
3 cl Lemon Juice  
2 cl JOHN'S Sugar Syrup  
2 cl SCAVI & RAY Al Cioccolato  
*1 egg white for better foam (optional)*

### **METHOD**

Shake and strain,  
float SCAVI & RAY Al Cioccolato

### **GLASS**

Tumbler glass

### **GARNISH**

Lemon zest and dried  
lemon slice



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## ***HAYNES Cherry Mule***

5 cl HAYNES Rum  
1,5 cl Cherry Brandy  
1 cl Lime Juice  
Ginger Beer to fill up

### **METHOD**

Stir Rum, Cherry Brandy  
and Lime Juice, then fill up  
with Ginger Beer

### **GLASS**

Highball glass

### **GARNISH**

Ginger and dried lime



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**HAYNES**

AGED 8 YEARS IN OAK

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## **HAYNES** **Coconut** **Mai Tai**

6 cl HAYNES Rum  
2 cl JOHN'S Mojito Syrup  
2 cl MAHIKI Coconut Rum  
3 cl Lime Juice

### **METHOD**

Shake and strain  
onto crushed ice

### **GLASS**

Tumbler glass

### **GARNISH**

Mint and coconut rasps  
on glass rim



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## **Espresso** **HAYNES—** **Tini**

5 cl HAYNES Rum  
2 cl Mozart Dark Chocolate  
oder Bols Creme de Cacao dark  
1.5 cl Cointreau  
1 strong Espresso

### **METHOD**

Stir and strain

### **GLASS**

Nick & Nora glass or  
cocktail glass

### **GARNISH**

Fine coffee powder



More than half of the exquisite HAYNES Rum is aged in oak barrels over eight years. The other part matures in old bourbon barrels for at least three years. Afterwards, it is celled for another 15 years before the two parts are blended together to achieve their characteristic flavour profile. The combination of these two types of ageing creates a taste that is quite unique between the coasts of the Caribbean and mainland Europe. Distinctive, spicy wood notes meet a light vanilla taste with sweet nuances. HAYNES Rum completely renounces any kind of filtration. Gentle sieving of the liquid fully preserves the intense aromas that give the rum its authentic, unadulterated signature. Made from adventures, grown from the hundreds of stories that have unfolded between the Caribbean and Europe – welcome to the world of HAYNES Rum.

**HAYNES Rum.**  
***From past till now.***



[WWW.HAYNES-RUM.COM](http://WWW.HAYNES-RUM.COM)