

CREATE *our* COCKTAILS



CARTA BLANCA DAIQUIRI

Cuba is seen as the home of many classic cocktails and none are more famous than the Daiquiri - best made with passion, precision and Ron Santiago de Cuba Carta Blanca.

INGREDIENTS

60ml Ron Santiago de Cuba Carta Blanca
25ml fresh squeezed lime juice
15ml sugar syrup

METHOD

Shake all the ingredients and strain over ice into a tumbler.
Garnish with a squeezed lime half.

MAKE IT WITH

Ron Santiago de Cuba Carta Blanca



CARTA BLANCA CLASSIC MOJITO

This Mojito recipe is a nod to the Cantineros who used to shake lime peel in order to extract the most amount of flavour. We are flipping the mojito on its head to create a flavourful twist on the Cuban Classic.

INGREDIENTS

60ml Ron Santiago de Cuba Carta Blanca
1/2 lime, 8 mint leaves
1 tbsp sugar
Pinch of salt, Soda water

METHOD

Muddle the lime, mint leaves and sugar in a shaker, add the rest of the ingredients and shake.
Strain over ice in a rocks glass and top with soda.

MAKE IT WITH

Ron Santiago de Cuba Carta Blanca



AÑEJO 8 YEARS OLD SPRITZ

Ron Santiago de Cuba Añejo 8 Years Old Spritz cocktail brings the rhythm, texture and soul of Cuba together in a glass.

INGREDIENTS

60ml Ron Santiago de Cuba Añejo 8 Years Old
40ml salted honey syrup*
20ml fresh squeezed lime juice

METHOD

Build all ingredients in highball glass, add ice and top with soda.
Garnish with a squeezed lime half.

*Make the honey syrup: Mix equal parts hot water and honey. Add a pinch of salt, stir until combined. Let cool.

MAKE IT WITH

Ron Santiago de Cuba Añejo 8 Years Old



CREATE *our* COCKTAILS



AÑEJO 8 YEARS SANTIAGO MOJITO

This Mojito recipe is a nod to the Cantineros who used to shake lime peel in order to extract the most amount of flavour. We are flipping the mojito on its head to create a flavourful twist on the Cuban Classic.

INGREDIENTS

60ml Ron Santiago de Cuba Añejo 8 Years Old
1/2 lime, 8 mint leaves, 35ml salted honey syrup*
Pinch of salt, Soda water

METHOD

Muddle the lime and mint leaves in a shaker, add the rest of the ingredients and shake. Strain over ice in a rocks glass and top with soda.

*Make the salted honey syrup: Mix equal parts hot water and honey. Add a pinch of salt, stir until combined. Let cool.

MAKE IT WITH

Ron Santiago de Cuba Añejo 8 Years Old



EXTRA AÑEJO 11 YEARS OLD CUBAN CROWN

This organic twist on the daiquiri uses honey to balance the sharp lime with a hint of salt to season. This provides a cocktail with lasting depth.

INGREDIENTS

60ml Ron Santiago de Cuba Extra Añejo 11 Years Old
40ml salted honey syrup*
20ml fresh squeezed lime juice

METHOD

Shake the ingredients over ice and strain into a coupette glass.

*Make the honey syrup: Mix equal parts hot water and honey. Add a pinch of salt, stir until combined. Let cool.

MAKE IT WITH

Ron Santiago de Cuba Extra Añejo 11 Years Old



EXTRA AÑEJO 12 YEARS OLD NEAT/COFFEE RITUAL

Our Ron Santiago de Cuba Extra Añejo 12 Years Old is simply delicious sipped neat or over ice, with espresso if desired.

INGREDIENTS

60ml Ron Santiago de Cuba Extra Añejo 12 Years Old

METHOD

Enjoy neat or over ice, garnished with an orange twist. Can also be served alongside a fresh espresso, taking alternate sips of the rum and coffee.

MAKE IT WITH

Ron Santiago de Cuba Extra Añejo 12 Years Old

