

# PARANUBES

## RUM UNDISTURBED

### ¡Ay Cañita!

La Lonchería - Oscar León Bernal - Brooklyn, NY

1.5 oz Paranubes Rum  
.5 oz Mezcal  
.5 oz Leopold Brothers Fernet  
.5 oz simple syrup and a dash of  
1 dash Angostura bitters

Combine all ingredients in a shaker tin. Add ice and shake until well-chilled. Double strain into a chilled cocktail coupe with one ice cube.

### Beach Umbrella

Underbelly - Westin Gallegymore - Houston, TX

1.5 oz Paranubes Rum  
.75 oz Giffard Banana  
.5 oz Orange Juice  
.25 oz Lemon Juice  
.25 oz Apple Cider Vinegar  
.25 oz Simple Syrup  
3 oz Hefeweizen (to top)

Combine all ingredients in a shaker tin except hefeweizen. Shake until well-chilled. Double strain over cubed ice in a collins glass. Top with hefeweizen and garnish with 3 banana coins and a parasol pick.

### The Highlander

Empellón - Diego Gonzalez - New York, NY

1.5 oz Paranubes Rum  
.5 oz Famous Grouse Scotch Whisky  
.5 oz Rosemary Syrup  
.75 oz Lemon-lime Juice  
2 Drops Orange Bitters

Combine all ingredients in a shaker tin. Add ice and shake until well chilled. Double strain into a collins glass. Garnish with a fresh Rosemary sprig.

### Holiday Special

Hot Joy - Nicholas Ivarra - San Antonio, TX

1 oz Paranubes  
1 oz Cream of Coconut  
1 oz Fresh Pineapple Juice  
.5 oz Fresh Orange Juice  
.5 oz Cinnamon Syrup  
.5 oz Branca Menta  
1 bar spoon Tempus Fugit Crème de Cacao

Combine all ingredients in a mixing tin. Shake until well chilled. Double strain into a tiki glass. Garnish with a mint sprig and grated nutmeg.

### The Last Day

Bitters & Brass - Sanford, FL - Arthur Booth

2 oz Horchata  
1.5 oz Paranubes Rum  
.75 oz Lime  
.5 oz Mezcal Vago Espadín  
.25 oz Rich (2:1) Cinnamon Syrup  
2 dashes Chocolate Bitters  
1 dash Angostura Bitters

Combine all ingredients in a cocktail shaker. Add ice and shake until well-chilled. Double strain into a collins glass over fresh ice. Garnish with a rim of cocoa powder and Tajín.

### Mazateca Mañanita

Esquire Tavern - Bruno Sad - San Antonio, TX

1 oz Paranubes Aguardiente de Caña  
.75 oz Plantation 3-Star Rum  
.75 oz Fresh Pineapple Juice  
.5 oz Fresh Lemon Juice  
.25 oz Simple Syrup  
1-2 dash The Bitter Truth Peach Bitters  
6-8 Mint Leaves

Combine all ingredients in a shaker tin. Lightly shake with a small scoop of crushed ice. Double strain into a Hurricane glass over crushed ice. Garnish with a fresh mint bouquet.

### Oaxacan Daiquiri

Francisco Terrazas - National Brand Ambassador - Tucson, AZ

1.75 oz Paranubes Rum  
.75 oz Fresh Lime Juice  
.5 oz Rich Piloncillo Syrup

Combine all ingredients in a shaker tin. Add ice and shake until well-chilled. Double strain into a chilled cocktail coupe. Garnish with a clean lime wheel.

### Paranubes Presidente

Better Luck Tomorrow - Terry Williams - Houston, TX

1.25 oz Paranubes  
1.25 oz Dolin Blanc Vermouth  
.25 oz Pierre Ferrand Dry Curacao

Combine all ingredients in a mixing glass. Stir until well chilled. Strain into a cocktail coupe. Garnish with a skewered cherry.