

HIGH SEAS

Drinks & How To Mix Them



THE Rumdown

HIGH SEAS

Specifically designed for cocktail makers and mixologists, High Seas Rum is a blend of three rums sourced straight from the distilleries themselves. High Seas sets a new standard for classic tropical libations and modern craft mixology.

The blend begins with the bright, dry nature of aged Panamanian rum, which offers a broad base of vanilla and tobacco notes. High ester Jamaican rum from Trelawny layers in, giving a nudge of fruity funk that shines through cocktails. Lastly, a touch of *grand arôme* rum from Martinique offers a rich intensity that creates complexity and flare.

High Seas Rum is designed, blended and bottled at 45% by LM&V with no additives, sugar or coloring.



HOW TO MIX


High Seas Rum has been specifically designed for modern mixology and tropical libations.

Bursting with flavor and complexity, this rum can be enjoyed neat, over ice, or in a simple serve - a twist of lime or a scrape of nutmeg.

Classic cocktails become amplified with High Seas's unique character and bold presence. The robust flavor profile can add a certain sparkle to drinks like the Old Fashioned, Manhattan or Presidente.

A simple High Ball takes on a new experience - try High Seas mixed with tonic water, cola or grapefruit soda.

Don The Beachcomber famously coined the phrase, "Why use one rum when you can use three?" and High Seas follows suit. Tropical mixology has never been so easy - level up your Daiquiris, Mai Tais, Jungle Birds with three rums in one bottle. High Seas Rum has the proof, funk and flavor to shine through layers of juices, syrups and spices with ease.

A bottle of High Seas Rum is on the left, partially obscured by a dark overlay. The bottle has a black label with gold text and graphics. To the right is a coupe glass filled with a yellowish-orange daiquiri cocktail. The background is a blurred bar setting.

NEEDS NO INTRODUCTION

THE DAIQUIRI

Heralded as the most iconic rum cocktail, this drink perfects the holy trinity of rum, lime and sugar. When high quality ingredients find the perfect balance, this simple drink creates a symphony of flavor. Supposedly created in the early 1900's in Cuba by mining engineer Jennings Cox and named after the town of the same name.

Ingredients:


2.00 oz High Seas Rum

0.75 oz Fresh Lime Juice

0.50 oz Demerara Sugar Syrup

Method:

Combine ingredients in a shaking tin with ice and shake until well combined and chilled. Strain into stemmed cocktail glass, enjoy quickly, and order another.

A bottle of High Seas Rum stands on a marble surface. The bottle is dark with a gold and white label that reads 'TRANSCONTINENTAL RUM', 'CARIBBEAN BLEND', and 'HIGH SEAS'. To the right, a glass filled with an amber-colored rum punch is topped with a thick layer of freshly grated nutmeg. In the foreground, a pair of gold tongs and two whole nutmegs are scattered on the marble. The background is softly blurred, showing a warm, golden light source.

CLASSIC CARIBBEAN HIGH SEAS RUM PUNCH

No drink is as iconic of the Caribbean as a Rum Punch. Recipes vary from island to island and family to family, often with each creator claiming to be The Best! A template for creativity of ingredient and balance, a Rum Punch is a perfect drink to highlight any occasion and is best made in large batches, served from a flowing bowl. This recipe is fit to serve your next party.

Ingredients:

16.00 oz High Seas Rum
16.00 oz Earl Gray Tea, chilled
4.00 oz Fresh Lemon Juice
4.00 oz Demerara Sugar Syrup
2.00 oz Ginger Syrup
12 dashes Angostura Bitters

Garnish:

Freshly grated nutmeg

Method:

Prepare and combine ingredients in large container and set in the fridge to chill. Upon service, pour into punch bowl with large ice cube. Serve and grate fresh nutmeg over each glass.

THE STANDBY

RUM & COKE

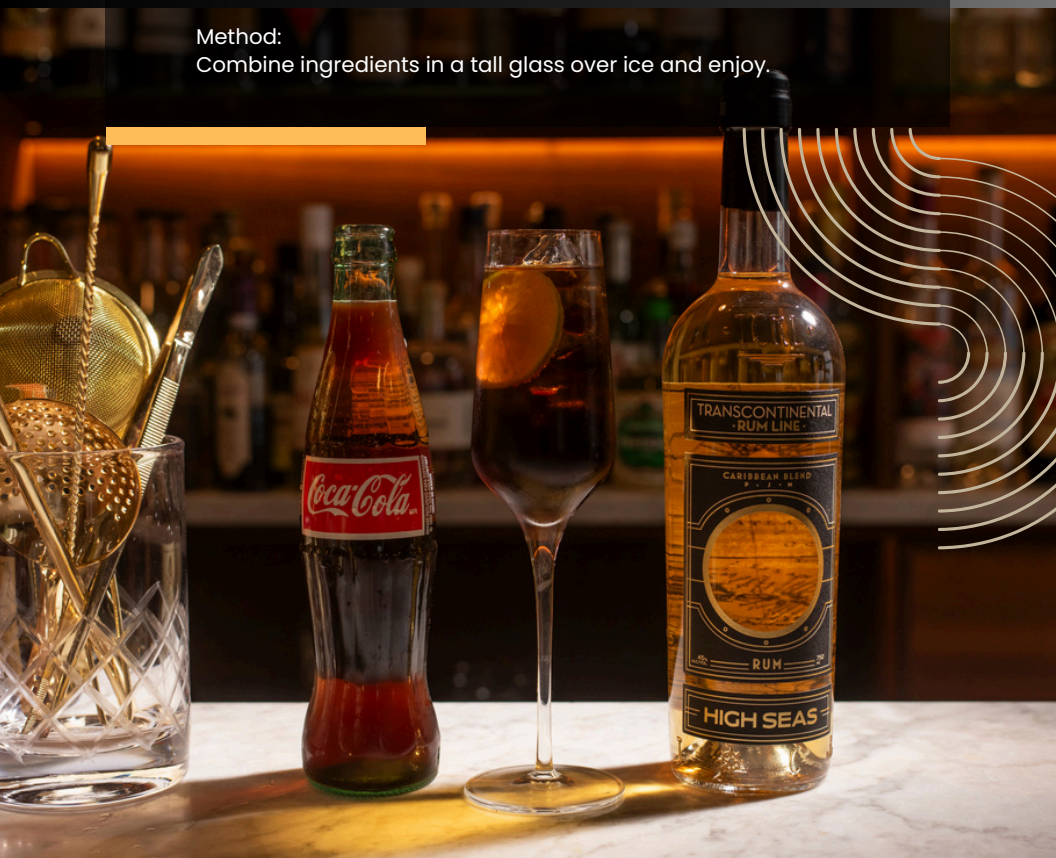
Originating in Cuba in the early 1900's after the Spanish-American War, the Cuba Libre - or Rum & Coke - has become a global standard of easy drinking.

Three simple ingredients take center stage here: Rum, Coca-Cola & a slice of lime. As a sum of its parts, using high quality ingredients can level up the experience of this iconic drink.

Ingredients:
1.50 oz High Seas Rum
4.00 oz Coca Cola

Garnish:
A slice of fresh lime

Method:
Combine ingredients in a tall glass over ice and enjoy.



THE JAMAICAN STAPLE

RUM & TING

If you've been to Jamaica, chances are you've had a Rum & Ting. Traditionally made with high proof Jamaican rum, this rendition adds a point of depth to the pairing, giving the grapefruit soda a touch of richness. Nothing quite satiates the palate on a sunny day like a Rum & Ting.

Ingredients:

1.50 oz High Seas Rum
4.00 oz Ting Grapefruit Soda

Garnish:

A slice of fresh lime

Method:

Combine ingredients in a tall glass over ice and enjoy.





SPICE IT UP

RUM & GINGER

Rum and Ginger has a long history dating back to British sailors in the Caribbean. This drink combines ginger to settle the stomach as a cure for sea sickness, and rum - because sailors love rum! Made famous in Bermuda, enjoyed world wide.

Ingredients:

1.50 oz High Seas Rum
3 oz Ginger Beer
3 dashes Angostura Bitters

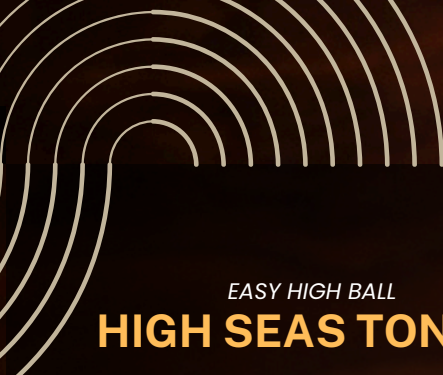
Garnish:

A slice of lime

Method:

Pour rum and ginger beer over ice in a tall glass. Top with Angostura Bitters, garnish and enjoy.





EASY HIGH BALL

HIGH SEAS TONIQUE

A cousin to the iconic Gin & Tonic, this drink has roots dating back to the 1800's and the British Royal Navy. Modern tonic water derives from the medicinal usage of quinine from cinchona bark to prevent malaria. As the relationship between sailors and their rum is the stuff of legends, perhaps a Rum & Tonic will cure what ails ye - better make it two.

Ingredients:

1.50 oz High Seas Rum

4.00 oz Tonic Water

Garnish:

A slice of fresh lime

Method:

Combine ingredients in a tall glass over ice and enjoy.



HYDRATION IS KEY

RUM & COCONUT

This simple drink is as quenching as it is delicious. This drink is the perfect accompaniment to a hot, sunny day - only made better with toes in the sand.

Ingredients:

1.50 oz High Seas Rum
4.00 oz Chilled Coconut Water

Method:

Combine ingredients in a tall glass over ice and enjoy.



FROM THE TRINIDADIAN HOTEL

QUEEN'S PARK SWIZZLE

Created in the 1920's at the Queen's Park Hotel in Trinidad comes this robust cocktail, similar to a Mojito in ingredients but with a richer flavor profile. The depth and pop of High Seas transforms this drink into a flavor bomb. A many healthy dash of Angostura Bitters on top creates a dimension of flavor until the last sip - it's meant to be enjoyed as a layer, not mixed into the drink.

Ingredients:

2.50 oz High Seas Rum
0.75 oz Fresh Lime Juice
0.50 oz Demerara Syrup
A handful of mint leaves
Many dashes of Angostura Bitters

Garnish:

Mint Crown

Method:

Combine ingredients in tall glass, add crushed ice and swizzle until the glass is frosty. Add more ice and top with a cap of Angostura Bitters.





'OUT OF THIS WORLD'

CLASSIC MAI TAI

Arguably the most iconic tropical drink in history – and with a famed origin dispute to go with it – a well made Mai Tai is a thing of beauty. This classic 1944 recipe from Trader Vic's shines extra brightly with the use of High Seas Rum.

Ingredients:

- 2.00 oz High Seas Rum
- 1.00 oz Fresh Lime Juice
- 0.50 oz Orange Liqueur
- 0.25 oz Orgeat
- 0.25 oz Sugar Syrup

Garnish:

- Crown of Mint
- Lime shell

Method:

Combine ingredients in shaker tin with ice, shake and pour into a double rocks glass.

CLASSICALLY CUBAN

EL PRESIDENTE

Created in the Golden Era of Havana during American Prohibition, the El Presidente quickly became a favored drink on the global stage. Likened to a rummy Manhattan, El Presidente is an ethereal sip - lifted with Blanc Vermouth and a hint of fruitiness.

Ingredients:

1.50 oz High Seas Rum
0.75 oz Blanc Vermouth
0.25 oz Orange Liqueur
A barspoon of Grenadine

Garnish:

Orange twist

Method:

Combine ingredients in mixing glass, stir until combined and well chilled and strain into stemmed cocktail glass. Garnish with an expressed orange zest.



WITH A TWIST

HIGH SEAS NEGRONI

Born in Italy in the early 20th century, The Negroni Cocktail was created by Count Camillo Negroni when he famously swapped out the soda water for gin in his Americano Cocktail. The drink became popular and remains so today. This drink swaps out the gin in favor of rum and opts for a grapefruit peel in the place of the classic orange rind.

Ingredients:

1.00 oz High Seas Rum
1.00 oz Sweet Vermouth
1.00 oz Italian Red Bitter

Garnish:

Grapefruit twist

Method:

Combine ingredients in a mixing glass with ice and stir until chilled. Strain into stemmed cocktail glass -or- in a double rocks glass over fresh ice.



NEW & IMPROVED

RUM OLD FASHIONED

Skip the whiskey and head straight for the islands with this popular and delightful deviation on the classic. Swap out the cherry and orange garnish for a crown of mint and a lemon peel for ultimate sensory satisfaction.

Ingredients:

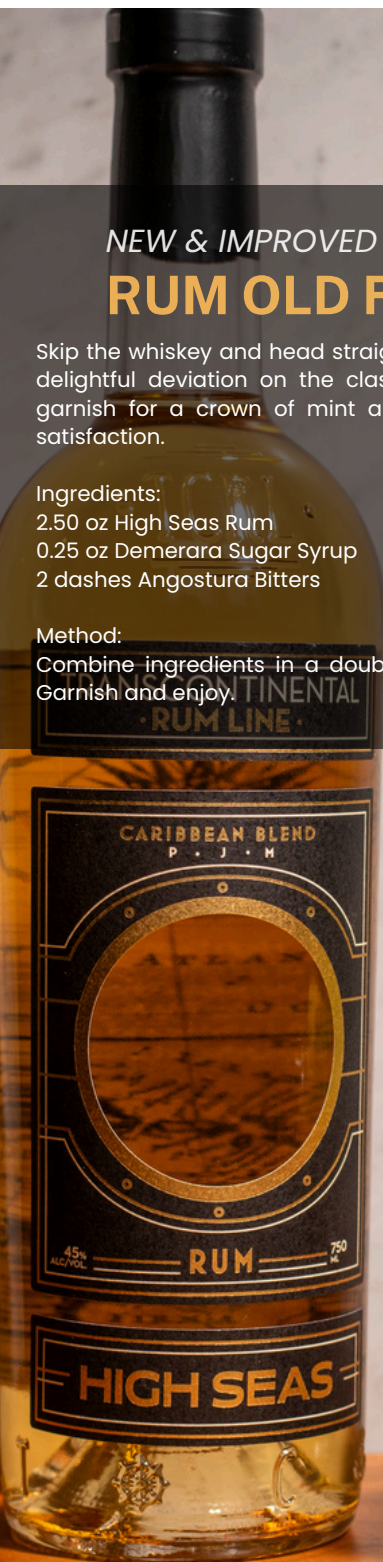
2.50 oz High Seas Rum
0.25 oz Demerara Sugar Syrup
2 dashes Angostura Bitters

Garnish:

Lemon Peel
Crown of Mint

Method:

Combine ingredients in a double rocks glass over ice and stir briefly. Garnish and enjoy.



COLD WEATHER STAPLE

RUM TODDY

Originally touted as a cure for the common cold, a Hot Toddy remains a classic staple for the cold weather season. Level up the flavor and keep away the chills with a High Seas Rum Toddy – or two!

Ingredients:

1.50 oz High Seas Rum
3.00 oz Hot Water
0.25 oz Fresh Lemon Juice
0.25 oz Honey syrup

Garnish:

Star Anise or Cinnamon
Stick

Method:

Combine ingredients in a heat proof or stemmed glass and stir until dissolved.



WINTER WARMER

CIDER & CANE

There is nothing more warming than a glass of sweetly scented mulled cider. Mulling spices - allspice, cinnamon, star anise - are a classic complement to rum cocktails and provide a perfect backdrop to the addition of rum. This is coziness in a glass.

Ingredients:

1.50 oz High Seas Rum

3.50 oz heated mulled cider

Garnish:

Star Anise or

Cinnamon Stick

Method:

Combine ingredients in a cozy glass and enjoy.



Get in touch with Us!



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