

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



HAYNES DRINKS

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



HAYNES DRINKS



HAYNES

AGED 8 YEARS IN OAK

HAYNES DRINKS

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



HAYNES DRINKS

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.



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