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DRINK OF THE WEEK: KIRK AND SWEENEY'S PAINKILLER

By: Chilled Magazine

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The Dominican based rum is named after the Kirk and Sweeney wooden schooner, a ship that smuggled rum from the Caribbean into the Northern United States during the early years of prohibition. The spirit is carefully crafted from sugarcane and aged in oak barrels resulting in a deep mahogany liquid.

When working with the Reserva, hints of vanilla, toasted oak, dried fruit, and caramel greet the nose with earthy undertones of sugar cane and honey. On the palate expect a nectary sweetness that transitions to a full-bodied liquid with hints of vanilla and wood. While fantastic alone, Reserva makes for an excellent and dynamic cocktail.

3 BADGE BEVERAGE CORPORATION

Painkiller

Ingredients:

- 2 oz. Kirk and Sweeney Reserva
- 1 oz. Liquid Alchemist Coconut
- 3/4 oz. Pineapple Juice
- 3/4 oz. Fresh OJ
- Whole Nutmeg
- Sliced Orange Moon
- Pineapple Wedge

Preparation: Combine all ingredients less the nutmeg into shaker tin, add ice, cap and shake vigorously. Use a Hawthorne strainer to strain the liquid over crushed or pebble ice. Top with freshly grated nutmeg, add orange moon standing up inside the glass, then add a Pineapple Wedge to the glass and serve.

KIRK AND SWEENEY / RESERVA