

DOMINICAN RUM  
**KIRK and SWEENEY**  
SANTIAGO *De Los* CABALLEROS, D.R.

*Painkiller*



# Painkiller

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2 OZ. KIRK & SWEENEY RESERVA  
1 OZ. LIQUID ALCHEMIST COCONUT  
.75 OZ. PINEAPPLE JUICE  
.75 OZ. FRESH ORANGE JUICE  
WHOLE NUTMEG  
SLICED ORANGE MOON  
PINEAPPLE WEDGE

## METHOD

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.

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*Initial taste reveals a nectar-sweet quality, leading to a weightier body that indicates rum that's serious in character but not overbearing. Bold, ripe, and sweet vanilla flavors evolve near the end, providing a smooth, long and luxurious finish.*

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