

SIGNATURE



COCKTAILS

BLACKWATER DAIQUIRI

1 1/2 oz. Blackwater White Rum
3/4 oz. Rosie's Lime Cordial
3/4 oz. Lime Juice
1/2 oz. Simple Syrup

Shake all ingredients over ice and strain.

MULDROW'S MOJITO

1 1/2 oz. Muldrow's Gold Rum
1/2 oz. Mint Simple Syrup
1 oz. Lime Juice

*Shake all ingredients and strain over fresh ice.
Top with approximately 3oz. club soda.*

RUM RUNNER OLD FASHIONED

1 1/2 oz. Pee Dee Pyrat Spiced Rum
1/2 oz. Muldrow's Gold Rum
1/2 oz. Simple Syrup
2 dashes of Peyschaud's Bitters
2 dashes of Orange Bitters

*Stir in mixing glass, and strain over fresh ice.
Express orange peel oil over rim of glass.*

*All cocktail recipes developed
exclusively for Boxwood Distillery by*

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TRIPLE R RELAXER

1 oz. Pee Dee Pyrat Spiced Rum
1/2 oz. Blackwater White Rum
1/2 oz. Muldrow's Gold Rum
1 oz. Lime Juice
2 oz. Coconut Water
1/2 oz. Simple Syrup
4 dashes of Peyschaud's Bitters

Shake all ingredients and strain over fresh ice.

GUNSMOKE

20oz. Horchata
3oz. Blackwater White Rum
2 tbsp Coconut Cream
1/4 cup chopped almonds
1 cinnamon stick.

*Combine ingredients, stir and let infuse to get
cinnamon and almond flavors. Strain through
coffee filter. Makes 4 servings.*

NO SURRENDER

52oz. Horchata
5 1/4 oz. Pee Dee Pyrat Spiced Rum
2 2/3 Tbsp Molasses
5 2/3 Tbsp Cream of Coconut
2/3 tsp All Spice
1/3 tsp Cinnamon

*Combine ingredients, stir and strain through
coffee filter. Makes 8 servings.*



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