



HOME BAR GUIDE



MARGARITA LOUISIANE

- 2 oz Rhum Louisiane
- 3/4 oz lime juice
- 1/2 oz agave syrup or orange liqueur

Combine all ingredients in shaker tin, shake with ice until well chilled. Serve in rocks glass with salted rim and lime.

CANTALOUPE SWIZZLE

- 2 oz Rhum Louisiane
- 3/4 oz cantaloupe syrup
- 1/2 oz lime juice
- 1/4 oz simple syrup
- soda water

Combine ingredients in shaker tin, shake well with ice until chilled. Strain into collins glass with ice, top with soda.





TI PUNCH

- 2 oz Rhum Louisiane
- 1 barspoon cane syrup
- 1 lime coin

Combine ingredients in mixing glass, stir with ice until well combined and chilled. Serve in rocks glass with lime wedge.

PALOMA

- 2 oz Rhum Louisiane
- .1/2 oz lime juice
- 4 oz grapefruit soda
- pinch of salt

Combine rum and lime in shaker tin, shake well with ice until chilled. Serve strained into rocks glass and top with grapefruit soda.





PIÑA COLADA

- 2 oz Small Batch White Rum
- 1 1/2 oz cream of coconut
- 1 1/2 oz pineapple juice
- 1/2 oz lime juice

Combine all ingredients in shaker tin, shake well with ice until chilled. Strain into hurricane glass and garnish with pineapple wedge.

MOJITO

- 2 oz Small Batch White Rum
- .75 oz lime juice
- 1/2 oz simple
- 6 mint leaves
- club soda

Muddle lime juice, mint, and simple syrup in shaker tin. Add rum to tins, and shake with ice until cold. Strain into glass, top with club soda and garnish with a mint sprig.





TIGER SMASH

- 2 oz Small Batch White Rum
- 1/2 oz blackberry syrup
- Lemonade

Combine all ingredients in glass, garnish with lemon wedge and fresh blackberries.

*Served in Tiger Stadium
The Official Rum of LSU Athletics*

CLASSIC DAIQUIRI

- 2 oz Small Batch White Rum
- 3/4 oz lime juice
- 1/2 oz simple syrup

Combine all ingredients in shaker tin. Shake with ice until very cold and strain until chilled couple glass. Served up with a lime.



BARREL AGED STRAIGHT



GOLD RUSH

- 2 oz Barrel Aged Straight
- 3/4 oz lemon juice
- 3/4 oz honey syrup

Combine all ingredients in shaker tin and shake until chilled. Strain into rocks glass and garnish with cinnamon stick.

MANHATTAN

- 2 oz Barrel Aged Straight
- 1 oz Cocchi Torino Vermouth
- 2 dashes Angostura bitters

Combine ingredients in mixing glass and stir gently until chilled. Strain into a chilled coupe glass, served up, garnished with a cherry.



OLD FASHIONED

- 2 oz Barrel Aged Straight
- 1 tsp of sugar
- 3 dashes of Angostura bitters
- 1 tsp of wter

Muddle sugar with bitters in the base of a mixing glass. Add rum and ice and stir gently until chilled. Strain into rocks glass and garnish with an expressed orange peel.



RUM SOUR

- 3/4 oz Barrel Aged Straight
- 1 1/2 oz amaretto liqueur
- 1 oz lemon juice
- 1 tsp simple syrup
- 1/2 oz egg white

Combine all ingredients, including egg white, in a shaker tin. Shake with no ice for 30-45 seconds, until whites are frothy. Add ice to tins and shake until chilled, strain into chilled coupe glass. Served up, garnished with a lemon twist and two cherries.





SPICED JUNGLE BIRD

- 1 1/2 oz False River Spiced Rum
- 3/4 oz Campari
- 1 1/2 oz pineapple juice
- 1/2 oz rich demerara syrup
- 1/2 oz lime juice

Combine all ingredients in shaker tin and shake until fully chilled. Strain into glass, garnish with grapefruit peel.

MULE

- 2 oz False River Spiced Rum
- chilled ginger beer
- 2 lime wedges
- aromatic bitters

Build in copper mug by adding rum and lime. Top with ginger beer, garnish with lime wedge.



FALSE RIVER SPICED RUM



CANE KILLER

- 2 oz False River
- 4 oz pineapple juice
- 1 oz fresh-squeezed orange juice
- 1 oz cream of coconut
- ice
- freshly grated nutmeg

Combine all ingredients in shaker tins, and shake until cold. Strain into glass of choice and garnish with ground nutmeg and orange slice.

ARNOLD PALMER

- 2 oz False River
- 1 equal parts iced tea and lemonade

Combine all ingredients in glass. Garnish with a lemon.





ESPRESSO MARTINI

- 2 oz False River Barrel Aged
- 1 oz fresh espresso
- 1/2 oz coffee liqueur

Combine all ingredients in shaker tin, shake with ice until cold. Strain into martini glass, garnish with coffee beans.

SPICED OLD FASHIONED

- 2 oz False River Barrel Aged
- 3 dashes of Angosutra bitters

Combine ingredients, stir with ice until cold, garnish with orange peel.



SAZERAC LOUISIANE

- 2 oz Single Barrel Rhum Louisiane
- 4 dashes peychaud's bitters
- Absinthe or anise-flavored liqueur
- 1 sugar cube

Rinse chilled sazerac glass with absinthe or anise flavored liquor. Muddle sugar cube with bitters in bottom of mixing glass. Add rum and ice, stir to chill. Strain neat into chilled glass, garnish with an expressed lemon peel.



HURRICANE

- 1 oz Single Barrel Rhum Louisiane
- 1 oz Unaged Agricole
- 3/4 oz fashionola syrup
- 3/4 oz lime

Combine all ingredients in shaker tin with ice. Shake until fully chilled, strain into hurricane glass with ice. Garnish with umbrella and/or lime wheel.



FALSE RIVER DARK RUM



MAI TAI

- 1/2 oz False River Dark Rum
- 3/4 oz orange liqueur
- 3/4 oz lime juice
- 1/2 oz orgeat
- 1/2 oz dark rum float

Shake and strain into rocks glass. Float dark rum, garnish with lime wheel and mint.

FALSE RIVER TEMPEST

- 2 oz False River Dark Rum
- 1/2 oz fresh lime juice
- 1 candied ginger slice
- 3 oz chilled ginger beer

Combine ingredients, add crushed ice, garnish with lime wheel.





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ESTATE RUM

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