



TIKI RUM

BY CARDINAL SPIRITS

An award-winning, French-style light rum with deliciously fruity character; made from cane juice, light molasses, and proprietary yeast. We enlisted a yeast whisperer — Indiana University biochemist Matt Bochman — to select and propagate the yeast strains that make Tiki Rum one-of-a-kind: Hefeweizen yeast and yeast that grows naturally on sugar cane stalks.

750ml glass

Gluten-free / Vegan

PROOF: 80 / 40% ABV

DISTILLATE: 66% evaporated sugar cane juice /
33% distillers light molasses

RATINGS: 92 points and “Best Buy” rating,
Wine Enthusiast
Best Craft Rum Distillery, USA
Today 10Best Readers’ Choice Awards,
2019



RECIPES FEATURING TIKI RUM



DAIQUIRI

2 ounces Cardinal Spirits Tiki Rum
.75 ounce lime juice
.5 ounce simple syrup
Garnish: lime wheel

Add all ingredients to a shaker filled with ice; shake well.
Strain into a coupe glass, then garnish.

PINEAPPLE BOTTOM JEANS

By Baylee Pruitt
2 ounces Cardinal Spirits Tiki Rum
1 ounce pineapple juice
.5 ounce lemon juice
.5 ounce habanero simple syrup
Sprig of mint
Garnish: pineapple wedge and mint sprig

Add all ingredients to a shaker filled with ice; shake well.
Strain into a rocks glass filled with ice, then garnish.

COMFORT EAGLE

By Chris Resnick

1.5 ounces Cardinal Spirits Tiki Rum
.75 ounces lemon juice
.5 ounce ginger syrup
3 dashes Angostura bitters
Garnish: lime wedge

Add all ingredients to a shaker filled with ice; shake well. Strain into a coupe glass, then garnish.

UPC: 850001227094

CASE DIMENSIONS: 11" H x 7-3/4" W x 11-1/4" L

BOTTLE DIMENSIONS: 10-1/2" H x 3-1/2" W x 3-1/2" L

PACK SIZE: 6

BOTTLE SIZE: 750 ml



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