



Cocktails



JUMBY BAY ISLAND

Cocktails



paradise by Kanto

ingredients

- 2 oz Mount Gay XO
- $\frac{3}{4}$ oz Fresh Lemon Juice
- $\frac{3}{4}$ oz Hibiscus Double Infused Syrup
- 8 pcs Antigua Black Pineapple
- 1 drop Angostura Orange Bitters
- 1 dash Angostura Aromatic Bitters
- Fresh Grated Nutmeg

directions

1. Muddle pineapple
2. Add syrup, lemon juice, orange bitters and rum
3. Shake vigorously
4. Fine strain into chilled martini glass
5. Add aromatic bitters and fresh grated nutmeg
6. Garnish with hibiscus petal and leaf from top of pineapple

fun fact

The Red Hibiscus flower forms part of the Antigua's Coat of Arms and is symbolic of the many varieties that bloom on the island.



sin viv by Geraldine

ingredients

- 1 oz Ginger Syrup
- 1 oz Fresh Citrus Juice
- $\frac{1}{2}$ oz Amaro di Angostura
- 1 $\frac{1}{2}$ oz Rum & Raisin
- 1 bsp Ardbeg 10

directions

1. Collect the service glass & prepare the garnish
2. Add all ingredients in shaker (except Ardbeg)
3. Shake for 10 seconds
4. Dip taste
5. Fine strain
6. Layer Ardbeg on top
7. Present & serve

fun fact

Sir Isaac Vivian Alexander Richards is a former West-Indian cricketer and one of the greatest the game has ever witnessed.

In 1994, he was appointed an Officer of the Order of the British Empire (OBE) for services to cricket. In 1999, he was made a Knight of the Order of the National Hero (KNH) by his native country Antigua and Barbuda.



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pasture beach cooler



ingredients

- ½ oz Agave Nectar
- 1 oz Fresh Citrus Juice
- 1 oz Grapefruit Juice
- ½ oz Elder Flower Liqueur
- 1 oz Hendricks Tonic

directions

1. Prepare the garnish and service glass
2. Add all the ingredients – except tonic
3. Fill with cubed Ice
4. Top with tonic
5. Dip taste
6. Present and serve

fun fact

Located on the northern coast of Jumby Bay Island, Pasture Beach is where cool tides roll in from the Atlantic and bring with them dazzlingly rich marine and bird life. Every year, the endangered hawksbill sea turtle returns here to nest.

spicy cucumber jalapeño margarita



ingredients

- ½ oz Casamigos Blanco
- 1 oz Fresh Lime Juice
- ½ oz Simple Syrup
- 2 Cucumber Slices
- 1 Jalapeño Slice
- Salt Mixture: equal parts Salt/Sugar/Tajin

directions

1. Wet ½ rim of glass with lime wheel or wedge and dip into salt mixture.
2. Combine all ingredients into tin shaker.
3. Muddle cucumber/ jalapeño
4. Add ice, shake vigorously
5. Fine strain into rimmed acrylic glass
6. Add fresh ice and garnish

fun fact

This cool, refreshing cocktail is made with the famous Casamigos Tequila created by George Clooney, Rande Gerber, Mike Meldman.

It's the perfect cocktail to have on a hot sunny day!



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