

ZOMBIE

If you're looking for a cocktail that brings the bold flavors of the tropics along with a serious punch, then the legendary Zombie is your ultimate sailing companion.

Ingredients:

- 1 oz Light rum
- 1 oz Dark rum
- 1 oz Aged rum
- 1 oz 151-proof rum (used as a floater)
- 1/2 oz Lime juice (freshly squeezed)
- 1/2 oz Grapefruit juice (freshly squeezed)
- 1/2 oz Cinnamon syrup (or simple syrup with a dash of cinnamon)
- 1/2 oz Falernum (a Caribbean syrup with flavors of lime, almond, and spices)
- 1/4 oz Grenadine
- 1 dash Angostura bitters
- 1/2 cup Crushed ice
- Garnish: Mint sprig, Lime wheel, Cherry (optional)

Instructions:

1. Fill a tiki mug or tall glass with crushed ice.
2. In a shaker, combine the light rum, dark rum, aged rum, lime juice, grapefruit juice, cinnamon syrup, falernum, grenadine, and a dash of Angostura bitters.
3. Fill the shaker with ice and shake vigorously until cold.
4. Strain the mixture into the prepared glass filled with crushed ice.
5. Carefully float the 151-proof rum on top by slowly pouring it over the back of a spoon.
6. Garnish with a mint sprig, lime wheel, and a cherry for a festive touch.

