



CANA Y COLMENA COCKTAIL IDEAS



IDEAS FOR COCKTAILS

Espresso Martini

Tropical Tai

Honeyrinha

Honey Martini

Honey Mojito

Happy Honey

Honey Daiquiri

Espresso Martini

Ingredients

- Cane y Colmena 30 ml
- Vodka 30 ml
- Coffee Liqueur 15 ml
- Fresh Coffee 60 ml

Glass

- Martini glass

Garnish

- 3 coffee beans

Method

1. Pour cane y colmena honey rum, vodka, coffee liqueur and fresh coffee into a shaker.
2. Add some ice to the shaker.
3. Shake it hard for a few seconds.
4. Put into a Martini glass
5. Add 3 coffee beans as a garnish



Tropical Tai

Ingredients

- Cane y Colmena 40 ml
- Amaretto 20 ml
- Pineapple Juice 35 ml
- Cranberry Juice 35 ml
- Lemon Juice 20 ml

Glass

- Whisky glass

Garnish

- Orange and Mint

Method

1. Pour Cane y colmena, amaretto, pineapple juice, cranberry juice and lemon juice into a shaker.
2. Shake it hard for a few seconds.
3. Put into a whisky glass with some ice.
4. Don't forget to add the orange and mint as garnish.



Honeyrinha

Ingredients

- Cana y colmena 50 ml
- Lime Half

Glass

- Whisky glass

Garnish

- Lime

Method

1. *Pour Cana y colmena honey rum, and lime into the glass.*
2. *Mix all of the ingredients and add crushed ice.*
3. *Give it a quick stir and it is ready!!!*
4. *Don't forget to add the lime as a garnish.*



Honey Martini

Ingredients

- Cana y Colmena 50 ml
- Fresh Coffee 50 ml

Glass

- Martini glass

Garnish

- Chocolate as garnish

Method

1. Pour Cana y colmena honey rum and fresh coffee into the shaker.
2. Add some ice into the shaker.
3. Shake it hard for a few seconds.
4. Put into a Martini glass.
5. Add some chocolate as a garnish.



Honey Mojito

Ingredients

- Cane y colmena 50 ml
- Mint 6 – 8 leaves
- Lime Half
- Top with Soda or Lemonade

Glass

- High ball

Garnish

- Lime and Mint

Method

1. Pour Cane y colmena honey rum, mint and lime into the glass.
2. Mix all of the ingredients and add ice or crushed ice.
3. Top with soda or lemonade.
4. Give it a quick stir and it is ready!!!
5. Don't forget to add the lime and mint as a garnish.



Happy Honey

Ingredients

- Cana y Colmena 25 ml
- Whipped cream 10 ml

Glass

- Shot glass

Garnish

- Cinnamon or chocolate

Method

1. Pour Cana y colmena honey rum into the glass.
2. Add some whipped cream.
3. Add some chocolate or cinnamon as garnish.



Honey Daiquiri

Ingredients

- Cane y Colmena 50 ml
- Lime juice 25 ml

Glass

- Martini Glass

Garnish

- Basil

Method

1. Pour Cane y colmena and lime juice into the shaker.
2. Add some ice into the shaker
3. Shake it hard for a few seconds
4. Put into a martini glass
5. Don't forget to add the basil a garnish.



RON MIEL

Caña

Comme

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