

Tattooed Pineapple



This sweet & spicy, spiced rum Daiquiri was created in honor of a real man: Norman "Sailor Jerry" Collins, who was a famous WWII era tattoo artist in Hawaii.

His iconic images of pinup girls, banded heart and "Mother" tattoo designs are still recognizable as distinctly his. Additionally, he was the first American to fuse Asian sensibilities into the art form.

Our House Sour mix is blended with red jalapeno, habanero and chipotle pepper purees, which when mixed with his namesake spiced rum creates a complex, balanced and fun new cocktail.

Remember to "tattoo" the pineapple with a little shake of ancho powder for the finish!



Tattooed Pineapple

GLASS:

Cocktail



METHOD:

Shake & Strain



GARNISH:

Dehydrated Pineapple Wheel,
ancho chili powder, dusted

INGREDIENTS:

- 2 oz Sailor Jerry
- 2.5 oz Pineapple Juice
- 1 oz Red Pepper Sour Batch*
- 1 lemon wedge squeezed & discarded

STEPS:

1. **Chill** cocktail glass with ice
2. **Measure** liquid ingredients including lemon juice into mixing glass
3. **Fill** mixing tine 2/3 with ice
4. **Combine** and shake hard for 10 seconds
5. **Strain** into emptied cocktail glass
6. **Garnish** Float dehydrated pineapple wheel on top of drink and dust with ancho powder on top of pineapple.

BATCH:

* See batch recipe card