SILVER BULLET DISTILLERY

Dead Man's Rum

Six cocktails · Twelve dollars each

01 DEAD MAN'S RUM FASHIONED $12
an Old Fashioned. Dead Man's Rum stirred with turbinado syrup and Angostura bitters, served over a large sphere of ice and finished with an orange peel and a cocktail cherry.

02 CUBA LIBRE $12
Dead Man's Rum, cola, and a squeeze of fresh lime.

03 STORM WARNING $12
a Dark 'n' Stormy. Dead Man's Rum with spicy ginger beer and fresh lime.

04 END OF THE LINE $12
a Rum Paloma. Dead Man's Rum, fresh lime, and grapefruit soda with a touch of grenadine.

05 BARREL DAIQUIRI $12
a Daiquiri. The honest test of any rum: Dead Man's Rum, fresh lime, and a little turbinado syrup, shaken hard.

06 BAHAMA MAMA $12
a Goombay Smash. Dead Man's Rum shaken with cream of coconut, pineapple, orange, and lime. A classic tropical drink. So good you can't have just one.

NEAT OR ON THE ROCKS $12
Dead Man's Rum is also available neat or over the rocks.

PLEASE ORDER AT THE BAR

SILVER BULLET DISTILLERY
NAVASOTA TEXAS
SilverBulletDistillery.com

Dead Man's Rum

A Texas rum with a whiskey soul.



Made from turbinado sugar and unsulphured blackstrap molasses, then aged six to eight months in a once-used rye whiskey barrel.

Bottled at 45% ABV / 90 proof.

TURBINADO SUGAR · MOLASSES · RYE BARREL · 90 PROOF

SilverBulletDistillery.com · Navasota, Texas

Please enjoy responsibly.