

Theo's Fayetteville:

Passion Project

JUSTIN DENNISON



Total Time: 45 Minutes - 1 Hour



Serving Size: 1 Drink

1 SALTED COCONUT LIME CORDIAL:

Combine all ingredients and blend until fully integrated. Strain through a fine mesh strainer. Bottle and refrigerate.

2 CINNAMON VANILLA SIMPLE SYRUP:

Add cinnamon sticks into a medium-sized saucepan on medium heat and toast until fragrant, approximately 3-5 minutes.

Add remaining ingredients to saucepan and bring to a light simmer. Simmer for 15 minutes on low heat. Allow mixture to cool slightly before adding to blender and blend for 30 seconds. Strain through cheese cloth and a fine mesh strainer.

3 BUILD DRINK:

Build cocktail in mixing glass and stir to combine all ingredients.

4 POURING DRINK:

Pour cocktail into 1.5 oz of cold whole milk. Let mixture sit for 15/30 minutes.

5 STRAINING DRINK:

Line a funnel with a standard paper coffee filter and suspend it over a glass. Pour the mixture into the filter.

6 SERVING DRINK:

Once the liquid drips through completely clear, discard the curds. Pour the clarified punch over a large block of ice.

Ingredients:

1oz Planteray 3 Stars
1.5oz Rumhaven Coconut Rum
0.75oz Salted Coconut Lime Cordial*
0.75oz Cinnamon Vanilla Syrup**
0.5oz Passion fruit puree
0.5oz Lime juice

Clarification:

1.5oz whole milk

Salted Coconut Lime Cordial:

200g lime juice
200g coconut water
200g coconut milk
200g white sugar
Zest of 4 limes
8g citric acid
10g salt

Cinnamon Vanilla Simple Syrup:

10 Whole Cinnamon Sticks
4 cups White cane sugar
4 cups Water
2 tbsp Vanilla Extract/Vanilla bean paste

Justin Dennison | Bar Manager, 1.5 Years

I chose this cocktail because out of all the cocktails I have created, this one is my favorite to drink!

Fun Fact: I love to do crazy multi-day backpacking trips (Such as Half Dome in Yosemite National Park) in the middle of nowhere with minimal prep and very little training.

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