

upscale

Six Easy ‘Must-Try’ Cocktail Recipes

With National Rum Day just around the corner, there is no better time to try out these fun and easy cocktail recipes.

Toast to friends and family during the observance on August 16, with recipes crafted by some of the most recognized establishments across the United States.

They’ve given us the inside scoop on their sizzling ‘must-try’ rum cocktails, that are sure to set the tone of the tropics this Rum Day and the rest of summer.

Myers’s Mai Tai by George’s of Galilee — South County, Rhode Island



Enjoy spectacular harbor views with one of [George’s of Galilee’s](#) signature cocktails, the Myers’s Mai Tai. Thriving with flavor, the Mai Tai is a local favorite that offers a blended refreshing and tart taste mixed well with rum and fresh fruit.

Ingredients

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1.5oz Myers's Platinum Rum

0.5oz Orange Curacao

0.5oz Giffard's Orgeat Syrup

Pineapple and OJ

lime juice

Myers Dark Rum Floater

Instructions

Add the Myers platinum rum as foundation and a splash of Orange Curacao and Orgeat Syrup. Leisurely pour the pineapple and OJ quickly after. Add a squeeze of lime juice and top it off with a floater of Myers dark rum. Garnish with an orange and maraschino cherry.



[The Black Pearl's](#) classic Dark N' Stormy is an exceptional cocktail that offers simplicity, elegance, and complex flavor with just beer and liquor.

Ingredients

Goslings Ginger Beer

1.5 oz Goslings Dark Rum

Instructions

Pour your ginger beer a smidge above the half-way mark of your glass, then pour your 1.5oz of Goslings dark rum on top.