



DIPLOMATICO MAI TAI

☼ Cocktail ☼

by Bartender **Axe Linares**
of **Ricardo's Restaurant & Bar**

Bartender Axe Linares knows a thing or two about Venezuelan rum, which is why this drink features two of them: a reserve dark rum and an aged white sipping rum from Diplomatico.

Ignoring the instructions to sip, however, he shakes it into this cocktail, allowing the rum's smooth texture to brush up nicely against the subtle astringency of sweet-smelling cloves, Angostura bitters and other island spices.

The cocktail isn't on the regular menu at *Ricardo's*, but it's a daily special, which Linares will suggest to rum-loving patrons looking for a drink that's not too sweet.



FALERNUM

Linares sweetens this cocktail with *falernum*, a spice-infused rum syrup with almonds that he makes himself at *Ricardo's* using a secret recipe. If you can't find *falernum* in stores, you can make your own at home from recipes online. But if you're thirsty right now, better just go see Linares, maybe during one of *Ricardo's* three daily happy hours, from noon to 1 p.m., 4 to 6 p.m., or 9 to 10 p.m., when all drinks are two-for-one.

AXE LINARES

Bartender – Ricardo's Restaurant & Bar

Diplomatico Mai Tai

Makes 1 cocktail

INGREDIENTS

- 1/2 oz. fresh lime juice
- 1/2 oz. *falernum*
- 1 oz. Diplomatico Reserva Exclusiva dark rum
- 1 oz. Diplomatico Planas white rum
- Dash of Angostura bitters
- Sprig of mint and slice of orange, to garnish

Instructions

1. Combine the lime juice, *falernum*, rums and bitters in a cocktail shaker with ice.
2. Shake and strain into a glass of fresh ice.
3. Garnish with a sprig of fresh mint and a slice of orange.



BARTENDER'S TIPS

1. The Diplomatico Reserva Exclusiva is a dark rum while the Planas is a white rum. If you can't find Diplomatico, you can substitute other dark and white rums.
2. If you like a sweeter drink, add more *falernum* or simple syrup.
3. Linares crushes his ice by hand with a pestle in a cocktail shaker. He'll forgive you if don't do the same.