



# Sips & SPIRITS

## Goatman

- 1 oz Crystal Head Aurora Vodka
- 1 oz Kraken Black Spiced Rum
- 2 oz cinnamon simple syrup
- 2 oz fresh lemon juice (2 lemons)
- 1 oz fresh lime juice (1½ limes)
- 2 oz pomegranate juice

- 1) Mix simple syrup, lemon and lime juice together to make sour mix
- 2) In cocktail shaker with ice, add vodka, rum, pomegranate juice and 2 oz of sour mix
- 3) Shake vigorously
- 4) Strain mix from cocktail shaker into highball glass filled with ice
- 5) Enjoy!

### **Making Cinnamon Simple Syrup:**

- 0) Ingredients:
  - 1 part sugar; 1 part water; 1 cinnamon stick
- 1) In small pot on medium-high heat, add equal parts sugar and water
- 2) Stir until sugar has dissolved
- 3) Lower to medium heat, adding cinnamon stick
- 4) Let simmer for 5 minutes, stirring occasionally
- 5) Remove from heat, strain out cinnamon stick & let cool
- 6) Store in fridge up to two weeks in lidded jar

### **Making Cinnamon Sour Mix:**

- 1) In a lidded jar add:
  - 1 part cinnamon simple syrup; 1 part lemon juice; ½ part lime juice
- 2) Close lid tightly and shake well before use
- 3) Store in fridge up to two weeks