



SAN FRANCISCO
OPERA

BRAVO!CLUB

THE LIGHT SIDE (AND THE DARK)

**FEATURED IN OUR COCKTAILS AND
CONVERSATION: IN SPACE**

INGREDIENTS

Crushed Ice, ice cubes

1.5 oz light rum

.5 oz Blue Curacao

1 lime

.5 oz simple syrup

.5 oz dark rum

Garnish: sugar, nutmeg, and cinnamon

INSTRUCTIONS

Place cubes in a plastic bag, place the bag on a dishtowel on a sturdy surface and fold the towel over the top of the bag. Use a rolling pin, solid pan, or tenderizer to crush the ice.

Cut a wedge from the lime and set aside, cut the remaining lime in half.

Coat a small plate with a layer of sugar, and dust half the plate with cinnamon and nutmeg.

Put several ice cubes, the light rum, the curaçao, and the simple syrup in a cocktail shaker. Squeeze the juice from the two halves of the lime into the shaker as well. Shake well.

Make a small cut in the middle of the lime wedge, and run it around the edges of your glass to wet the rim. Place the rim of the glass on the plate with the sugar, cinnamon and nutmeg, and twist slightly. It should coat the rim with sugar, and one side with the cinnamon and nutmeg as well. Fill the glass half to two-thirds of the way with the crushed ice.

Strain the contents of the cocktail shaker into the glass till it is not quite full.

Float the dark rum on top of the drink. Garnish with the lime wedge.

Drink up! Let the force flow through you.