



EST *Hard* 2015
TRUTH[®]
— DISTILLING CO. —

WHITE RUM

cocktails & pairings

HARDTRUTH.COM

LIVE TRUTHFULLY. DRINK RESPONSIBLY. ©2024 HARD TRUTH DISTILLING CO. NASHVILLE, IN



THE TRUTH

Hard Truth White Rum stands on a backbone of molasses and pure cane sugar. Carefully fermented, then distilled at a low proof to maintain the rich, deep notes of molasses, our rum is smooth, with a hint of sweetness and a rewarding flavor that holds true to tradition.

“This funky, flavorful, and earthy rum has flavors of toasted vanilla beans, coconut, pineapple, candied almonds, and gentle spices that work perfectly in a mixed drink or on the rocks.”

— Uproxx

40% ABV | 80 proof

750 mL

SIP IT

SIGHT: Clear

AROMA: Sweet cream, chocolate, and almond

TASTE: Medium body, with notes of caramel, molasses, and stone fruit

FINISH: Strong and lingering, with hints of vanilla

SERVE IT

🍸 In a shot, straight from the freezer.

🍹 In a classic cocktail for deep notes of molasses and true rum taste.
See cocktail recipes on the following pages.

🍷 Mixed in a glass of ice with:

- Cola
- Fruit juice
- Ginger ale



One in a Melon

INGREDIENTS

- 2 oz. Hard Truth White Rum
- 1 oz. Watermelon puree
- ¾ oz. Lime juice
- 4-6 Mint leaves
- Mint sprig, to garnish

CRAFT

1. Rim collins glass with sugar. Set aside.
2. In an ice-filled bar shaker, add White Rum, watermelon puree, mint leaves, and lime juice.
3. Cover, and shake to chill.
4. Pour shaker contents into collins glass, then top with soda water.
5. Place mint sprig in drink to garnish, and serve.

Bahama Mama

INGREDIENTS

- 1 oz. Hard Truth White Rum
- 1 oz. Hard Truth Toasted Coconut Rum
- 2 oz. Pineapple juice
- 2 oz. Orange juice
- ¼ oz. Grenadine
- Orange slice, lemon slice, and cocktail cherry, to garnish

CRAFT

1. Fill mason jar with ice.
2. Add White Rum, Toasted Coconut Rum, pineapple and orange juices.
3. Place cherry in drink and orange and lime slices on rim of glass to garnish, and serve.





Pumpkin Patch

INGREDIENTS

- 2 oz. Hard Truth White Rum
- 1 oz. Hard Truth Toasted Coconut Rum Cream
- ½ oz. Pumpkin spice syrup
- ¾ oz. Pecan liqueur
- Nutmeg, to garnish

CRAFT

1. Add all liquid ingredients to bar shaker, then top with ice.
2. Cover, and shake to chill.
3. Pour shaken mixture into a rocks glass.
4. Sprinkle nutmeg over top to garnish, and serve.

Strawberry Basil Daiquiri

INGREDIENTS

- 2 oz. Hard Truth White Rum
- ½ oz. Basil simple syrup
- ¾ oz. Fresh lime juice
- ½ oz. Strawberry daiquiri mix
- Lime wedge, to garnish

CRAFT

1. Add liquid ingredients to bar shaker, then top with ice.
2. Cover, and shake to chill.
3. Double-strain into chilled coupe glass.
4. Place lime wedge on glass rim to garnish, and serve.





EST *Hard* 2015
TRUTH[®]
— DISTILLING CO. —

FIND MORE
COCKTAIL RECIPES AT
HARDTRUTH.COM