



PECAN STREET RUM

What makes Pecan Street Rum Special?

A true Texas original, Pecan Street Rum is the *only* rum in America that is oak-aged with shelled Texas pecans. It has no artificial colors, no artificial flavors and no sweeteners added.

Ideal for Signature Cocktails. Pecan Street Rum's distinctive taste and full-bodied character enable it to stand on its own. It can easily become the centerpiece of a variety of mixed beverages, from high-end craft cocktails to the three-drink pour. And, it has this amazing gift of being able to transform its profile when tasted with different spirits, liquors and mixes.

"In just about any cream-based cocktail, Pecan Street Rum is like high-definition on a regular TV program: It simply makes it better in every conceivable way."

Neal MacDonald, Proof66.com

The Ingredient that turns Dining into a 4 Diamond affair.

Pecan Street Rum has this pecan – banana – butterscotch – whiskey – oak (think walnut) – caramel – maple - rum flavor thing going on. So, it easily enriches anything made with those ingredients. It's used in sauces; creams; deserts; toppings made with caramel, chocolate, or butterscotch; and in specialty drinks like coffee, eggnog, hot buttered rum and ice cream floats.

About Spirit of Texas™

Since 2009, we've been crafting small batch premium spirits for the most discriminating palates in the entire world: *our own*. We custom build our own stills to our own exacting standards. We don't compromise on processes. We use the finest ingredients. We don't cut corners and we don't call it "done" until it tastes right to us. We know you'll agree.

Sales Benefit Pet Rescue. Our priorities start with family, friends and community—including pets. Purchase this spirit and a percentage of our profit goes to Pet Rescue.



Spirit of Texas, 1715 Dalshank Street, Pflugerville, TX
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Taste the Texas Original

Nose. Rich! Very savory with aromas of banana bread, butterscotch, nuttiness and oak.

Palate. Opens warm like a whiskey with a hint of oak. After a few seconds, it settles into tastes of caramel, maple and pecan.

Finish. The finish is quite smooth and slightly dry with hints of allspice and caramel.



The Perfect Serve

County Road 233. 1.5 oz Pecan Street Rum, ½ oz Pflugler Single Malt Whiskey, 1 oz Butterscotch Schnapps, and 4 oz Irish Cream (or Half & Half). Add non-cream ingredients to shaker with ice. Shake. Stir in cream and strain. Serve as four shots shared by friends; or in a highball glass with ice (recommend Half & Half).

Twisted Texas Old Fashioned. 2 oz Pecan Street Rum, 1/4 oz. *a.k.a Mixology* Pecan Orgeat, 3 drops Aztec Chocolate Bitters, orange peel, 3 fresh cherries. Add liquid ingredients to a double old fashioned glass filled with ice and stir. Express oil from orange peel and garnish with the peel twisted over the lip of the glass. Lay three skewered cherries across top and serve.

Texas Storm. An all-Texas take on the classic Dark & Stormy: 1.5 oz Pecan Street Rum, 4.5 oz Maine Root Ginger Brew, ½ squeezed Lime. Stir in a double rocks glass over ice. Garnished with a lime slice.

Texas Float. A Texan's version of a root beer float: 1½ oz Pecan Street Rum, 4 oz Root Beer, 1 scoop Blue Bell's Natural Vanilla Bean ice cream. In pint glass, stir rum and root beer. Add ice cream. Serve with spoon, straw.

Bottle	750 ML, 40% ALC./VOL. (80 Proof)
Case	6 Bottles, 9.9 lbs, 10"x12"x8"
Desc	Pecan Street Gold Rum
UPC	73621162123
Whol	Southern Glazer's
Avail	1,200+ Texas stores, lounges, bars, nightclubs, restaurants, etc.

