

Food & Drink

Take a Virtual Vacation with Piña Colada Variations

by *Kelly Magyarics* | Jul 10, 2017 5:00am



Rum with Me Piña Colada

Recipe and image courtesy of Living Room Bar, W South Beach

Summer in South Beach with a frozen drink in hand? Sounds like the recipe for total bliss. The W's Living Room Bar uses a dark rum that's been aged for 23 years, which gives the drink a whole new dimension. It's garnished with both pineapple and basil leaves as well as a sprinkle of earthy brown sugar.

- 2 oz. Zacapa 23 Aged Dark Rum
- 1 oz. Fresh pineapple juice
- ½ oz. Coconut cream
- ½ oz. Fresh lime juice
- 3 tsp. Granulated brown sugar
- 1 Basil leaf
- 2 Pineapple leaves
- 2 dashes Angostura Bitters

Add the first four ingredients to a cocktail shaker, add ice, and shake until chilled. Strain into a rocks glass over fresh ice, garnish with the basil and pineapple leaves and brown sugar, and top with a few dashes of bitters.

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