



CHAI LIBATIONS

David Rio presents chai cocktail recipes featuring Cub Chai Microbrew Concentrate

DARK, STORMY, AND SPICY

Lime wedges

2 ounces (60 ml) **Cub Chai**

2 ounces (60 ml) dark rum

4 ounces (120 ml) ginger beer

Fill glass with ice. Squeeze a lime wedge over the ice and drop the wedge into the glass. Pour in Cub Chai, rum, and ginger beer. Stir lightly and serve.



CHAI WHITE RUSSIAN

2 ounces (60 ml) **Cub Chai**

1 ounce (30 ml) vodka

1 ounce (30 ml) Baileys Irish Cream

1 ounce (30 ml) heavy cream

Pour the ingredients into a glass filled with ice. Stir well. Garnish with grated cinnamon or nutmeg if desired.





CHAI MARTINI

2 ounces (60 ml) **Cub Chai**
 2 ounces (60 ml) unsweetened
 vanilla vodka

Pour the ingredients into a cocktail shaker filled with ice. Shake well. Strain into a chilled cocktail glass.

MALIBU ICED CHAI

3 ounces (90 ml) **Cub Chai**
 2 ounces (60 ml) Malibu Rum
 1 ounce (30 ml) vodka
 2 ounces (60 ml) soda water

Pour Cub Chai, Malibu Rum, and vodka into a cocktail shaker filled with ice. Shake well and strain into a glass filled with ice. Top with soda water, stir, and serve.



CHAI PISCO PUNCH

2-3 pineapple chunks
 2½ ounces (75 ml) **Cub Chai**
 1½ ounces (45 ml) Pisco
 ½ ounce (15 ml) lime juice

Add pineapple to a glass and muddle to release some of its juice. Add Cub Chai, Pisco, lime juice, and ice. Stir and serve.



DIRTY CHAI COCKTAIL

2 ounces (60 ml) **Cub Chai**
 1 ounce (30 ml) unsweetened
 vanilla vodka
 ½ ounce (15 ml) Kahlúa
 1 ounce (30 ml) milk or cream

Pour the ingredients into a cocktail shaker filled with ice. Shake well. Strain into a cocktail glass and serve.



SPICE BOURBON SLUSH

7 ounces (200 grams) ice
 2 ounces (60 ml) **Cub Chai**
 1½ ounces (45 ml) bourbon
 1 ounce (30 ml) frozen orange juice
 concentrate
 1 ounce (30 ml) frozen lemonade
 concentrate

Place all the ingredients into a blender and blend until smooth. Pour into chilled glass and serve.



CHAI TODDY

5 ounces (150 ml) **Cub Chai**, warm
 1 ounce (30 ml) dark rum
 1 lemon wedge
 1 cinnamon stick

Pour Cub Chai into a heat-proof goblet. Add rum, lemon wedge, and cinnamon stick. Stir and serve warm.