

ode to rum.



Happy national piña colada and mojito day! After blanking on Father's Day, we're extra on top of all holidays now. Even fake ones.

Rum is one of those liquors that dominates beachy vacations, but gets the shaft for everyday drinking. How sad. This underdog makes top shelf drinks that pair surprisingly well with food!



**FLOR DE CAÑA 4 YEAR
OLD EXTRA SECO**

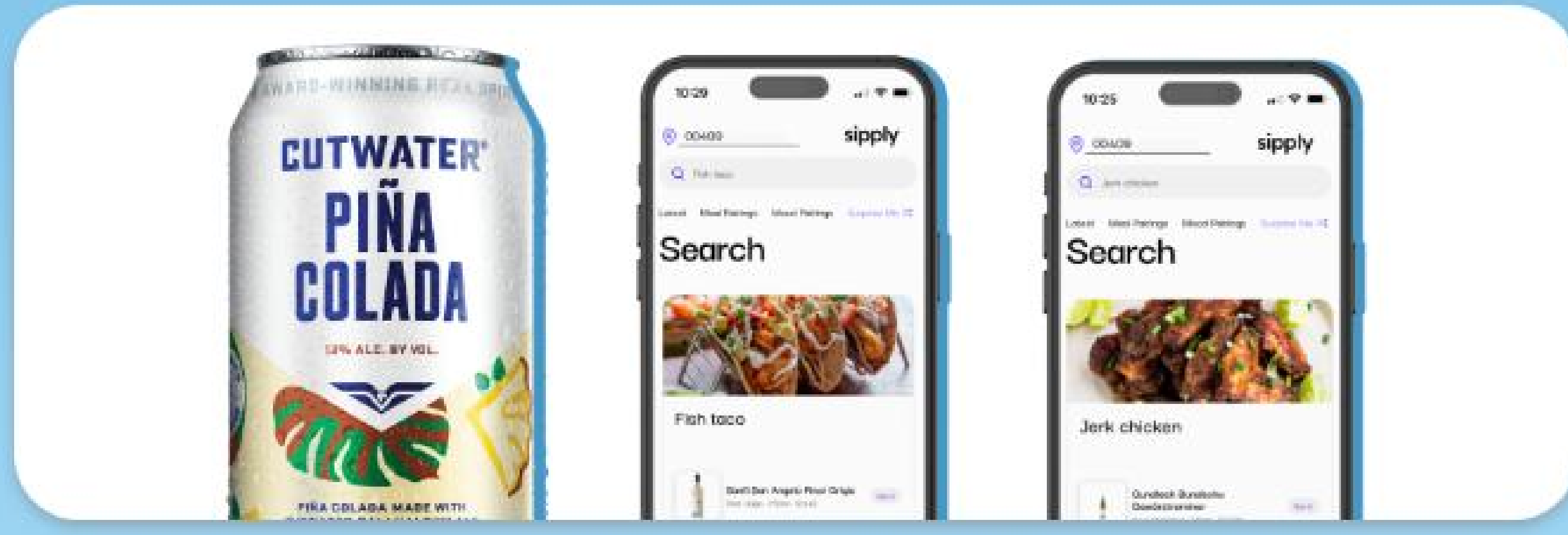
TEN TO ONE



Our favorite light rums these days are Ten to One and Flor de Caña 4 Year Old Extra Seco. We won't get into amber or dark because that's a whole other situation deserving of its own moment of glory. Or national day? BRB looking into that.

if you like piña coladas and/or getting lost in the rain.

Oh God, forgive us. We couldn't help ourselves. **Piña coladas!** Smell like sunscreen, but taste even better (although our toddlers do seem to have a taste for SPF). Mix 1.5oz light rum, and 1 part coconut cream with 2 parts pineapple juice. Bonus if it's fresh, you're fancy! Participation ribbon if it's canned, although Cutwater's piña colada is actually fantastic. Pour over crushed ice, give it a little mixy mixy and voila - you're in Cancun or your vacay paradise of choice. Without your kids. Bliss.

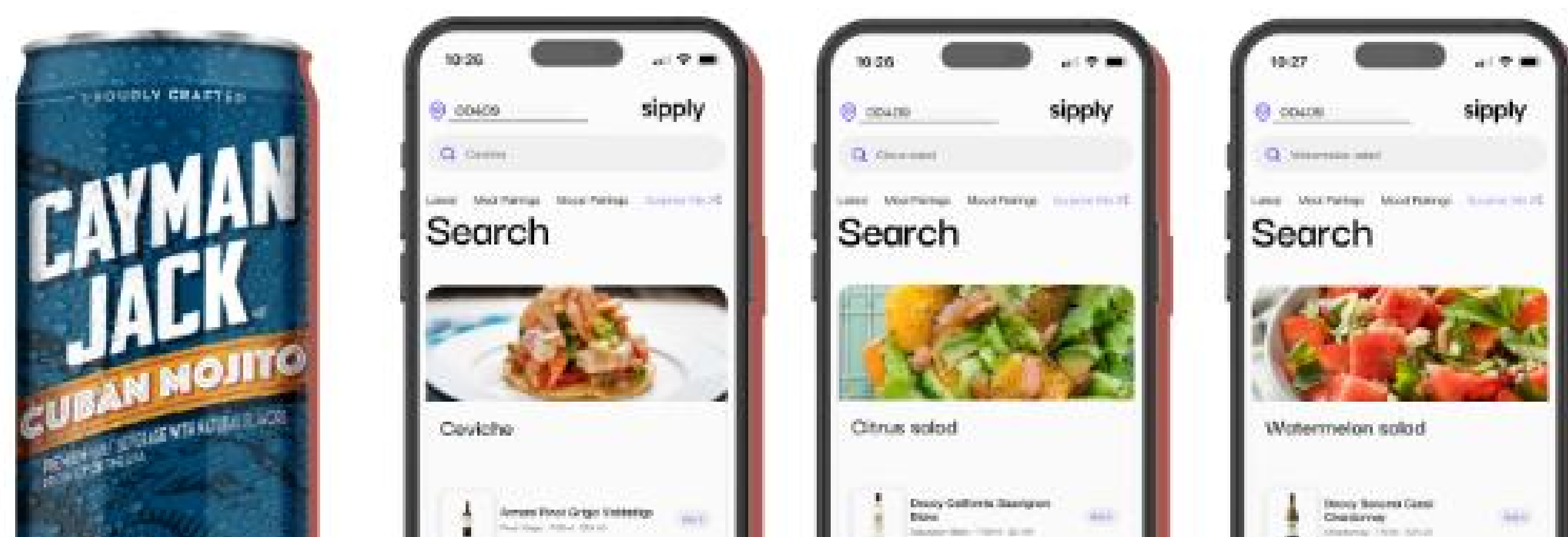


ORDER NOW

Although piña coladas tend to be consumed in a plastic cup poolside, they can actually be fabulous pairing partners with food. Because they are sweet and tropical, give tropical fish tacos or jerk chicken a try!

if you prefer mojitos.

Our **Sipply Mojito** (™) is a classic Cuban cocktail made the old fashioned way. Muddle a bunch of mint leaves with some lime wedges, add two tbsp sugar, fill the glass with ice, add 1.5oz white rum and top with sparkling water. Stir, drink and be merry. Not everything in life is this easy, so take the wins as they come. If you want easy easy, look no further than Cayman Jack's canned mojito.



ORDER NOW

Mojitos are defined by fresh mint and lime zest, so for pairings we recommend finding dishes with similar characteristics. Think ceviche, citrus salads, and watermelon salads. For a contrasting pairing, enjoy your mojito with BBQ. Nothing washes down a hawt and smokey bite like a big, cool, zesty cocktail. Bon appetit!

what's up with sipply

We've been leaning into summer mode as a team, enjoying drinks in the sun with friends and family. That said, we're already planning some big things for the coming months that we can't wait to share with you!

Thanks as always for your support, you're rum-arkable!

not part of our beta list?

TRY IT NOW

that's all for now!

Be sure to stay connected with us for all the latest updates.

sipply

Cheers,
The Sipply Team

Likin' the newsletter? It's on Medium!