



Ron
ABUELO
PANAMÁ

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Seco
Herrerano
Varela, R. & A.

DRINK RESPONSIBLY.

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**EL CARNAVAL
RESTAURANT**

COCKTAILS

40 Avenue B, New York
N.Y. 10009



Inspiring generations since 1908

In 1908, at the dawn of the new Panamá,
Don José Varela Blanco not only moved
countries, he moved minds.

He established the country's first sugar mill and gave his
sons the freedom to begin crafting the world's finest aged
rums. From the start, his was a different kind of family
company.

He brought local communities together, respected the land
and looked after his workers. He inspired the people
around him and the generations after him.

Today, the distillery is still run by the Varela family.
We are extremely proud of our fine Panamanian rums, and
we're even more proud to continue Don José's
tradition of pushing the boundaries of rum making.



A close-up photograph of two women smiling and clinking their glasses of Ron Abuelo cocktails. The woman on the left has long brown hair and is wearing a dark top. The woman on the right is partially visible, showing her profile and a smile. Both glasses are filled with a golden liquid, ice cubes, and fresh mint leaves. The background is a soft, out-of-focus outdoor setting with a body of water and a bridge in the distance.

Ron Abuelo Cocktails

Made by Cristobal Srokowski
Ron Abuelo Global Brand Ambassador

INSPIRING
GENERATIONS

SINCE 1908

El Carnaval



Ron Abuelo 7 Años,
Passion fruit liqueur, Fresh lime juice,
Top off with ginger beer.

TECHNIQUE

Shake all the ingredients and simple strain into a highball glass over ice. Top off with ginger beer and stir gently.

GARNISH

Mint sprig and fresh ginger slice.



Panama Dreaming



Ron Abuelo 7 Años,
Tamarindo concentrate, Fresh lime juice,
Fresh raspberries, Honey syrup.

TECHNIQUE

Muddle the raspberries inside the shaker. Add the rest of the ingredients and shake. Simple strain into a tumbler glass over ice and garnish.

GARNISH

Cinnamon stick, mint spring
and fresh raspberries.



The Glorious Cocktail



Ron Abuelo 12 Años,

Fresh lime juice, Sugar syrup,
Angostura bitters, Fresh mint leaves,
Top off with Champagne or dry sparkling wine.

TECHNIQUE

Shake and double strain into a coupette or large flute. Top off with Champagne or dry sparkling wine, stir gently and garnish.

GARNISH

Orange peel and/or fresh mint spring.



Francis Drake



Ron Abuelo 7 Años,
Fresh passion fruit juice, Cinnamon syrup,
Pinch of curry powder.

TECHNIQUE

Shake all the ingredients, simple strain into a
tumbler glass over crushed ice and garnish.

GARNISH

Fresh mint spring.



Panamanian Right Hand



Ron Abuelo 12 Años,
Red vermouth, Campari bitter,
Chocolate bitters.

TECHNIQUE

Stir all ingredients in a mixing glass,
pour into a tumbler over ice and garnish.

GARNISH

Orange peel.



Old Fashioned Grandpa



Ron Abuelo 12 Años,

Dark chocolate liqueur, Sugar syrup,
Angostura bitters, Pink grapefruit peel.

TECHNIQUE

Stir all ingredients in a mixing glass,
pour into a tumbler glass over ice and garnish.

GARNISH

Pink grapefruit peel and cherry.



Pedasi



Ron Abuelo 7 Años,
Pimento Dram liqueur, Pineapple juice,
Fresh lime juice, Orgeat syrup,
Chocolate bitters.

TECHNIQUE

Shake all the ingredients, simple strain into a tumbler glass
over crushed ice and garnish.

GARNISH

Mint sprig and grated nutmeg.



Barú



Ron Abuelo 12 Años,
Punt E Mes vermouth,
Maple syrup, Angostura bitters.

TECHNIQUE

Stir all ingredients in a mixing glass, pour into
a tumbler glass over ice and garnish.

GARNISH

Pink grapefruit peel.



Blossom



Ron Abuelo 12 Años,
Fino Sherry, Dry vermouth,
Elderflower liqueur.

TECHNIQUE

Stir all ingredients in a mixing glass, pour into
a coupette or martini glass and garnish.

GARNISH

Lemon twist.



Purple Rain



Ron Abuelo 7 Años,

Cranberry juice, Blueberry puree REÀL,
Fresh pink grapefruit juice, Angostura bitters
Top off with dry sparkling wine.

TECHNIQUE

Shake all the ingredients and simple strain into a highball glass. Top off with dry sparkling wine, stir gently and garnish.

GARNISH

Mint sprig and blueberries.



Seco Herrерano Cocktails

Made by Cristobal Srokowski
Ron Abuelo Global Brand Ambassador



*El
espíritu
de
Panamá*

Karla



Seco Herrerano,

Fresh passion fruit purée,
Pineapple juice, Coconut cream Coco REÀL,
Angostura bitters.

TECHNIQUE

Shake all the ingredients, simple strain into a
tumbler glass over crushed ice and garnish.

GARNISH

Pineapple leaves and passion fruit slice.



Azuero's Smash



Seco Herrerano,
Fresh lime juice, Mandarin liqueur Giffard,
Honey syrup, 3 thick cucumber slices.

TECHNIQUE

Muddle the cucumber inside the shaker. Add the rest of the ingredients and shake. Double strain into a coupette or Martini glass and garnish.

GARNISH

Mandarin peel and cucumber slice.



Boquete Punch



Seco Herrerano,
Pineapple juice, Fresh lime juice,
Ginger syrup.

TECHNIQUE

Shake all the ingredients and pour everything into a long drink glass without straining. Fill with more ice and garnish.

GARNISH

Pineapple leaves and caramelized wedges.



Playa Venao



Seco Herrerano,

Fresh lemon juice, Pineapple juice
Orgeat syrup, Sweet coconut cream.

TECHNIQUE

Shake all the ingredients, double strain into a
couquette or Martini glass and garnish.

GARNISH

Grated dark chocolate.



Solero



Seco Herrerano,

Fresh passion fruit purée, Passion fruit liqueur,
Milk, Vanilla syrup,
Top off with whip cream.

TECHNIQUE

Shake all the ingredients, simple strain into a collins glass
over crushed ice, top off with whip cream and garnish.

GARNISH

Grated nutmeg.





Varela H^{nos} S.A.
DESDE 1908

PRODUCT OF PANAMA