

THE
TIDAL
RUM



TIDAL RUM

Tidal is a golden aged rum infused with oak smoked Pepper
Dulse seaweed sustainably foraged during spring tides in
Jersey.

To create Tidal we've developed a blend of four aged golden
Island rums from Barbados, Jamaica, Trinidad and the
Dominican Republic.

We choose the rum to compliment the flavours of Pepper
Dulse.

No added sugar.

THE TIDAL

Shifting Rum from the last drink of the night to the first.

Focusing on our naturally low-calorie serve

“The Tidal”

50ml Tidal
15ml Fresh Lime Juice
Top cold soda
Angostura Bitters dash

Garnish - Lime

Method: Build in a highball

Low calorie - fresh - marine - Taste the Tide





DARK & STORMY WATERS

“Dark & Stormy Waters”

50ml Tidal
15ml Lime Juice
75ml Ginger Beer
Top Cold Soda
Dash Angostura Bitters

Garnish - Lime wedge

Method: Build in a rocks glass

Bright - warming - fresh

THE TIDAL SPRITZ

“The Tidal Spritz”

50ml Tidal
150ml cold Prosecco/Champagne

Garnish - Mint Leaves

Method: Build in a wine glass

Light - Dry -



THE TIDAL DAIQUIRI

“The Tidal Daiquiri”

50ml Tidal
15ml Amontillado Sherry
25ml Lime Juice
10ml Agave Syrup

Garnish - Lime

Method: Mix all ingredients in a shaker with ice.
Strain over ice

Tart - Saline - Sweet



THE TIDAL OLD FASHIONED

“The Tidal Old Fashioned”

50ml Tidal
10ml Agave Syrup
Drop of Salt Water
Grind of Black Pepper
Dash of Angostura Bitters

Garnish - Orange Disc

Method: Stir down in mixing glass,
Strain over cued ice in rocks glass

Earthy - Peppery - Smooth



An island hopper...
Started in the Caribbean
finished in Jersey

SBD

Warmed by the sun
cooled by the sea breeze
infused with seaweed

SHORTS BOY DISTILLERY