

Coconut Rumba – Sailboat Coconut Rumba brings the taste of the tropics to Saskatchewan. Adventurous flavors of coconut and Rumba with a sweet finish are perfect for Piña Coladas and other tropical cocktails.

Dark Rumba - Sailboat Dark Rumba has a deep but smoky taste. This mysterious Rumba has dark amber clarity with a glossy, dark visage. Full bodied, with aromas of caramel, smoky ash and earthy like finish. Perfect for a nightcap

anytime of the day.

Spiced Rumba — Sailboat Spice Rumba has the bold flavors of adventure. Aromas of clove, peppercorn, allspice and nutmeg create a delicious, full-bodied Rumba. Perfect for a rumba and coke.

How to make Rumba drink?

Dark and Stormy



Rumba and Cola



Daiguiri



Ingredients:

- 2 oz Sailboat Dark Rumba
- 4 ounces Minhas Sask Ginger Beer
- 1 oz lime iuice
- Lime Wedge

Directions: Fill highball glass with ice. Add, in layers, lime juice, ginger beer, Sailboat Dark Rumba. Garnish with lime. Enjoy.

Ingredients:

- 2 oz Sailboat Spiced Rumba
- 4 ounces Gnarly Oak Cola
- Lime Wedge

Directions: Combine all ingredients over ice in highball glass. Garnish with lime. Enjoy.

Ingredients:

- 2 oz Sailboat White Rumba
- 3/4 oz Lime Juice
- 1 tsp Sugar
- Lime Wedge

Directions: Pour sugar and lime juice into a cocktail shaker and stir until sugar is dissolved. Add Sailboat white rumba and fill shaker with ice; shake well for 10 seconds and strain into a chilled cocktail glass. Garnish with a wedge of lime. Enjoy.

SAILBOAT

GOLD RUMBA, COCONUT RUMBA, DARK RUMBA, WHITE RUMBA & SPICED RUMBA

Sizes available | 6x1750 mL Glass | 9x1140 mL Glass | 12x750 mL Glass | 24x375 mL Glass | 30x200 mL Glass | 96x50 mL PET | Note: Dark Rumba & Gold Rumba NOT available in 375 mL & 1140 mL Spiced Rumba also available in 750 mL PET



ORDER DESK

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