

# thaiwala

## THAI TEA COCKTAILS



### THAI FIGHTER

#### In the Cocktail:

1/2 ounce heavy cream (or milk alternative)  
1/2 ounce condensed milk  
2 ounces Thaiwala Thai tea  
2 ounces bourbon  
Cinnamon stick

#### Make the Cocktail:

1. Combine all ingredients in a saucepan including the cinnamon stick.
2. Remove from heat when hot.
3. Strain into a glass mug, garnish with the cinnamon stick and serve hot.

### THAI ICED TEASE

#### In the Cocktail:

4 ounces chilled Thaiwala Thai tea concentrate  
1 shot of Baileys  
1 shot of dark rum  
2 ounces half and half  
Ice  
Add a sprinkle cinnamon or a cinnamon stick

#### Make the Cocktail:

1. Combine everything in a shaker and shake vigorously for 15 seconds.
2. Pour into a old fashioned glass, garnish with grated cinnamon or cinnamon stick.

### THAI ALEXANDER

#### In the Cocktail:

2 ounces cognac  
1 ounce Thaiwala Thai tea  
1/2 ounce dark crème de cacao  
1 ounce heavy cream (or milk alternative)  
Nutmeg

#### Make the Cocktail:

1. Combine ingredients into a cocktail shaker filled with ice. Shake vigorously for 15 seconds.
2. Strain into a chilled coupé glass, garnish with freshly ground nutmeg.

### CHIANG MAI THAI

#### In the Cocktail:

2 fluid ounces dark Rum  
.5 fluid ounce Cointreau  
1 ounce pineapple juice  
1 ounce orange juice  
1.5 oz Thaiwala Thai tea  
Cinnamon

#### Make the Cocktail:

1. Combine everything in a Boston shaker and shake vigorously for 15 seconds.
2. Strain into a tulip shaped glass, garnish with grated cinnamon.