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Old Cuban

This modern classic, created in 2004 by Audrey Saunders, is essentially a minty daiquiri topped with fizz. If you're a fan of mojitos, this drink is a real game-changer. The name is a nod to the rum's Cuban heritage. For a lighter option, lose the rum and serve in a Champagne flute.

The Classic Recipe

This cocktail brings out the best flavors of its simple ingredients.

1. Lightly muddle 6 mint leaves in a shaker.
2. Add 2 fl oz (60ml) golden rum, 1 fl oz (30ml) lime juice, and ½ fl oz (15ml) simple syrup.
3. Fill shaker with ice and shake for 15 seconds.
4. Double strain into a coupe glass.
5. Top with Champagne.

Extras

Garnish: Float a mint leaf in your drink for a delicate garnish.

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