

JARDII

Tropic Noir – Cocktail Recipe

Apple brandy depth layered with vibrant passionfruit, pineapple, and fresh lime—an elegant tropical cocktail inspired by Baltimore craft and Barbados sunshine.

Ingredient	ml	oz	g
JARDII Brandy	55	1.86	52
Passion Fruit Purée	35	1.18	37
Pineapple Juice	40	1.35	42
Lime Juice	15	0.51	16
Simple Syrup (1:1)	5	0.17	6
Total	150	5.07	153

Preparation

1. Add all ingredients to a cocktail shaker with ice.
2. Shake for 8–10 seconds until well chilled.
3. Fine strain into a chilled coupe glass.
4. Garnish with a half passionfruit and dehydrated pineapple slice.

Cocktail Specs

Total Volume: 150 ml (5.07 oz)

Approximate ABV: ~15%

Flavor: Bright tropical fruit, balanced citrus acidity, and smooth apple brandy backbone with a refreshing finish.

