



SINCE 1949
Joe Gambino's
BAKERY

COCKTAIL
& SONS

Sidewalk Side Spirits Gambino's King Cake Rum Cream

Sidewalk Side Spirits is a spirits brand incubator founded in 2020. The King Cake Rum Cream was born out of the New Orleans' locals' love of Carnival and all it means to the hundreds of thousands of revelers who celebrate it across the country every year.



New Orleans cocktail syrup makers Cocktail & Sons have joined forces with iconic Louisiana bakery Gambino's and noted spirits industry veteran John Eason to form Sidewalk Side Spirits LLC.

Sidewalk Side Spirits will be headed by co-founder, Sales & Marketing Vice President, Lauren Myerscough. Cocktail & Sons' partner, Max Messier will oversee research and development of all spirit brands. John Eason will serve in an advisory capacity.

Gambino's Bakery owner Vincent Sceflo and Cocktail & Sons collaborated together with the help of renowned blender Midwest Custom Bottling out of Wisconsin to create the perfect blend of Caribbean Rum, Wisconsin cream, Louisiana baking spices, and New Orleans own Cocktail & Sons' King Cake Syrup.



Strawberry Filled King Cake

5 strawberries
1 1/2 oz white rum
1 oz Gambino's King Cake Rum Cream
1/2 oz lemoncello

Muddle strawberries with rum in the bottom of a shaker. Add the rest of the ingredients and shake with ice. Double strain into a rocks glass with fresh ice. Garnish with a strawberry on a pick.

Contact information: sales & marketing:
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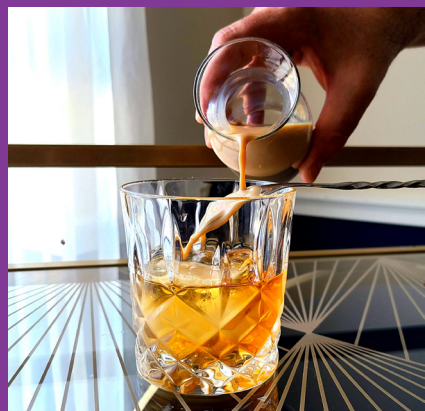


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Dominicana

2 oz dark rum
1/4 oz simple syrup
2 dashes Angostura bitters
1 oz Gambino's King Cake Rum Cream

Add rum, simple syrup and bitters to a chilled rocks glass. With a bar spoon, pour a float of Gambino's King Cake Rum Cream on top.



B-97

1 oz Kahlua
1 oz Gambinos King Cake Rum Cream
1 oz triple sec

Layer carefully all ingredients in a shot glass with a bar spoon, or shake with ice in a cocktail tin and strain over ice in a rocks glass.



Creole Coffee

1 oz Gambinos King Cake Rum Cream
1 oz dark rum
1 cup hot brewed coffee

Add all ingredients to a warm coffee mug. Top with whipped cream, a cinnamon stick, and grated nutmeg for a delightful mix of garnishes.

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