



'Like nothing else out there and lap up luscious.'

★ ★ ★ ★ ★ *Paul Pacult*

RATING: 94 points (Exceptional)
Beverage Testing Institute

'Top 140 Spirits in the World'

F. Paul Pacult's: The Spirit Journal 2011 Hall of Fame Issue

*The Exclusive Champagne cocktail of the 2012
Governors Ball, the after-party of the
84th Academy Awards:*

“Moët Red Carpet Glamour”

- Champagne Flute half filled with ice
- Add 1 oz **hum** & 1 oz Fresh Sour*
- Top with Moët & Chandon Imperial
- Garnish with a Rose Petal

**Fresh Sour Mix:* Dissolve 1.5 cups sugar
in 1 cup hot water. Add 1 cup fresh lime
juice & lemon juice and refrigerate.



LIQUEUR
A blend of hibiscus, ginger, cardamom,
sugar cane and bitter lime
750ML 30% ALC/VOL (60 PROOF)

humspirits.com