

# Island Sunset

*This is what I call a “hybrid” drink. It takes two base cocktails – a tropical umbrella cooler and a Tequila Sunrise – and combines them into one dynamite concoction. The pineapple juice and coconut rum give it that island flare while the introduction of grenadine gives it the sunrise (or in this case, “sunset”) component.*

## YIELD – 1 cocktail

Fill a standard bar shaker a third of the way with ice cubes. Add in the pineapple juice, rum and triple sec. Fasten the lid of the shaker and shake vigorously for about 15 seconds. Remove the lid from the shaker and pour its contents into an 8 ounce cocktail glass. Add the grenadine. Thread a cocktail umbrella toothpick through the pineapple cube and maraschino cherry and float along the edge of a glass. Serve immediately.

4 ice cubes  
2½ ounces pineapple juice  
1 ounce coconut flavored rum  
½ ounce triple sec  
1 tsp grenadine  
1 cocktail umbrella toothpick  
1½-inch thick pineapple cube  
1 maraschino cherry