

Jungle Bird

A tiki cocktail with Campari — the bridge between rum and amaro that nobody saw coming.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
5 min	Easy	Rocks or tiki mug	Shaken	Pineapple wedge and frond

INGREDIENTS

1½ oz Blackstrap or dark rum

Cruzan Blackstrap or Plantation O.F.T.D.

¾ oz Campari

1½ oz Fresh pineapple juice

freshly pressed if possible

½ oz Fresh lime juice

½ oz Demerara simple syrup

1:1 ratio

1 Pineapple wedge and frond, for garnish

METHOD

1. Add all liquid ingredients to a cocktail shaker with ice.
2. Shake hard for 10 seconds — fresh pineapple juice needs the aeration.
3. Strain into a rocks glass or tiki mug filled with fresh crushed ice.
4. Garnish dramatically with a pineapple wedge and frond.

BARTENDER'S TIP

Fresh pineapple juice is non-negotiable. Canned juice has none of the foam-creating proteins that give the Jungle Bird its signature crown of froth.

THE STORY

Created in 1978 at the Aviary Bar of the Kuala Lumpur Hilton in Malaysia by bartender Jeffrey Ong. It vanished for thirty years until Beachbum Berry resurrected it in his 2002 book *Intoxica*. Today it's the rare tiki drink that gets equal love from amaro nerds and rum heads — the only cocktail Campari makes that tropical-bar bartenders will actually mix.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/jungle-bird