

Refreshing Bahama Breeze Cocktail - Perfect for Summer Vibes

Bahama Breeze Delight ??



TIME
5 min

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INGREDIENTS

2 oz coconut rum
1 oz pineapple juice
1 oz orange juice
‰ oz grenadine
‰ oz lime juice

Crushed ice

Pineapple wedge & cherry (for garnish)

Swaps and Notes:

Rum: If you prefer, swap coconut rum with white or spiced rum and add a splash of coconut milk or cream.

Juices: Fresh-squeezed orange and lime juice boost the flavor, but bottled will do in a pinch.

Mocktail version: Replace rum with coconut water or pineapple soda for a family-friendly tropical sipper.

Grenadine drizzle: Pour slowly for that layered, sunset look.

Step-by-Step Instructions:

In a cocktail shaker filled with ice, combine coconut rum, pineapple juice, orange juice, grenadine, and lime juice.

Shake well until chilled.

Fill a glass with crushed ice.

Strain the drink into the prepared glass.

Slowly pour a bit of grenadine over the top to create a layered effect-it will settle at the

bottom for a stunning visual.

Garnish with a pineapple wedge and maraschino cherry.

Serve immediately and let the tropical vibes take over.

Tips for Success:

Use chilled ingredients and crushed ice for a truly refreshing experience.

Don't over-shake-just 10-15 seconds is enough to chill and mix.

Serve in a tall hurricane or tiki-style glass for full island effect.

Want to go extra fancy? Rim the glass with sugar and lime zest for added flair.

Serving Suggestions & Pairings:

Light snacks like shrimp skewers or coconut chicken bites

A tropical fruit tray with pineapple, mango, and watermelon

Party faves like Beer Cheese Dip or Totchos

Sweet companions like Jolly Rancher Edible Shot Glasses

Or pair with another refreshing sipper like Blueberry Lemonade or Rainbow Sangria

Storage and Batch Tips:

Best enjoyed fresh, but you can mix the rum and juices ahead of time and refrigerate for up to 1 day.

Hold the ice and grenadine until ready to serve for best results.

For parties, scale up the ingredients and serve from a pitcher or drink dispenser.

DIRECTIONS

1. In a cocktail shaker filled with ice, combine coconut rum, pineapple juice, orange juice, grenadine, and lime juice.
2. Shake well until chilled.
3. Fill a glass with crushed ice.
4. Strain the drink into the prepared glass.
5. Slowly pour a bit of grenadine over the top to create a layered effect-it will settle at the bottom for a stunning visual.
6. Garnish with a pineapple wedge and maraschino cherry.
7. Serve immediately and let the tropical vibes take over.
8. Tips for Success: Use chilled ingredients and crushed ice for a truly refreshing experience.
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12. Serving Suggestions & Pairings: This cocktail pairs perfectly with:
13. Light snacks like shrimp skewers or coconut chicken bites
14. A tropical fruit tray with pineapple, mango, and watermelon
15. Party faves like : Beer Cheese Dip or Totchos
16. Sweet companions like : Jolly Rancher Edible Shot Glasses

17. Or pair with another refreshing sipper like : Blueberry Lemonade or Rainbow Sangria
18. Storage and Batch Tips: Best enjoyed fresh, but you can mix the rum and juices ahead of time and refrigerate for up to 1 day.
19. Hold the ice and grenadine until ready to serve for best results.
20. For parties, scale up the ingredients and serve from a pitcher or drink dispenser.
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22. This : Blueberry Lemonade
23. This : Rainbow Sangria
24. These : Jolly Rancher Edible Shot Glasses
25. This : Beer Cheese Dip

SWAPS & NOTES

in perfect harmony, and the grenadine drizzle creates a beautiful layered effect that makes it just as pretty as it is tasty.

It takes less than 5 minutes to mix , no fancy bartending skills required.

Just shake, pour, and garnish-instant island vibes guaranteed.

Juices : Fresh-squeezed orange and lime juice boost the flavor, but bottled will do in a pinch.

TIPS FOR SUCCESS

Use chilled ingredients and crushed ice for a truly refreshing experience.

Don't over-shake-just 10-15 seconds is enough to chill and mix.

Serve in a tall hurricane or tiki-style glass for full island effect.

Rim the glass with sugar and lime zest for added flair.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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