

MAD RIVER

DISTILLERS

2024-25 FALL & WINTER

Cocktail

GUIDE

FEATURED SPIRITS

Straight Bourbon
Revolution Rye

Maple Cask Rum
First Run Rum
Rum 44

BOURBON WHISKEY

FALL SOUR

- 2 oz. of Straight Bourbon Whiskey
- 1 oz. of fresh lemon juice
- 1 oz. of Runamok Maple Grenadine

Add all ingredients to a shaker with ice. Shake well, then strain into a rocks glass over a large ice cube. Garnish with a lemon peel.



LEAF PEEPING

- 1.5 oz. of Straight Bourbon Whiskey
- .5 oz. of Solerno Blood Orange Liqueur
- .5 oz. of Cynar
- .5 oz. of fresh lemon juice
- 1 oz. of apple cider
- 2 dashes of Angostura Bitters
- Club soda

Add all ingredients (except club soda) to a shaker with ice. Shake well. Strain into a rocks glass over a large ice cube. Top with club soda, and garnish with a lemon peel and apple slice.



HOT OFF THE PRESS

- 1 oz. of Straight Bourbon Whiskey
- .5 oz. of Amaro Nonino
- .5 oz. of local honey
- 3-4 oz. of hot apple cider

In an Irish coffee mug, add all ingredients and stir well to combine. Garnish with a cinnamon stick and an orange wedge.



REVOLUTION RYE

A HOT GINGER

- 1 oz. of Revolution Rye (or Straight Bourbon)
- .5 oz. of ginger liqueur
- .5 oz. of cinnamon simple syrup
- .5 oz. of fresh lemon juice
- 3 dashes Angostura Bitters
- 3-4 oz. of boiling hot water

In an Irish coffee mug, add all ingredients and stir well to combine. Garnish with a lemon peel.





HOLIDAY RYE TAI

- 2 oz. of Revolution Rye
- .5 oz. of orange curaçao
- .5 oz. of orgeat
- .25 oz. of cinnamon demerera simple syrup
- 1 oz. of fresh lime juice

Combine all ingredients in a shaker with ice. Shake vigorously, then strain into a rocks glass over pebbled or crushed ice. Garnish with a lime wedge, fresh mint, and a cinnamon stick.

RYE NOT

- 2 oz. of Revolution Rye
- 1 oz. of Borghetti Espresso Café
- 1 oz. of cold brew coffee
- .5 oz. of demerara simple syrup

Combine all ingredients in a shaker with ice. Shake well, then strain into a chilled coupe. Add a few coffee beans as garnish.



MAPLE CASK RUM



MAPLE APPLE

- 2 oz. of Maple Cask Rum
- 1 oz. of apple cider
- .75 oz. of Amaro Montenegro
- .5 oz. of fresh lemon juice

Combine all ingredients in a shaker with ice. Shake well, then strain into a highball glass over ice. Garnish with a dried apple chip.





FIRST RUN RUM

YELLOW JACKET



- 2 oz. of First Run Rum
- .75 oz. of Spiced Honey syrup (1:1 honey to water, infused with baking spices)
- .75 oz. of fresh lemon juice
- 2-3 dashes of Angostura Bitters

Combine all ingredients in a shaker. Add ice, then shake vigorously. Strain into a chilled coupe glass. Garnish with a float of Angostura Bitters on top.

RUM 44

SAGE ADVICE

- 2 oz. of Rum 44
- 1 oz. of fresh lime juice
- .75 oz. of honey simple syrup
- 3 Sage Leaves

Add all ingredients to a shaker. Add ice, then shake well and double strain into a chilled coupe glass. Add a sage leaf as garnish.



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