

# FLEURETTE GIN

- \* A FLORAL AND CITRUS FOCUSED GIN, FRUITY AROMATIC JUNIPER, SOFT SPICE NOTES
- \* 92 PROOF, VAPOR-PATH DISTILLED BOTANICALS IN A WINE DISTILLATE SPIRIT BASE
- \* MIXES WELL IN PRE-PROHIBITION ERA COCKTAILS, AND PLAYS WELL WITH SUBTITLE FLAVORS
- \* GOLD MEDAL WINNER – 2020 SAN FRANCISCO WORLD SPIRITS COMPETITION



## THE ALLORA

2 OZ. STRAWBERRY INFUSED FLUERETTE  
1 OZ LIME JUICE  
.75 BASIL SYRUP  
2 OZ COCONUT WATER  
1 OZ SELTZER  
BLACK PEPPER

SHAKE GIN, LIME, BASIL SYRUP AND COCONUT WATER TOGETHER. STRAIN INTO COLLINS OVER ICE. TOP WITH SELTZER. CRACK PEPPER ON TOP. GARNISH WITH STRAWBERRY

## BOUQUET

1.5 OZ. FLUERETTE  
1 OZ LAVENDER SYRUP  
.75 OZ. LEMON  
3 OZ CHAMOMILE TEA

SHAKE GIN, LEMON AND LAVENDER SYRUP TOGETHER. STRAIN INTO GLASS OVER ICE. GARNISH WITH LAVENDER SPRIG

# FYLLEANGST AQUAVIT

- \* SAVORY, COMPLEX SPICE AROMATIC PROFILE, WITH AN EXTENDED MALTY FINISH
- \* 85 PROOF, VAPOR-PATH DISTILLED BOTANICALS IN A GRAIN SPIRIT BASE
- \* BEST IN CLASS, DOUBLE GOLD - 2020 SAN FRANCISCO WORLD SPIRITS COMPETITION
- \* SUBSTITUTE IN UNIQUE COCKTAILS FOR GIN, WHISKEY, OR MEZCAL



## NO BIG DILL

1.5 OZ AQUAVIT  
.75 OZ LEMON  
.5 OZ SIMPLE SYRUP  
2 OZ CUCUMBER JUICE  
4 DROPS SALINE SOLUTION  
1.5 SELTZER WATER  
SPRIG OF DILL

SHAKE AQUAVIT, LEMON, SIMPLE SYRUP AND DILL  
TOGETHER. STRAIN INTO COLLINS GLASS OVER ICE  
TOP WITH SELTZER

## DIRTY THIEF

2 OZ AQUAVIT  
.5OZ FINO SHERRY  
.5 OZ DRY VERMOUTH (DOLIN)  
.5 OZ CAPER BRINE

STIR ALL INGREDIENTS AND STRAIN INTO CHILLED  
COUPLE GLASS. GARNISH WITH LEMON TWIST AND  
CAPER BERRY

# THE ARBORIST GIN

- \* A CALIFORNIA TAKE ON A “LONDON DRY” GIN
- \* JUNIPER-FORWARD WITH SPICY PEPPER AND SPICE NOTES OVER CARDAMOM AND CHAMOMILE
- \* 92 PROOF, VAPOR-PATH DISTILLED BOTANICALS IN A WINE DISTILLATE SPIRIT BASE
- \* STANDS UP WELL IN COCKTAILS WITH STRONGLY FLAVORED MIXERS



## BEE REAL

1.5 OZ. THE ARBORIST GIN  
.5 OZ CHAMOMILE INFUSED DRY VERMOUTH  
.75 OZ LEMON JUICE  
.5 OZ HONEY SYRUP  
3-4 DROPS OF CALABRIAN CHILI OIL

SHAKE GIN, VERMOUTH, LEMON AND HONEY,  
DOUBLE STRAIN INTO COUPE GLASS. DROP  
CALABRIAN CHILI OIL ON TOP

## BUCK ADAMS

1.5 OZ. GINGER INFUSED ARBORIST  
.75 OZ. PINEAPPLE GOMME SYRUP  
1 OZ. LIME JUICE  
2 DASHES OF TIKI BITTERS  
2 OZ. GINGER BEER  
NUTMEG

SHAKE GIN, PINEAPPLE GOMME, LIME AND  
BITTERS. STRAIN INTO COPPER MUG OR ROCKS  
GLASS. GRATE NUTMEG ON TOP

# FLEURETTE VERMILION GIN

- \* BRIGHT, TART, AND TANNIC CITRUS AND FLORAL NOTES, SLIGHT SWEETNESS
- \* 92 PROOF, VAPOR-PATH DISTILLED BOTANICALS IN A WINE SPIRIT BASE, HIBISCUS INFUSED
- \* ADDS COLOR AND MOUTHFEEL TO MANY GIN / SLOE GIN COCKTAILS, GREAT IN A GIN FIZZ
- \* BEST IN CLASS - 2018 CRAFT DISTILLERS SPIRITS COMPETITION



## SCARLET PUNCH

1.75 OZ VERMILLION GIN  
.75 OZ GRAPEFRUIT-PINK PEPPERCORN OLEO  
.5 OZ CINNAMON SYRUP  
1 OZ LIME JUICE  
3 DASHES ABSINTHE  
1 DASH ANGOSTURA BITTERS

SHAKE ALL INGREDIENTS, DOUBLE STRAIN INTO  
TIKI MUG WITH CRUSHED ICE

## BACK NINE

1.5 OZ. VERMILLION GIN  
.75 OZ LEMON JUICE  
.5 OZ JAMAICA JARRITOS SYRUP  
3 OZ MINT ICED TEA

SHAKE ALL INGREDIENTS, DOUBLE STRAIN INTO  
COLLINS GLASS. GARNISH WITH MINT

\* NOTE - FOR JARRITOS SYRUP, REDUCE HIBISCUS JARRITOS  
(MEXICAN SODA) BY HALF

# AETHER VODKA

- \* A BETTER TAKE ON AN OVERPROOF VODKA
- \* 120 PROOF, A WINE DISTILLATE BASE, HIGHLY POLISHED SPIRIT
- \* RICH MOUTHFEEL AND BODY
- \* FORTIFIES COCKTAILS WITH MINIMAL DILUTION, AND AN EXCELLENT INFUSION BASE



## THE RODRIGUEZ

1.5 OZ. AETHER VODKA  
2.5 OZ. PINEAPPLE JUICE  
1 OZ. CREME OF COCONUT  
.75 OZ LIME JUICE  
ANGOSTURA BITTERS FLOAT

SHAKE ALL INGREDIENTS, DOUBLE STRAIN INTO  
COLLINS GLASS OR TIKI MUG WITH CRUSHED ICE

## DONKEY PUNCH

1.5 OZ. AETHER VODKA  
.75 OZ. LIME JUICE  
.5OZ GINGER SYRUP  
2 DASHES OF ANGOSTURA TOP  
GINGER BEER

SHAKE VODKA, LIME, GINGER SYRUP AND BITTERS  
STRAIN OVER ICE AND TOP WITH GINGER BEER  
COPPER MUG IF DESIRED

# WHITE DEVIL WHISKEY

- \* HEAVY GRAIN CHARACTER WITH HINTS OF CARAMEL AND PEAR
- \* 80 PROOF WHISKEY FROM A RYE AND MALTED RICE MASH
- \* NEARLY UNAGED, TO PRESERVE GRAIN CHARACTER
- \* SUBSTITUTES FOR BLANCO TEQUILA IN MANY COCKTAILS, OR IN BLOODY MARY



## THE DEVIL WENT DOWN TO GEORGIA

2 OZ. WHITE DEVIL WHISKEY  
1 OZ LEMON JUICE  
.75 HONEY SYRUP  
1 OZ WHITE PEACH PUREE  
2 BASIL LEAVES

LIGHT MUDDLE BASIL LEAVES IN SHAKER, THEN ADD ALL INGREDIENTS HARD SHAKE AND THEN DOUBLE STRAIN OVER ICE INTO ROCKS GLASS. GARNISH WITH BASIL LEAVES

## STRANGE BREW

1.5 OZ COCOA NIB INFUSED WHITE DEVIL  
.5 TURBINADO SYRUP  
4 OZ COLD BREW COFFEE  
WHIPPED CREAM

QUICK SHAKE WHISKEY, SYRUP AND COLD BREW. STRAIN INTO COLLINS GLASS OVER ICE AND THEN ADD THIN LAYER OF WHIPPED CREAM