



COCKTAIL RECIPES

BEER BARREL BOURBON

Bourbon Whiskey • 80 Proof

Beer Barrel Bourbon is first aged in new American oak barrels before finishing in Dragon's Milk stout barrels. The beer-barrel lends biscuity notes and a smooth malt character to the robust whiskey tones of toffee and caramel.



PUSSYCAT

1 ½ oz Beer Barrel Bourbon
½ oz Campari
½ oz orange liqueur
½ oz grapefruit juice

Shake all ingredients with ice, strain into cocktail coupe and garnish with grapefruit peel.

MAN O' WAR

2 oz Beer Barrel Bourbon
1 oz Clockwork Orange
½ oz citrus sherbet
1 oz Sweet Vermouth

Shake all ingredients with ice, strain into a cocktail coupe and garnish with candied citrus peel.

THE GOLDFINCH - DANI NICHOLAS, NEW HOLLAND SPIRITS

1 ½ oz Beer Barrel Bourbon
½ oz Clockwork Orange
¼ oz Fernet Branca
½ oz clove simple syrup
3 dashes of Walnut bitters

Stir all ingredients with ice, strain into chilled cocktail coupe and garnish with orange peel.

BOURBON DAISY

2 oz Beer Barrel Bourbon
½ oz simple syrup
½ oz orgeat syrup
1oz lemon Juice

Shake all ingredients with ice, strain into a cocktail coupe and garnish with a lemon peel.

BEE ON THYME - DANI NICHOLAS, NEW HOLLAND SPIRITS

1 ½ oz Beer Barrel Bourbon
¾ oz Amontillado Sherry
¾ oz thyme honey syrup
1 dash Angostura bitters

Stir all ingredients with ice, strain into cocktail coupe and garnish with cocktail cherry.

BOURBON BERRY SMASH - KELLY PARKER, PUB ON BTH

2 oz Beer Barrel Bourbon
1oz simple syrup
¾ oz fresh lemon juice
2 raspberries
3 blackberries
2 dashes Angostura bitters

Muddle berries and syrup, add the rest of the ingredients and shake with ice. Double strain into iced rocks glass and garnish with a lemon peel.