



COCKTAIL RECIPES

BARREL KNICKERBOCKER

Barrel Gin • 80 Proof

Knickerbocker Gin, conditioned in spent New Holland Spirits barrels, creates a delicious barreled gin. Toasty notes from the spirit-soaked wood accentuate the vibrant juniper character and provide a deep and smooth contrast to the lively aromatics.



DUTCH OLD FASHIONED - ADAM DICKERSON, NEW HOLLAND SPIRITS

- 2 oz Barrel Knickerbocker Gin
- ¾ oz simple syrup
- 2 dashes Angostura bitters

Stir all ingredients with ice and strain into a rocks glass, garnish with lemon peel.

MARTINEZ

- 2 oz Barrel Knickerbocker Gin
- 1 oz sweet vermouth
- ¼ oz Luxardo Maraschino Liqueur
- 3 dashes Angostura bitters

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

BARRELED NEGRONI - ADAM DICKERSON, THE KNICKERBOCKER

- 1 oz Barrel Knickerbocker Gin
- 1 oz Campari
- 1 oz Ruby Port

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

GTO!

- 1 ½ oz Barrel Knickerbocker Gin
- ¾ oz lime juice
- ¾ oz simple syrup
- 2 dashes Angostura bitters

Shake with ice and strain into cocktail coupe, garnish with lime wheel.

SUNSHINE AND RAINBOWS - ADAM DICKERSON, NEW HOLLAND SPIRITS

- 1 ½ oz Barrel Knickerbocker Gin
- 1 ½ oz Lillet Rose
- 1 ½ oz grapefruit Juice
- 2 dashes Angostura bitters

Shake with ice and strain into cocktail coupe, garnish with edible flower.

SECOND LINE - KELLY PARKER, PUB ON 8TH

- 2 oz Barrel Knickerbocker Gin
- ¼ oz simple syrup
- 3 dashes Peychaud's bitters
- 1 dash Angostura bitters
- Absinthe rinse.

Rinse a chilled rocks glass with absinthe and set aside. Stir remaining ingredients with ice, strain into the prepared glass and garnish with lemon peel.