



COCKTAIL RECIPES

FRESHWATER MICHIGAN

Barrel Rum • 80 Proof

Twice-distilled and aged in a variety of barrels, resulting in deep amber color and rich body. Aroma of butterscotch and almond leads to flavor of stone fruit with hints of toffee and vanilla, followed by a gently spicy finish.



DAIQUIRI

2 oz Michigan Barrel Rum
¾ oz lime juice
½ oz simple syrup

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

VIKING FUNERAL

2 oz Michigan Barrel Rum
½ oz lemon juice
½ oz orgeat syrup
½ oz grapefruit juice
Juice of half of a lime (invert after)
1 sugar cube
¼ oz navy strength gin

Add first 5 ingredients to a copper mug with crushed ice and stir. Add sugar cube and gin to inverted lime and light it on fire. Push the lime down after 30 seconds.

NORTHWEST MANHATTAN

2 oz Michigan Barrel Rum
1 oz coffee infused sweet vermouth
3 dashes Angostura bitters

Stir with and strain into chilled cocktail couple, garnish with cocktail cherry.

SCARLET MACAW - DANI NICHOLAS, NEW HOLLAND SPIRITS

1 ½ oz Michigan Barrel Rum
1 ½ oz pineapple juice
¾ oz Aperol
½ oz lime juice
½ oz simple syrup

Shake with ice and strain over crushed ice in rocks glass. Top with more crushed ice, garnish with lime wheel and pineapple wedge.

SWIM WITH THE CURRENT - TARA VANDERMOLLEN, THE KNICKERBOCKER

1 ½ oz Michigan Barrel Rum
¾ oz Creme De Cassis
¾ oz lime juice

Shake with ice, strain into iced Collins glass and top with ginger beer. Garnish with lime wedge.

ACEY DUCEY - DANI NICHOLAS, NEW HOLLAND SPIRITS

1 oz Michigan Barrel Rum
1 oz Beer Barrel Bourbon
¾ oz lime juice
½ oz simple syrup
3 mint sprigs

Muddle mint and simple syrup, add remaining ingredients and shake with ice. Strain into iced rocks glass and garnish with 2 dashes of Angostura Bitters.