

MAD RIVER

DISTILLERS

CA: Fulfilled by Park Street Imports
For orders, email
info@madriverdistillers.com

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100% Vermont Made
Locally Sourced Ingredients
Farm to Glass



Mad River Revolution Rye 92 pts *Wine Enthusiast*

- 100% rye, non-GMO, regional grains
- Coffee notes, with baking spices, caramel and a cocoa nib finish
- Toasted “chocolate” rye in the mash bill releases aromatic cocoa and mocha notes into the distillate. 96 proof

\$34.99 per bottle

Suggested Cocktail: 1794

1.5 oz. Revolution Rye, 1.5 oz. Luxardo Bitter, 1.5 oz. Carpano Antica Vermouth
Stir Revolution Rye, Bitter and Vermouth over ice. Strain into a coupe glass and garnish with an orange swath.



Mad River Bourbon

- Four-grain wheated bourbon. Corn, Wheat, Oats and Malted Barley
- 70% non-GMO Vermont corn
- Smooth on the palate, with pronounced grain flavors and no burn. A crowd pleaser. 92 proof

\$34.99 per bottle

Suggested Cocktail: Bourbon Street

1.5 oz. Mad River Bourbon, .25 oz Strawberry Simple or 1 sliced strawberry muddled with simple syrup, .75 oz Lemon Juice, 2 dashes Angostura Bitters, Ginger Beer
Shake all ingredients and strain over ice into a rocks glass. Top with ginger beer and garnish with a sliced strawberry.



Mad River Maple Cask Rum *Gold Medal, Spirits of the Americas 2014*

- Distilled from fair-trade certified demerara sugar
- Aged in a mixture of toasted and charred barrels
- Secondary aging in oak barrels that held pure Vermont maple syrup
- A smooth and bright rum that drinks like a whiskey. 92 proof

\$28.00 per bottle

Suggested Cocktail: Nor'Easter

2 oz Mad River Maple Rum, ½ oz Lime Juice, Ginger Beer.



Mad River First Run Rum

- Distilled from fair-trade certified demerara sugar
- Aged in charred barrels — just like our bourbon and rye
- A sipping rum with an initial “hit” of bourbon-like richness rapidly transitioning to a smooth and distinctly rum-caramel finish. 90 proof

\$21.00 per bottle

Suggested Cocktail: The Rendezvous

2 parts First Run Rum, .75 parts lime, .5 parts Aperol, .5 parts Grapefruit Simple.

Courtesy of Chris O’Neil, Deuxave, Boston



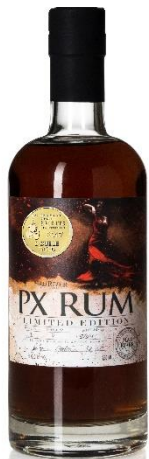
Mad River Vanilla Rum

- Distilled from fair-trade certified demerara sugar
- Infused with Tahitian Vanilla Beans
- A cocktail rum with a vodka-like smoothness and a clean finish. 80 proof

\$23.00 per bottle

Suggested Cocktail: Slow Mourning

1.5 oz Vanilla Rum , .5 oz Maple Syrup, 2 oz Cold Brew, 2 sprigs of Thyme, Dash firewater bitters. Shake & Strain over ice in a highball. Garnish with thyme



Mad River PX Rum *Double Gold, SF World Spirits 2017*

- Distilled from fair-trade certified demerara sugar
- Finished in Pedro Ximénez sherry casks
- A sipping rum with an incredible sherry nose and dried fruit and caramel on the finish. 92 proof

\$34.00 per bottle

Suggested Cocktail: PX I Miss You

2 oz PX Rum, .25 oz Cardamom Clove Syrup, 4 dashes owl & whale cherry bitters. Stir and strain over 2 cubes in a rocks glass. Cherry and lemon twist

Mad Apple *2016 Good Food Award Winner*

- A Wicked Vermont Apple Brandy
- Vermont-grown heirloom varieties of apples and cider
- 100% Vermont apples, 85 Proof

\$34.00 per bottle

Suggested Cocktail: Brandy Old Fashioned

2 oz Mad Apple Brandy, 1 oz Vermont Maple Syrup, 2 Dashes Bitters, 1 Thick Blood Orange Wedge, 1 Amarena/Maraska Cherry

