

MAD RIVER

— DISTILLERS —

Distributed by Slocum & Sons

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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

#3680 \$35.58 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
- Average barrel age 1 year

#3681 \$35.20 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.

#3683 \$28.67 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

#3682 \$22.67 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



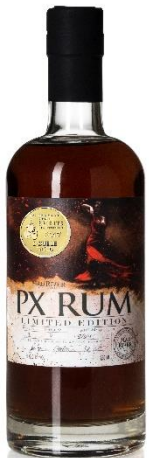
Mad River Vanilla Rum

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

#3801 \$22.67 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.

#3800 \$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