

PX RUM

DIRECT MESSAGE



- 1 oz PX Rum
- 3/4 oz Sweet Vermouth
- 3/4 oz Amaro Del Etna
- 3/4 oz Lemon Juice
- 3 Dashes Angostura Bitters
- 1/4 oz Revolution Rye
- Luxardo Cherries

Rinse a rocks glass with Revolution Rye. Add remaining ingredients to a shaker with ice. Shake for about 8-15 seconds. Strain contents into the glass, and garnish with Luxardo Cherries.

PX PALMETTO

- 1.5 oz PX Rum
- 1.5 oz Cocchi di Torino
- 4 dashes Orange Bitters

Combine all ingredients in a mixing glass over ice, and stir briefly. Strain contents into a chilled Coupe glass, and garnish with an orange peel.



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MAD RIVER
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FALL & WINTER

Cocktail

GUIDE

— FEATURED SPIRITS —

Bourbon Whiskey
Revolution Rye

Maple Cask Rum
PX Rum

BOURBON WHISKEY

CLASSIC OLD FASHIONED



- 2 oz Bourbon Whiskey
- 1/4 oz simple syrup
- 2 dashes Angostura Bitters

Add all ingredients into a mixing glass with ice. Stir for about 15-20 seconds. Strain contents into an old fashioned glass over a large cube. Add an orange peel for garnish.

AUTUMN SOUR

- 1.5 oz Bourbon **Whiskey**
- 1/2 oz Cream Sherry
- 1/2 oz Lemon juice
- 1 TBSP of Pumpkin Butter
- 4 dashes Angostura bitters

Add all ingredients into a mixing glass with ice. Stir for about 15-20 seconds. Strain contents into an old fashioned glass over a large cube. Add an orange peel for garnish.



COLD BREW COFFEE NEGRONI

- 1.5 oz Revolution Rye Whiskey
- 3/4 oz Averna
- 1/2 oz Campari
- 1/2 oz Cold Brew Coffee

Combine all ingredients in a mixing glass over ice. Stir for about 8-12 seconds. Strain contents into a double rocks glass over a large ice cube. Add an orange peel for garnish.



REVOLUTION RYE

TRINIDAD SOUR



- 1 oz Revolution Rye Whiskey
- 1 oz Orgeat
- 3/4 oz Lemon Juice
- 1/2 oz Angostura Bitters

Combine all ingredients in a shaker over ice, and shake briefly. Strain contents into a small wine glass and garnish with a lemon peel.

1794

- 1.5 oz Revolution Rye Whiskey
- 1.5 oz Campari
- 1.5 oz Carpano Antica Vermouth

Stir the Rye, Campari and Vermouth in a mixing glass with ice. Strain contents into a cocktail glass over a large ice cube, and garnish with an orange swath.



MAPLE CASK RUM

MAPLE CASK RUM HOT TODDY

- 2 oz Maple Cask Rum
- 1/2 oz Allspice Dram Liqueur
- 1/4 oz Lemon Juice
- Barspoon of Honey
- Hot Water

Combine all ingredients in your favorite mug. Top off the mug with hot water, and garnish with a lemon wheel.



COUNT SHEEP

- 1.5 oz Maple Cask Rum
- 1 oz Black Infusions Fig Vodka
- 1/2 oz White Creme de cacao
- 1/2 oz Lemon Juice
- 2 dashes Peychaud's Bitters
- Grated chocolate

Add all ingredients to a shaker with ice. Shake for about 8-15 seconds. Strain into a chilled coupe glass. Garnish with grated chocolate.

