MAD RIVER
DISTILLERS

SPRING & SUMMER
Cocktail
GUIDE

FEATURED SPIRITS

Bourbon Whiskey
Revolution Rye

First Run Rum
Vanilla Rum
Rum 44

BOURBON WHISKEY

PAPER PLANE

- 1 oz Mad River Bourbon
- 1 oz Aperol
- 1 oz Amaro Nonino
- 1 oz Lemon Juice

Add all ingredients into a shaker with ice. Shake hard until frost appears on the shaker tin, then strain contents into a coupe glass.

MAPLE BOURBON SOUR

- 2 oz Bourbon
- 1 oz Lemon Juice
- 3/4 oz Maple Syrup
- 2 Dashes Angostura Bitters

Add all ingredients to a shaker with ice. Shake briefly, then strain contents over ice in a rocks glass. Add a slice of lemon and orange for garnish.

REVOLUTION RYE

GREENPOINT

- 2 oz Revolution Rye
- 1/2 oz Sweet Vermouth
- 1/2 oz Yellow Chartreuse
- 2 Dashes Angostura Bitters
- 2 Dashes Orange Bitters

Add all ingredients to a mixing glass and stir with ice for 15-30 seconds. Strain contents into a chilled coupe glass. Add a lemon peel for garnish.

FINAL WARD

- 1 oz Revolution Rye
- 1 oz Green Chartruese
- 1 oz Maraschino Liqueur
- 1 oz Lemon Juice

Add all ingredients to a shaker with ice. Shake hard until frost appears on the shaker tin, then strain into a chilled coupe glass. Add a Luxardo Maraschino cherry for garnish.

VANILLA RUM

CAFE SWIZZLE

- 1.5 oz Vanilla Rum
- 1 oz Coffee Liqueur
- 1.5 oz Coconut cream

Add all ingredients to a shaker with ice. Shake for 8-15 seconds, then strain contents over crushed ice in a tall glass. Garnish with grated nutmeg and espresso bean.

FIRST RUN RUM

TRICKSTER

- 1.5 oz First Run Rum
- 3/4 oz Lemon Juice
- 3/4 oz Honey Ginger Syrup
- 3/4 oz Curacao
- 2 Dashes Angostura Bitters

Combine all ingredients in a shaker with ice. Shake for 15 seconds. Strain contents over a large ice cube in a rocks glass. Garnish with candied ginger.

MAI TAI

- 1 oz Rum 44
- 1 oz First Run Rum
- 3/4 oz Curacao
- 3/4 oz Lime Juice
- 3/4 oz Orgeat

Add all ingredients to a shaker, and shake without ice. Strain contents over crushed ice in a rocks glass. Add a mint sprig for garnish.

RUM 44

PINEAPPLE DAIQUIRI

- 2 oz Rum 44
- 1 oz Pineapple Juice
- 3/4 oz Lime Juice
- 1/2 oz Simple Syrup

Shake all ingredients with ice. Strain contents into a Coupe glass. Add a pineapple & lime peel garnish.

GRAPEFRUIT MOJITO

- 2 oz Rum 44
- 1 oz Grapefruit Juice
- 3/4 oz Lime Juice
- 3/4 oz Simple Syrup
- 8-10 mint leaves

Muddle the mint with simple syrup. Shake all ingredients with ice. Strain contents into a Collins glass. Top with club soda, then add mint and grapefruit for garnish.

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