

MAD RIVER

DISTILLERS

2024 SPRING & SUMMER

Cocktail

GUIDE

FEATURED SPIRITS

Bourbon Whiskey
Revolution Rye

First Run Rum
Vanilla Rum
Rum 44

BOURBON WHISKEY



COBBLE HILL

- 2 oz. of Straight Bourbon
- 1/2 oz. of dry vermouth
- 1/2 oz. of Amaro Montenegro
- 3 slices of cucumber

In a mixing glass, muddle cucumber slices. Add remaining ingredients with ice. Stir for 8-12 seconds. Double strain contents into a coupe glass. Add a cucumber slice for garnish..

BETWEEN THE SHEETS

- 3/4 oz. of Straight Bourbon
- 3/4 oz. of Monteru Sauternes Cask
- 3/4 oz. of Fernando Orange Curacao
- 3/4 oz. of lemon juice

All all ingredients to a shaker with ice. Shake until well chilled, then strain into a coupe. Flame an orange peel, then express the oils over the cocktail, and garnish with the peel.



REVOLUTION RYE

DALAT GARDENS

- 1.5 oz. of Revolution Rye
- 1/2 oz. of Liquid Alchemist Tamarind Syrup
- 1/2 oz. of honey simple syrup
- 1/4 oz. of lemon juice
- 1/4 oz. of lime juice
- 1 full dropper of Bennett Exorcism Bitters
- Fever-Tree Premium Indian Tonic Water

Combine all ingredients except the tonic water in a shaker with ice. Shake and strain over fresh ice in a stemless wine glass, then top with the tonic water. Garnish with fresh herbs, such as mint, lemon balm and thai basil, and add a lemon and lime wheel.



RED HOOK

- 2 oz. of Revolution Rye
- 1/2 oz. of Luxardo Maraschino
- 1/2 oz. of Punt e Mes
- 3 dashes Bennett Cocktail Bitters

Combine all ingredients in a mixing glass with ice. Stir for about 15 seconds, then strain into a chilled coupe glass. Garnish with a Luxardo cherry.



FIRST RUN RUM



MAD JUNGLE BIRD

- 1.5 oz First Run Rum
- 3/4 oz Campari
- 1.5 oz. of pineapple juice
- 1/2 oz. of fresh lime juice
- 1/2 oz. of simple syrup
- 2-3 dashes of Bittercube Blackstrap Bitters

Combine all ingredients in a shaker with ice. Shake for 15-30 seconds. Strain into a tiki mug. Garnish with a cocktail umbrella, lime wheel and edible flowers.

HOST WITH THE MOST

- 1 oz. of First Run Rum
- 1 oz. of pineapple juice
- 1/2 oz. of Fernet Branca
- 3/4 oz. of simple syrup
- 3/4 oz. of lime juice
- 2 dashes of Vena's Island Bitters

Add all ingredients to a shaker with ice. Shake for 30 seconds, then strain into a glass filled with pebbled ice. Top with soda water, then garnish with a lime wheel and a sprig of mint.



VANILLA RUM



BITTER HEART

- 2 oz. of Vanilla Rum
- 3/4 oz. of Galliano Aperitivo
- 3/4 oz. of fresh lime juice
- 3/4 oz. of simple syrup
- 2 strawberries

Muddle strawberries with sugar in a shaker. Add the rest of the ingredients and shake with ice. Strain into a chilled glass, and garnish with a fresh strawberry.

RUM 44

PURPLE SKIES



- 1.5 oz. of Rum 44
- 1 oz. of fresh lime juice
- 1/2 oz. of Creme de Violette
- 1/2 oz. of Orange Curacao (or Cointreau)
- 1/2 oz. of simple syrup
- 2 dashes of Orange Bitters
- 2 droppers of B'lure Flower Extract

Add all ingredients except the Flower Extract to a shaker with ice. Shake hard, then strain into a stemless wine glass over pebbled ice. Top with the Flower Extract, and garnish with a dehydrated lime wheel.

BLUEBERRY PASSIONFRUIT DAIQUIRI

- 2 oz. of Blueberry Infused Rum 44
- 1 oz. of fresh lime juice
- 1 oz. of Liber & Co Passionfruit Syrup

Combine all ingredients in a shaker with ice. Shake well, then double strain into a coupe glass. Add a lime wedge as garnish.

To make the infused Rum 44, combine a pint of washed blueberries and one bottle of Rum 44 in a tall mason jar. Shake the closed jar once a day for a week. After a week, strain through a cheesecloth.



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