



HEIRLOOM WHISKEY



CABIN FEVER

a twist on a death & co classic



INGREDIENTS

- 1.5 oz. Heirloom Whiskey
- 1/2 oz. Evergreen
- 2 oz. Pineapple Juice
- 1 dash Lime Juice
- 1/2 oz. 2:1 Honey Syrup
- 5 dashes Angostura Bitters

DIRECTIONS

1. add all ingredients to a shaking tin + ice
2. shake to chill & combine
3. single strain into glass over crushed ice
4. add Angostura bitters to top of drink
5. garnish w/ a torched rosemary sprig

SERVED IN A HIGHBALL GLASS





CHAMPS D'ELYSEES

a french classic



INGREDIENTS

- 1.5 oz. Heirloom American Whiskey
- 1/2 oz. Evergreen
- 3/4 oz. Lemon Juice
- 1/2 oz. 1:1 Simple Syrup
- 1 dash Angostura Bitters

DIRECTIONS

1. add all ingredients to a cobbler shaking tin
2. add ice & shake til chilled
3. strain into a martini glass
4. garnish w/ a lemon twist

SERVED IN A MARTINI GLASS





ENCHANTEE

a flamboyant tiki martini



INGREDIENTS

- 1.5 oz. Heirloom American Whiskey
- 1/2 oz. Evergreen
- 1/2 oz. Lime Juice
- 1/2 oz. Tamarind Syrup

DIRECTIONS

1. add all ingredients minus evergreen to a cobbler shaking tin
2. add ice & shake til chilled
3. add the evergreen & a cherry to the glass
4. light evergreen & let it cook the cherry
5. strain cocktail into the glass to douse the flame

SERVED IN A MARTINI GLASS





NIGHTCAP

hemingway's nightly tradition



INGREDIENTS

- 3/4 oz. Southland American Gin
- 3/4 oz. Heirloom American Whiskey
- 3/4 oz. Creme De Cacao
- 3/4 oz. Lime Juice

DIRECTIONS

1. add all ingredients to a cobbler shaking tin
2. add ice & shake til chilled
3. strain into a martini glass
4. garnish w/ a mint leaf

SERVED IN A MARTINI GLASS





TRADER VIC

the namesake of the tiki empire



INGREDIENTS

- 1.5 oz. Heirloom American Whiskey
- 1/2 oz. Alba Liqueur
- 1/2 oz. Orange Juice
- 1/4 oz. Lime Juice
- 1/4 oz. Grenadine

DIRECTIONS

1. add all ingredients to a split shaking tin
2. add ice & shake til chilled
3. strain into the glass over ice
4. garnish w/ an orange wheel & a brandied cherry

SERVED IN A MARTINI GLASS

