



# **BORROWED BOURBON**



# BLVD

a negroni twist



## INGREDIENTS

- 1 oz. Borrowed Bourbon
- 1 oz. Sweet Vermouth
- 1 oz. Rhuby Amaro

## DIRECTIONS

- 1.. add all ingredients to a glass + ice
2. stir to chill & combine
3. garnish w/ a orange wedge

SERVED IN A ROCKS GLASS





# HORSE'S NECK

a derby day mule



## INGREDIENTS

- 2 oz. Borrowed Bourbon
- 3 dashes Angostura Bitters
- 4 oz. Ginger Beer

## DIRECTIONS

1. add bourbon & bitters to a glass + ice
2. top to fill w/ ginger beer
3. garnish w/ a lemon twist

SERVED IN A HIGHBALL GLASS





# LION'S TAIL

tiki for the whiskey drinker



## INGREDIENTS

- 2 oz. Borrowed Bourbon
- 1/2 oz. Pimento Dram
- 3/4 oz. Lime Juice
- 1/4 oz. 1:1 Simple Syrup

## DIRECTIONS

1. add all ingredients to a cobbler shaking tin
2. add ice & shake til chilled
3. strain into a martini glass
4. no garnish needed

SERVED IN A MARTINI GLASS





# OLD FASHIONED

a timeless classic



## INGREDIENTS

- 2oz. Borrowed Bourbon
- 1/2 oz. Oleo Sacchrum Syrup
- 3 dashes Angostura Bitters

## DIRECTIONS

- 1.. add all ingredients to a glass + ice
2. stir to chill & combine
3. garnish w/ a flamed orange peel

SERVED IN A ROCKS GLASS





# WHISKEY FIZZ

the original sour



## INGREDIENTS

- 1.5 oz. Borrowed Bourbon
- 1/2 oz. Lemon Juice
- 1/2 oz. 1:1 Simple Syrup
- 3 dash Angostura Bitters
- 1 egg white

## DIRECTIONS

1. add all ingredients minus bitters to a split shaking tin
2. add ice & shake til chilled
3. strain back into shaker sans ice
4. shake w/out ice to whip
5. pour directly into glass over ice
6. garnish w/ a bitters design

SERVED IN A ROCKS GLASS





# MANHATTAN

a timeless classic



## INGREDIENTS

- 2 oz. Borrowed Bourbon
- 1 oz. Sweet Vermouth
- 1 dash Orange Bitters
- 2 dash Angostura Bitters

## DIRECTIONS

1. add all ingredients to a stirring vessel + ice
2. stir to chill & combine
3. strain into the glass
4. garnish w/ a brandied cherry

SERVED IN A MARTINI GLASS



# RX JULEP

the original julep



## INGREDIENTS

- 2oz. Borrowed Bourbon
- 1 oz. 1:1 Simple Syrup
- 1/2 oz. Jamaican Rum
- 2 sprigs Flat Mint

## DIRECTIONS

- 1.. add mint & syrup to the cup
2. lightly muddle to express menthol
3. top w/ bourbon & splash of club soda
4. add ice & stir to combine
5. top w/ crushed ice & rum
6. garnish w/ mint sprig

SERVED IN A JULEP CUP







# TROPICAL DERBY

a tiki twist on the classic julep



## INGREDIENTS

- 2oz. Borrowed Bourbon
- 1 oz. 1:1 Simple Syrup
- 1/2 oz. Lemon Juice
- 2 oz. Pineapple Juice
- 2 sprigs Flat Mint

## DIRECTIONS

1. add mint & syrup to the cup
2. lightly muddle to express menthol
3. top w/ bourbon, juices, & splash of club soda
4. add ice & stir to combine
5. top w/ crushed ice
6. garnish w/ mint sprig

SERVED IN A JULEP CUP

