



COCKTAIL RECIPES

BEER BARREL BOURBON

Bourbon Whiskey • 80 Proof

Beer Barrel Bourbon is first aged in new American oak barrels before finishing in Dragon's Milk stout barrels. The beer-barrel lends biscuity notes and a smooth malt character to the robust whiskey tones of toffee and caramel.



PUSSYCAT

- 1 ½ oz Beer Barrel Bourbon
- ½ oz Campari
- ½ oz orange liqueur
- ½ oz grapefruit juice

Shake all ingredients with ice, strain into cocktail coupe and garnish with grapefruit peel.

MAN O' WAR

- 2 oz Beer Barrel Bourbon
- 1 oz Clockwork Orange
- ½ oz citrus sherbet
- 1 oz Sweet Vermouth

Shake all ingredients with ice, strain into a cocktail coupe and garnish with candied citrus peel.

THE GOLDFINCH - DANI NICHOLAS, NEW HOLLAND SPIRITS

- 1 ½ oz Beer Barrel Bourbon
- ½ oz Clockwork Orange
- ¼ oz Fernet Branca
- ½ oz clove simple syrup
- 3 dashes of Walnut bitters

Stir all ingredients with ice, strain into chilled cocktail coupe and garnish with orange peel.

BOURBON DAISY

- 2 oz Beer Barrel Bourbon
- ½ oz simple syrup
- ½ oz orgeat syrup
- 1oz lemon Juice

Shake all ingredients with ice, strain into a cocktail coupe and garnish with a lemon peel.

BEE ON THYME - DANI NICHOLAS, NEW HOLLAND SPIRITS

- 1 ½ oz Beer Barrel Bourbon
- ¾ oz Amontillado Sherry
- ¾ oz thyme honey syrup
- 1 dash Angostura bitters

Stir all ingredients with ice, strain into cocktail coupe and garnish with cocktail cherry.

BOURBON BERRY SMASH - KELLY PARKER, PUB ON BTH

- 2 oz Beer Barrel Bourbon
- 1oz simple syrup
- ¾ oz fresh lemon juice
- 2 raspberries
- 3 blackberries
- 2 dashes Angostura bitters

Muddle berries and syrup, add the rest of the ingredients and shake with ice. Double strain into iced rocks glass and garnish with a lemon peel.