

APPLE-INFUSED FARMHOUSE OLD FASHIONED

Ingredients

- 2 oz Apple-Infused [Belle Meade Bourbon](#)*
- .25 oz sage honey syrup**
- 2 dashes [Angostura Aromatic Bitters](#)
- 1 dash lemon bitters

Preparation

Add bourbon, honey syrup and bitters to a mixing glass. Add ice and stir until chilled. Strain into a rocks glass over one large cube or sphere. Garnish with sage leaves.

*To prepare the apple-infused bourbon, core and cut one Honeycrisp apple into large sections. Roast for 10 minutes in a 300°F oven. Remove from oven and combine with one bottle of bourbon in a large container. Cover and allow bourbon to infuse for one day. Strain through cheesecloth and bottle bourbon.

**To prepare the sage honey syrup combine two parts honey and one part water in a saucepan. Warm on low heat, stirring occasionally until honey is dissolved. Stir in sage leaves and let steep while the syrup cools. Strain into a container and stir in fresh sage leaves and steep for 4 hours in the refrigerator. Fine strain and store in the refrigerator for up to one month.



BULLEIT BOURBON LEMONADE

Ingredients

- 1.3 oz [Bulleit Bourbon](#)
- 4 oz lemonade
- Lemon slice, for garnish

Preparation

Serve on the rocks or blend with ice, in a rocks glass. Garnish with a lemon slice.

Optional: for some fizz, top with [Fever-Tree Sparkling Lemon](#).



CLASSIC WHISKEY SOUR

Ingredients

- 2 oz [Elijah Craig Bourbon](#)
- .75 oz fresh lemon juice
- .75 oz simple syrup
- .5 oz egg white
- [Angostura Aromatic Bitters](#), for garnish
- Amarena cherry, for garnish

Preparation

Dry shake egg white. Add bourbon, lemon juice, simple syrup and ice. Shake again. Strain into a rocks glass over ice. Garnish with Angostura bitters and an Amarena cherry.



DEVILS SPARKLING MANDARIN WHISKEY

Ingredients

- Mandarin orange (cut into wedges)
- 2 oz [Devils River Bourbon Whiskey](#)
- 1 oz simple syrup
- Sparkling Water
- Mint, for garnish

Preparation

Muddle 2 or 3 orange wedges in the bottom of your glass. Add the whiskey and syrup and stir. Add ice to the glass. Top with sparkling water, and garnish with mint leaves and/or extra orange slices.



EIGHT & SAND GRAPEFRUIT & GINGER HIGHBALL

Ingredients

- 1 oz [Eight & Sand Blended Bourbon Whiskey](#)
- .75 oz grapefruit & ginger Syrup*
- .75 oz lime juice
- Top with sparkling water
- Grapefruit peel, for garnish

Preparation

Add *Eight & Sand*, grapefruit and ginger syrup and lime juice to a Highball or Collins glass. Top with sparkling water, give a quick stir and garnish with a grapefruit peel.

**Grapefruit & Ginger Syrup: Combine 16 oz water, 16 oz of sugar in a small saucepan and stir until you have a syrup. Add 1 oz of ground ginger and simmer over low heat. Strain ginger and add the peels of 1 grapefruit. Let grapefruit peels infuse for at least 4 hours, but overnight is best. Syrup will stay good up to 4 weeks as long as it is refrigerated.*



JEFFERSON'S RESERVE MANHATTAN

Ingredients

- 2 oz of [Jefferson's Reserve Bourbon](#)
- 1 oz sweet vermouth
- 2 dashes [Angostura Aromatic Bitters](#)
- 1 dash orange bitters
- Brandied cherry, for garnish

Preparation

Add all the bourbon, sweet vermouth and both bitters to a mixing glass with ice, and stir until well-chilled. Strain into a chilled coupe. Garnish with a brandied cherry.



JIM BEAM BLACK WHISKEY SOUR

Ingredients

- 1 oz [Jim Beam Black®](#)
- 1 oz fresh lemon juice
- .5 oz simple syrup
- .5 oz egg white

Preparation

Build in a cocktail shaker. Shake, strain and serve.



KENTUCKY KYUSHIKI

Ingredients

- 2 oz [Legent® Bourbon](#)
- .5 oz green tea simple syrup*
- 2-4 dashes lavender bitters
- Lemon peel, for garnish

Preparation

Stir all ingredients. Serve on the rocks and garnish with an expressed lemon peel.

**Combine 1 cup sugar, 1 cup water and 1 green tea bag into saucepan over medium-high heat and cook until sugar is dissolved. Squeeze tea bag and remove from syrup. Cool before using.*





KENTUCKY MADE

Ingredients

- 2 oz [Maker's Mark® Bourbon](#)
- 1 oz lime juice
- .75 oz simple syrup
- 5-6 mint leaves
- 5 thin slices of cucumber

Preparation

Muddle mint, cucumbers, lime juice and simple syrup in shaker. Add Maker's Mark. Shake with ice and strain into rocks glass. Garnish with mint sprig and a cucumber slice.



OLD ELK ROSEMARY CLEMENTINE MULE

Ingredients

- 1.5 oz [Old Elk Bourbon](#)
- 1 oz clementine juice
- .5 oz lime juice
- Ginger Beer
- Rosemary sprig, for garnish

Preparation

Combine Old Elk Bourbon, clementine juice, and lime juice in a copper mug with ice. Stir to combine and top with ginger beer. Garnish with a rosemary sprig.



LARCENY LOCKED AND LOADED

Ingredients

- 2 oz [Larceny Bourbon](#)
- .5 oz lemon juice
- 3 oz grapefruit soda
- Grapefruit slice, for garnish

Preparation

Combine Larceny and lemon juice in a mixing glass and stir until well chilled. Fill a rocks glass with ice, strain cocktail into glass, and top with grapefruit soda. Garnish with a fresh slice of grapefruit.



QUINTESSENTIAL OLD FASHIONED

Ingredients

- 2 oz [Maker's Mark® Bourbon](#)
- .25 oz simple syrup
- 2 dashes [Angostura Aromatic Bitters](#)
- Amarena cherry, for garnish
- Orange slice, for garnish

Preparation

Add bourbon, simple syrup and Angostura bitters to a rocks glass. Add ice and stir. Garnish with an Amarena cherry and orange slice.

