



THE BIG GINGER®

Ingredients

- 2 oz [2 GINGERS® Irish Whiskey](#)
- [Fever-Tree Ginger Ale](#)
- Lemon and lime wedge, for garnish

Preparation

Fill a Collins glass with ice. Pour 2 GINGERS® Irish Whiskey, top up with Fever-Tree Ginger Ale. Garnish with lemon and lime wedge.



BIRMINGHAM LADS

Ingredients

- 1.5 oz [Bushmills Prohibition Recipe](#)
- .75 oz [Owney's Rum](#)
- 3 dashes of Angostura Bitters
- 2 dashes of Orange Bitters
- 1 Sugar Cube
- Orange twist and cherry, for garnish

Preparation

In a mixing glass, add all bitters atop sugar cube and muddle until it forms a paste. Add Bushmills and Rum. Add ice and stir for 10 seconds. Strain in iced rocks glass. Garnish with orange twist and cherry.



BLACK FASHIONED

Ingredients

- 2 oz [Black Bush Irish Whiskey](#)
- .25 oz agave syrup
- Few dashes of [orange bitters](#)
- Orange rind and dark cherry for garnish

Preparation

Pour ingredients into a mixing glass filled with ice. Add a dash of orange bitters and a dash of agave. Stir until fully incorporated. Strain into rocks glass with large ice cubes. Garnish with orange rind and a cherry.



BROSNA SOUR

Ingredients

- 2 oz [Kilbeggan® Single Grain Irish Whiskey](#)
- .25 oz lemon juice
- .75 oz grapefruit juice
- .75 oz simple syrup
- 1 egg white

Preparation

Combine ingredients, shake without ice, then add ice (½ tin) and shake again. Serve up in a coupe glass.



THE CURIOUS JACKALOPE

Ingredients

- 50 ml [Drumshanbo Gunpowder Irish Gin](#)
- 20 ml fresh lime juice
- 20 ml fresh grapefruit juice
- 10 ml simple syrup
- Fresh mint and grapefruit wedge, for garnish

Preparation

Fill a shaker with gin, juices and simple syrup. Shake and strain into a glass and garnish with fresh mint and grapefruit wedge.





IRISH ESPRESSO MARTINI

Ingredients

- 50 ml [Hinch 5 Year Irish Whiskey](#)
- 30 ml Coffee liqueur, like [Kahlúa](#)
- 30 ml espresso or cold brew concentrate
- 10 ml simple syrup
- 3 coffee beans, for garnish

Preparation

Add Hinch, coffee liqueur, espresso and simple syrup to a shaker filled with ice. Shake until well-chilled. Strain into a chilled cocktail glass. Garnish with 3 coffee beans.



THE J & J MCCONNELL

Ingredients

- 2 oz [McConnell's Irish Whisky](#)
- 1 oz sweet vermouth
- 2 dashes of [orange bitters](#)
- 1 dash of [Angostura Bitters](#)
- Orange peel, for garnish
- Cinnamon, for garnish

Preparation

Add all the ingredients into a shaker with ice, and shake vigorously for 15 seconds. Strain into a large snifter and dust a pinch of cinnamon over drink.



JAMESON SANGRIA

Ingredients

- 1.5 oz [Jameson Irish Whiskey](#)
- .25 oz lemon juice
- 2 oz red wine
- 3 oz ginger beer
- Dashes [Angostura Bitters](#)
- Orange and apple slices, for garnish
- Grated cinnamon, for garnish

Preparation

Build a pitcher and add ice. Top with ginger beer and garnish with orange slices, apple slices and grated cinnamon.



JAMESON SOUR CREAMSICLE

Ingredients

- 2 oz [Jameson Orange](#)
- 1 oz tangerine or orange juice
- 1/2 oz lime juice
- 3/4 oz Licor 43
- Orange slice, for garnish

Preparation

Fill a cocktail glass with ice. Place all ingredients in a shaker and shake until well combined. Strain into glass. Garnish with an orange slice.



PROPER SHIRLEY

Ingredients

- 2 oz [Proper No. Twelve](#)
- .5 oz grenadine
- Top w/ lemon lime soda
- Maraschino cherries or a lime wedge, for garnish

Preparation

Build in highball glass over ice. Garnish with maraschino cherries or a lime wedge.





SHAMROCK GIMLET

Ingredients

- 2.5 oz [Chopin Vodka](#)
- 6 fresh basil leaves (torn into strips)
- .5 oz fresh lime juice
- Lime zest
- .5 oz simple syrup

Preparation

Muddle basil, lime juice, lime zest and simple syrup in a cocktail shaker. Let sit for 5 minutes to allow the liquid to infuse with the basil flavor. Add the Chopin Vodka, then fill the shaker two-thirds with ice. Cover and shake vigorously for 30 seconds. Strain into a chilled cocktail glass and garnish.



THE SHOWDOWN

Ingredients

- 1.5 oz [The Sexton Single Malt Irish Whiskey](#)
- .5 oz cane sugar
- .5 oz pineapple juice
- .5 oz lime juice
- 2 dashes cardamom bitters
- Pineapple slice and nutmeg, for garnish

Preparation

Combine ingredients in a mixing glass. Shake. Strain into a double old-fashioned glass over fresh ice. Garnish with a pineapple slice and grated nutmeg.

