

SEASONAL
COCKTAILS
& FEATURED

BLACKBERRY-POM DARERINGER BATCH COCKTAIL



- 10 oz [Dareringer Bourbon](#)
- 16 oz pomegranate juice
- 8 oz blackberry simple syrup*
- Rosemary sprigs, for garnish

Fill a cocktail shaker with the pomegranate juice, Dareringer bourbon, and 8 oz of the blackberry simple syrup. Shake gently. Fill four rocks glasses $\frac{3}{4}$ of the way full with ice and divide cocktail evenly among each glass. Garnish each glass with a sprig of rosemary. Hold a lighter flame to the rosemary sprig until it has an ember and starts to smoke.

**Blackberry Simple Syrup: Make blackberry simple syrup by mixing $\frac{3}{4}$ cup sugar, 1 $\frac{1}{4}$ cup water and 1 cup fresh blackberries in a saucepan. Heat over medium high heat for 15 minutes. Remove from heat and let cool for 10 minutes. Pour through a mesh strainer into a mason jar. Store in the refrigerator.*

BLADE AND BOW GOLD RUSH



- 1.25 oz [Blade and Bow Kentucky Straight Bourbon Whiskey](#)
- 5 oz lemon juice
- .75 oz orange blossom honey syrup
- 1 piece candied ginger, for garnish

Shake all ingredients except candied ginger. Strain over fresh ice into a rocks glass. Garnish with candied ginger.

BLOOD ORANGE OLD FASHIONED



- 2 parts [Knob Creek Bourbon](#)
- $\frac{1}{2}$ part blood orange bitters
- $\frac{1}{2}$ part simple syrup
- Orange peel, for garnish

Pour blood orange bitters, simple syrup, and bourbon over a large piece of ice. Gently stir to combine. Garnish with orange peel.

BOURBON CIDER TODDY



- .75 oz [Evan Williams Bourbon](#)
- .75 oz [Journeyman OCG Apple Cider Liqueur](#)
- 5 oz spiced apple cider
- Cinnamon stick, for garnish

Serve hot in mug. Garnish with cinnamon stick.

BULLEIT BOURBON LEMONADE



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

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](#).



BADGERliquor
wine and spirits

SEASONAL COCKTAILS & FEATURED



CLASSIC WHISKEY SOUR

- 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

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

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

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 AND GINGER HIGHBALL

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

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.*



GENTLEMAN'S SCOFFLAW

- 1.5 oz [Basil Hayden's Kentucky Straight Bourbon Whiskey](#)
- .75 oz fresh lemon juice
- .5 oz peach liqueur
- 3 thick, frozen wedges of peach (or 1/4 fresh peach)
- 8 peppercorns
- Pear wedge for garnish

Muddle peppercorns in a glass. Combine remaining ingredients into a cocktail shaker. Shake with ice. Add ice to a glass and strain cocktail into glass. Garnish with pear wedge.



JEFFERSON'S RESERVE MANHATTAN

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

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.



SEASONAL COCKTAILS & FEATURED



KENTUCKY KYUSHIKI

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

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

**Green Tea Simple Syrup: 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

- 2 oz Maker's Mark® Bourbon
- 1 oz lime juice
- .75 oz simple syrup
- 5-6 mint leaves
- 5 thin slices of cucumber
- Mint sprig, for garnish
- Cucumber slice, for garnish

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.



LARCENY LOCKED AND LOADED

- 2 oz Larceny Bourbon
- .5 oz lemon juice
- 3 oz grapefruit soda
- Grapefruit slice, for garnish

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.



OLD ELK ROSEMARY CLEMENTINE MULE

- 1.5 oz Old Elk Bourbon
- 1 oz clementine juice
- .5 oz lime juice
- Ginger Beer
- Rosemary sprig, for garnish

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.



QUINTESSENTIAL OLD FASHIONED

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

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



SEASONAL
COCKTAILS
& FEATURED



RABBLE ROUSER

- 1 oz [Nelson Brothers Bourbon](#)
- 1 oz [Amaro dell'Etna](#)
- Coca-Cola
- Amarena cherry, for garnish
- Lime slice, for garnish

Add bourbon, Amaro and bitters to a highball glass filled with ice. Stir and top with Coca-Cola. Garnish with a lime and an amarena cherry.



RASPBERRY BOURBON LEMONADE

- 2 oz [Penelope Bourbon](#)
- 1 oz [Real Raspberry Puree](#)
- 3 oz fresh lemonade
- Fresh raspberries or lemon wedge, for garnish

Place all ingredients into shaker filled with ice. Shake until chilled. Strain into a highball glass filled with ice. Garnish with fresh raspberries and/or fresh lemon wedge.



WHISKEY BULLDOG

- 3 oz [Ezra Brooks Bourbon Cream](#)
- 1 oz [Ezra Brooks 99 Kentucky Straight Bourbon](#)
- 1 oz milk
- 1.5 oz cola
- Amarena cherry, for garnish

Add ingredients to a cocktail tin filled with ice and shake. Strain into a rocks glass filled with fresh ice. Top off with cola. Garnish with an amarena cherry.



YELLOWSTONE, YELLOWSTONE

- 2 oz [Yellowstone Select Kentucky Straight Bourbon](#)
- 3 frozen ginger ale ice cubes (try [Fever-Tree Ginger Ale](#))
- 1 to 2 dashes of [Angostura Aromatic Bitters](#)
- Lemon peel, for garnish

Pour Yellowstone bourbon in an old-fashioned glass filled ginger ale ice cubes. Stir gently and add dashes of bitters to taste. Garnish with lemon peel.



BADGERliquor
wine and spirits