



### 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 COFFEE WITH HAND-WHIPPED CREAM

#### Ingredients

- 1.5 oz [Jameson Irish Whiskey](#)
- .75 oz Demerara Syrup (1:1)
- 4-5 oz hot coffee
- 3 oz whipping cream & 1 oz simple syrup

#### Preparation

*Add heavy cream and simple syrup to a cocktail shaker and shake until slightly thick, about 1 minute. Combine whiskey, syrup and hot coffee in a coffee glass. Pour hand-whipped cream over bar spoon slowly into the hot coffee.*



### 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
- .5 oz lime juice
- .75 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.*





### MYSTIC MAC

#### Ingredients

- 1.5 oz [Proper No. Twelve Irish Whiskey](#)
- .5 oz [Irish Mist Honey Liqueur](#)
- 4 oz ruby red grapefruit juice
- Candied ginger, for garnish

#### Preparation

Fill a rocks glass with ice. Layer all ingredients in the glass. Garnish with candied ginger.



### PROPER SHIRLEY

#### Ingredients

- 2 oz [Proper No. Twelve Irish Whiskey](#)
- .5 oz grenadine
- Top with 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.



### ROE & CO. FASHIONED

#### Ingredients

- 1.5 oz. [Roe & Co Blended Irish Whiskey](#)
- .25 oz. sugar syrup
- 3 dashes [Angostura Bitters](#)
- 1 orange peel
- Orange zest

#### Preparation

Add all ingredients to a mixing glass and fill with ice. Stir for 20 seconds. Strain over fresh ice in a rocks glass. Garnish with an orange peel.



### 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.



### ST. PATRICK'S DAY SHAKE

#### Ingredients

- 50 ml [Baileys Original Irish Cream](#)
- 100 ml of milk
- Two scoops mint chocolate chip ice cream
- Chocolate sauce, whipped cream and chopped nuts

#### Preparation

Blend together the milk, Baileys and ice cream until you reach a consistency you like. Add more ice cream as needed. Swirl some chocolate sauce round the inside of a sundae glass. Pour the shake into glass and then top with whipped cream and chopped nuts.

