



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.



BLACK FASHIONED

Ingredients

- 2 oz Bushmills 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.



BLACK MANHATTAN

Ingredients

- 2 oz Dancing Goat Limousin Rye
- 1 oz Port Wine
- 2 dashes Angostura Chocolate Bitters
- Amarena cherry, for garnish

Preparation

Stir and serve over ice. Garnish with an amarena cherry.



BROSNA SOUR

Ingredients

- 2 oz Kilbeggan® 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.



CINNAMON ROSEMARY OLD FASHIONED

Ingredients

- 2 oz The Quiet Man 8 Year Single Malt
- 1 oz Rosemary Cinnamon Syrup*
- 2 dashes orange bitters
- Orange peel

Preparation

Combine whiskey and rosemary syrup in a mixing glass with ice. Stir and strain over a big ice cube. Garnish with flamed orange peel.

**Rosemary Cinnamon Syrup: Combine 1 cup water, 1 cup sugar, 3 cinnamon sticks and 6 sprigs of rosemary in a pot. Boil for 5 minutes, cool, and strain into a clean, airtight container.*





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-SHAKEN CREAM

Ingredients

- 1.5 oz Jameson Irish Whiskey
- .75 oz demerara syrup (1:1)
- 4-5 oz hot coffee
- 3 oz heavy 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-shaken whipped cream over bar spoon slowly into the hot coffee.



IRISH MAID

Ingredients

- 2 parts Jameson Black Barrel
- 1/2 part St. Germain Elderflower Liqueur
- 3/4 part fresh lemon juice
- 3/4 part simple syrup
- 2 Cucumber chunks
- Cucumber slice, for garnish

Preparation

Muddle cucumber and combine all ingredients into a shaker. Add ice and shake vigorously. Fine strain into an ice filled rocks glass. Garnish with a cucumber slice.



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 and 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 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.





JAMESON ORANGE OLD FASHIONED

Ingredients

- 1.5 oz Jameson Orange
- .5 oz Gary's Old Fashioned Mix
- Club soda or lemon-lime soda
- Orange slice, for garnish

Preparation

Combine ingredients in a rocks glass. Stir. Serve over ice and garnish with an orange slice or peel.



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.



MINT CHIP ESPRESSO MARTINI

Ingredients

- 2 oz Ole Smoky Mint Chocolate Chip Whiskey Cream
- 1 oz Crème de Cocoa
- 2 oz espresso
- Chocolate syrup and mint sprig, for garnish

Preparation

Line a chilled martini glass with chocolate syrup. Add ingredients to a shaker filled with ice. Shake and strain into the martini glass. Garnish with more chocolate syrup and a sprig of mint.



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.



ORANGE & PINEAPPLE SPRITZ

Ingredients

- 1.5 parts Jameson Orange
- 1.5 parts pineapple juice
- 1.5 parts chilled soda water
- 2.5 parts Campo Viejo Cava Brut
- Orange twist, for garnish

Preparation

Add all ingredients to an ice-filled wine glass. Stir to combine. Garnish with pineapple leaves and an orange twist.





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.



TEREMANA SHAMROCK SHAKE

Ingredients

- 1.5 oz Teremana Blanco
- .75 oz Green Crème de Menthe
- 1 oz Half & Half
- Two Scoops (½ oz) Vanilla Ice Cream
- Whipped cream, mint sprigs and chocolate shavings, for garnish

Preparation

Combine all ingredients in a blender, and blend until thoroughly mixed. Garnish with whipped cream, mint sprigs, chocolate shavings.



TURF CLUB

Ingredients

- 1.5 oz Lost Irish Whiskey
- .75 oz lemon juice
- .5 oz simple syrup
- 2 dashes Angostura Bitters
- 2 chopped strawberries
- Ginger beer
- Lemon wedge and strawberry, for garnish

Preparation

In a cocktail shaker, muddle strawberry. Add lemon juice, Lost Irish, bitters and ice and shake until chilled. Double-strain into a mule mug and top with Ginger Beer. Garnish with a lemon wedge and strawberry.

